

LONDON'S LEADING

THE
BREAD

FACTORY

ARTISAN BAKERY



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
SUPPLIERS OF
ARTISAN BAKERY GOODS
THE BREAD FACTORY
LONDON



ABOUT US

In 1993, our founder Gail Stephens decided to turn back the clock on industrialised baking practices and bake bread as it used to be baked: by hand, using quality ingredients and time-worn artisanal methods.

We've come a long way since those days of Gail bringing together a handful of London's best bakers. Yet the stuff that matters – our ethos, suppliers, skill, and our precious sourdough starter cultures – hasn't changed.



Our wealth of knowledge has led us to produce top quality breads for some of the best chefs and retailers in London – we've kept on top of the sourdough movement to make sure we are using the most advanced techniques science has to offer on fermentation, nutrition and most importantly – flavour!

Over 30 years on from our founding, we still strongly believe in that original mission—giving more people better access to the best-quality baked goods.

This brochure shows a selection of our favourite breads, viennoiserie and cakes. If you'd like to know more about our full product range, please get in touch with your account manager or with our Customer Care team on:

Phone:
[+44 \(0\)208 457 2080](tel:+442084572080)

Enquiries:
customer care@breadltd.co.uk

Our main bakery is not free from the following allergens: nuts, sesame seeds, gluten, milk, mustard, eggs and soya. However, we do have a gluten free bakery that is a separate unit and free from gluten. This specialist gluten free range can be found at the back of this brochure. Our specifications, full ingredient declarations and nutritional information are all available upon request.

ABOUT US



SOURDOUGH

We've been making sourdoughs for over 25 years, so we have an abundance of knowledge of, and experience in, what makes great bread. And until recently, when it came to that bread, we hadn't really changed a lot over that time. We felt it was time to put our best bread heads together to modernise the way we bake, and to take our sourdoughs to the next level.

When making sourdough, full fermentation is key for both flavour and to realising the full health benefits of this ancient process. We've reassessed every step to ensure we are creating the best sourdoughs possible, from taking our starters out of the fridge and feeding them regularly day and night to keep them active, to proving the breads in a much warmer environment than before to create a more complete fermentation. This helps to develop more complex flavours on sourdough and allows the body to absorb more of the natural minerals present in the grains.

Having been through this process of modernising the way we bake is to create the best possible sourdoughs in terms of flavour, health benefits and sustainability. The UK grown flour, is milled bespoke for us to ensure it's clean and the health benefits of our improved fermentation process make each bite a field day for our digestive systems.

ALLERGEN KEY



contains dairy



contains eggs



contains nuts



contains wheat



contains soy



contains sesame



POTATO & ROSEMARY SOURDOUGH

Roasted potatoes are kneaded into the dough with their skins on to create a tacky, richly flavoursome sourdough, fragrant with nigella seeds and rosemary.

Ordering time: 48 hours

SOURDOUGHS

48 HOURS

PRODUCT NAME	SIZE
Borough Brown	Long 650g, 1.2kg,
Borough Seeded	Long 650g, 1.2kg
Borough White	Long 650g, 1.2kg
Potato & Rosemary	Long 650g, 1kg; Round 250g
San Francisco	Long 650g, 1kg
Tortano 	Crown 800g; Long 800g
Mixed Olive	Stick 280g; Banneton 500g
100% Rye Pumpernickel	Tin 840g (Available Tue - Sun)

SLICED SOURDOUGHS

48 HOURS

PRODUCT NAME	SIZE
Borough White	Long 1.2kg, Open Tin 900g, Frame 1.2kg
Borough Brown	Long 1.2kg, Open Tin 900g, Frame 1.3kg
Borough Seeded	Long 1.2kg



MIXED OLIVE

Thyme-infused sourdough baked with whole, green martini and black niçoise olives: sharp, rich, Mediterranean and moreish. Shaped into a traditional long batard.

Ordering time: 48 hours



BOROUGH WHITE

A dash of spelt flour enhances the nutrition and taste of this otherwise simple white sourdough, made from English grown and milled flour.

Ordering time: 48 hours



BOROUGH BROWN

The nuttiness of the bran and wheatgerm in this loaf sets off the subtle tangy taste of our wholemeal starter, whilst the tacky crumb contrasts neatly with the thick, chewy crust.

Ordering time: 48 hours



BOROUGH SEEDED

Combining our tangy and flavoursome wholemeal starter with British grown and milled flour, this dough is filled with and then rolled in four kinds of seeds: sesame, pumpkin, and brown & yellow linseeds.

Ordering time: 48 hours



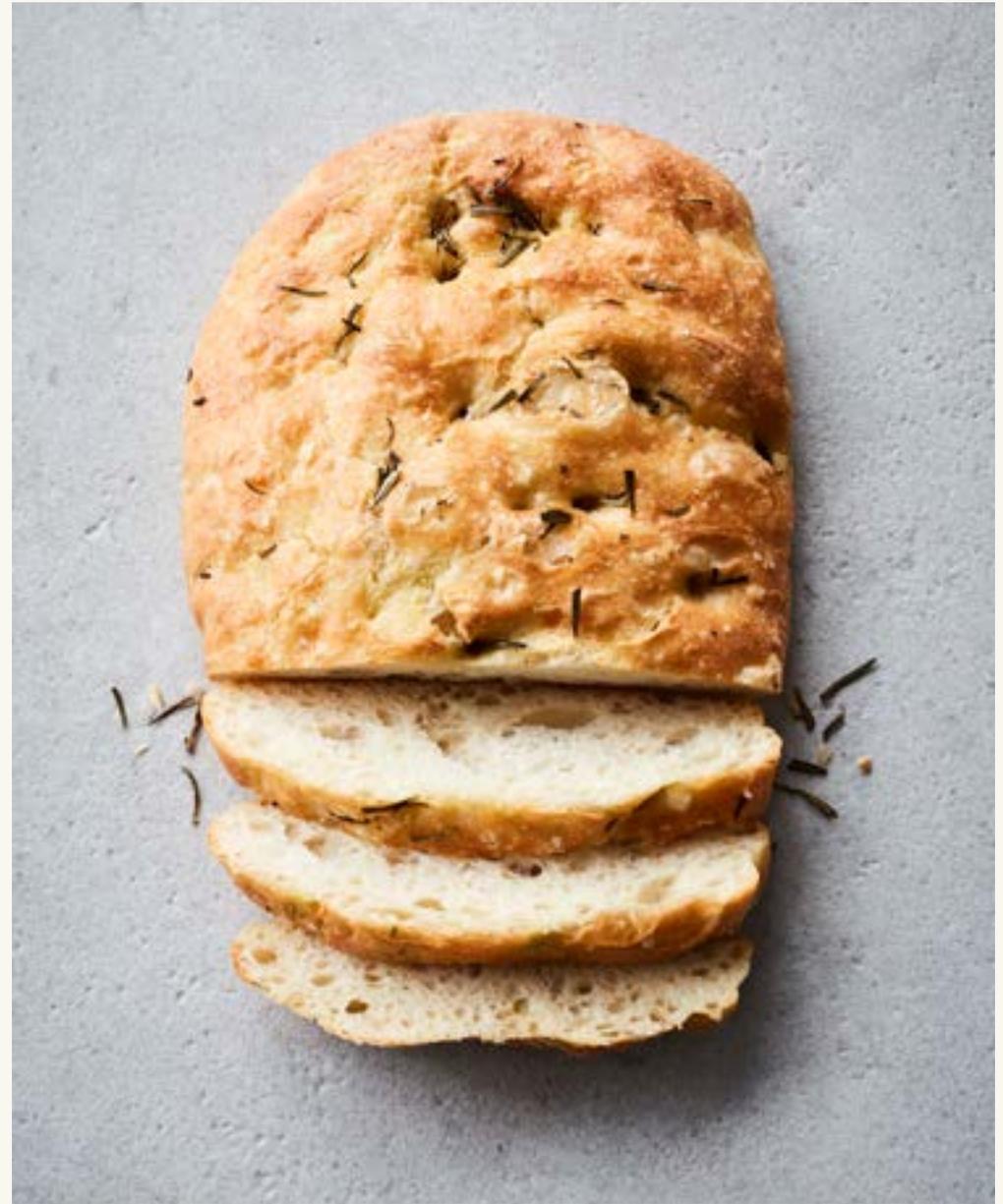
SAN FRANCISCO

A creamy white sourdough with an open texture and dark, crunchy crust, made with yoghurt and strong Canadian flour. A style inspired by the sourdoughs of San Francisco.

Ordering time: 48 hours

EVERYDAY BREADS

The classics – focaccia, sandwich loaves, rolls and baguettes – handmade according to traditional methods, available for you to order for the next day.



ROSEMARY & SEA SALT FOCACCIA

A yeasted focaccia, fragrant with fresh handpicked rosemary, crispy with sea salt flakes and rich with olive oil.

Ordering time: 24 hours

BLOOMERS		24 HOURS
PRODUCT NAME	SIZE	SLICING
Malted Grain	800g	Uncut (800g), Medium
White	800g	Uncut, Medium
Wholemeal	800g	Medium
TINS		
Brown	800g	Uncut, Medium, Lateral (& 1.6kg)
Malted Grain	800g	Uncut, Medium, Lateral (& 1.6kg)
White	800g	Uncut, Medium, Lateral (& 1.6kg)
Beetroot & Dill	800g	Lateral (& 1.6kg)
Light Rye & Caraway	800g	Medium, Lateral 1.6kg
Spinach & Basil	1.6kg	Lateral
CIABATTA & BAGUETTES		
Artisanal Baguette	Demi, Large	
Ciabatta	400g	
SPECIALITY		
Sour Cherry & Currant Batard	48 hours	
FOCACCIA		
Rosemary & Sea Salt	650g (48h), Large	



MALTED GRAIN BLOOMER 

The classic sandwich loaf handmade with 100% English granary flour, with grains of malted wheat and barley scattered throughout the fine crumb.

Ordering time: 24 hours



CAMPAILLOU 

A rustic, French-inspired loaf whose crunchy crust gives way to a light, open texture with a slightly malty flavour thanks to the combination of white and rye flours.

Ordering time: 24 hours



ARTISANAL BAGUETTE 

A classic white baguette, fermented for a fuller flavour and baked on the stone floor of our bread ovens for a crisp crust.

Ordering time: 24 hours



CAMPAGNE 

A semi-sourdough: sourdough starter and a blend of white, wholemeal and rye flours creates a nutty flavour, whilst baker's yeast reduces proving time to give a consistent crumb.

Ordering time: 24 hours



SANDWICH ROLLS

Your sandwiches, deli displays and bread baskets sorted with a range of small rolls including a variety of doughs; ciabatta, dinner rolls, focaccia and sourdough.

Ordering time: 48 hours

SANDWICH ROLLS

PRODUCT NAME	ORDERING TIME
Ciabatta Plain Long x5	24h
Ciabatta Plain Rough Cut x5	24h
Ciabatta Seeded Rough Cut x5	24h
Ciabatta Semolina Rectangle x5	24h
Focaccia Rosemary & Sea Salt x5	24h
Sourdough Tortano Round x5	48h

DINNER ROLLS

PRODUCT NAME	ORDERING TIME
Campagne Long Everything x15	24h
Campagne Round Seeded x15	24h
Campagne Rosemary & Currant Long x15	24h
Campagne Rosemary & Currant Long x15	24h
Table Wholemeal Bran Round x15	24h
Table White Round x15	24h

BAGELS

PRODUCT NAME	ORDERING TIME
Plain Bagel x10	48h

BAGELS

Our bagels are made with our sourdough starter and fresh yeast mixed and characterized by a crisp, shiny crust and a dense interior.

Take the time to sit down, taste and enjoy our new bagels.



BURGERS & HOTDOGS

Our brand new burger range is here and we can't wait to share it with you! Your burgers are the stars of the show, so we have specifically crafted two delicious doughs, in 3 sizes with a range of toppings, to support your creative and tasty fillings.



PRODUCT NAME		SLICED	PLAIN	SESAME	SESAME & POPPY	BLACK ONION SEED
BURGER BUNS	Cream 4' x15	×	×	×	×	×
	Plant-based 2' x40 (48h)		×			
	Plant-based 3.5' x30		×			
	Plant-based 4' x15		×			
	Plant-based Carrot & Turmeric 4' x15		×			
	Plant-based Beetroot 4' x15		×			
	Bap Sesame Glazed 2' x40				×	
Craft Bun 4' Glazed (48h)	×					
HOT DOGS	Glazed 3' [Plant-based] x15 (48h)		×			
	Glazed 7' [Plant-based] x16		×			
	Tray x10		×			

BURGER BUNS & HOT DOGS



CREAM

This new dough has the richness from cream but also includes potato to help absorb juices from patties making for the perfect bun. Available with a variety of toppings.

Ordering time: 24 hours



PLANTBASED

The plantbased bun will satisfy those looking for a creamy option with no dairy in sight. Baked with Hillfarm's cold pressed, UK sourced, rapeseed oil which is packed with vitamin E.

Ordering time: 24 hours



PLANTBASED BEETROOT

An unmissable colour, our beetroot bun has a dark, earthy undertone, and is baked with extra virgin olive oil and baked potatoes.

Ordering time: 24 hours



PLANTBASED HOT DOG

Our rich and creamy plantbased dough in a hot dog shape ready for your fillings. Available in two sizes: bitesize or the full monty.

Ordering time: 24 & 48 hours

MORNING GOODS

Breakfast is the most important meal of the day, so enjoy something satisfying and delicious. We have a range of beautifully laminated pastries, baked fresh every day with only the best butter.

CROISSANT

A classic for good reason: flaky, buttery and golden. Delicious on its own, or slathered in jam.

ALMOND CROISSANT

Recently improved, our new almond croissant is generously filled with almond frangipane and baked just once to retain the soft, buttery laminated layers. A simple topping of roasted flaked almonds and a sprinkling of icing sugar.

CINNAMON & MUSCOVADO SUGAR SWIRL

A modern take on our traditional pastries: swirl of pastry laced with warming cinnamon and sweet muscovado sugar.

PAIN AU RAISIN

Pastry and plump, sweet raisins wound into a characteristic snail shell.

PAIN AU CHOCOLAT

Our croissant dough, shot through with a generous centre of dark, bitter-sweet chocolate.

CHOCOLATE & PISTACHIO

A unique marriage of two wonderful flavours, bittersweet, dark chocolate and the nutty, creamy pistachio, which you can find ground into a frangipane inside and crumbled on top.

DOUBLE CHOCOLATE SWIRL

Swirl of pastry laced with chocolate crème pat, which is then half dipped in chocolate and sprinkled with cocoa powder.





CORE VIENNOISERIE

24 HOURS

PRODUCT NAME	SIZE	MULTIPLES
Almond Croissant	Large	x5
Croissant	Large & Mini	x5 & x25
Pain au Chocolat	Large & Mini	x5 & x25
Pain au Raisin	Large & Mini	x5 & x25
Pain au Chocolat & Pistachio	Large	x5

DANISH & SWIRL VIENNOISERIE

24 HOURS

Berry & Custard Danish	Large	x3
Swirl Cinnamon & Muscavado	Large	x5
Swirl Double Chocolate	Large	x5

PASTEL DE NATA 

The Portuguese classic and London delicacy du jour: a crisp, flaky pastry case carrying the sweet, velvety filling of a fresh custard made with free range eggs.

Ordering time: 24 hours

SWEET MUFFINS 

Traditional, artisanal American style muffins flavoured with white chocolate and raspberry, milk chocolate, juicy blueberries, banoffee and Lemon & poppy.

Ordering time: 24 hours

MORNING BUNS		48 HOURS
PRODUCT NAME		SIZE
Chocolate x4		Large
Bluberry, Almond & Cardamom x4		Large
Cinnamon x4		Large (24h)
MUFFINS		24 HOURS
Blueberry x12		Large
Mix (Chocolate, Blueberry, Bannoffee, White Choc & Raspberry) x12		Large
ENGLISH MUFFINS		48 HOURS
Sourdough Skillet x5		Medium, Large
BRIOCHE		48 HOURS
Open Tin		250g
Closed Tin		600g
Open Tin		800g
SCONES		24 HOURS
Plain Scone		Large
Fruit Scone		Large



MORNING BUNS

A uniquely laminated brioche dough that was made to be pulled apart. Available in three different flavours: fragrant sugar cinnamon; dark and rich chocolate and blueberry.

Ordering time: 48 hours

COOKIES, CAKES AND MORE

A beautiful and colourful collection of deeply flavoured cakes; you won't know which to try first.

Take the time to sit down, taste and enjoy our range of sweet treats.



COOKIES

COOKIES		24 HOURS
PRODUCT NAME		MULTIPLES
Chocolate & Rye		x8
Chocolate Chip		x8
Plantbased Chocolate & Oat		x8
Plantbased Sour Cherry, Almond & Oat		x8



BAKEWELL

The British classic: a shortcrust base of ground almonds spread with raspberry jam, topped with a layer of soft almond sponge and toasted flaked almonds.

Ordering time: 24 hours



BROWNIE

The classic brownie: sweet and dark cocoa flavours in a crumbly and soft wheatfree traybake. Perfect for an afternoon pick me up.

Ordering time: 24 hours



WHITE CHOCOLATE & MISO

The combination of sweet and salty is what really makes it so delicious. Slightly crispy on top and spongy on the inside, this traybake will soon become the star of all counters.

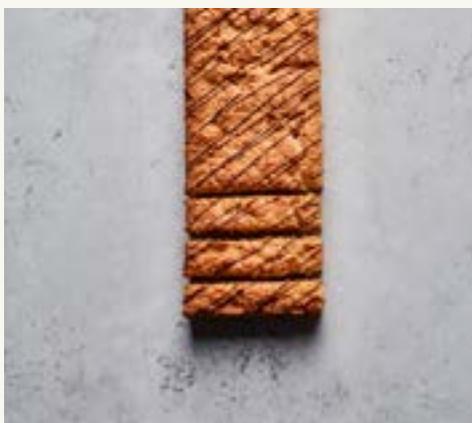
Ordering time: 24 hours



RASPBERRY TART

This exquisite treat features a harmonious blend of fresh raspberries, almonds, and white chocolate. Each bite delivers a burst of tangy-sweet raspberry flavour complemented by the rich, nutty notes of ground almonds.

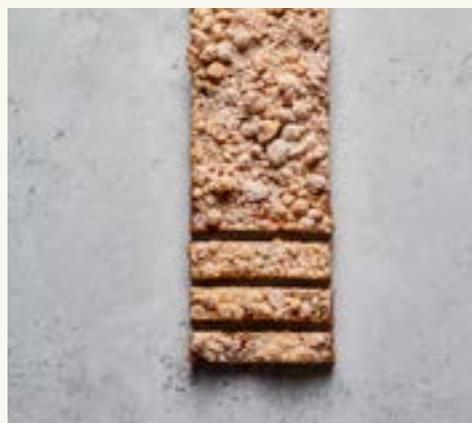
Ordering time: 24 hours



ALMOND, RASPBERRY & COCONUT

Moist interior and a crisp exterior made of coconut. A perfect combination of rich almond flavour and sweet coconut, with dark chocolate on top.

Ordering time: 24 hours



APPLE CRUMBLE

A delicious, spiced apple crumble that combines pecan and cranberry oat cookie mix with a sweet apple and cinnamon sponge. All with a homemade crumble on top.

Ordering time: 24 hours



PECAN TART

This tart achieves the perfect balance of flavours and textures. Immerse yourself in the delightful crunch of pecans and the heavenly caramel-like sweetness of our Pecan Tart.

Ordering time: 24 hours



CHOCOLATE TART

The filling of this exquisite tart features a luscious combination of dark chocolate and a whipping cream ganache, ensuring a smooth and indulgent experience with every bite.

Ordering time: 24 hours



TIN CAKES

PRODUCT NAME	ORDERING TIME
Lemon & Poppyseed	24h
Plant-based Banana Bread	24h
Chocolate	24h
Carrot, Cinnamon & Spelt	24h
Banana, Honey & Pecan	24h
Courgette, Lemon & Pistachio	48h

INDIVIDUAL CAKES

24 HOURS

PRODUCT NAME	BABY TIN	ROUND
Lemon & Poppyseed	×	
Plant-based Banana Bread	×	
Carrot, Spelt & Cinnamon	×	
Orange, Chocolate & Polenta		×
Chocolate		×
Blueberry & Lemon Financier		×
Plant-based Chocolate & Banana		×

SAVOURIES

Elevenes, lunch time bites or an on-the-move treat, our wide range of savoury snacks has all taste bases covered. Featuring everything from plantbased brioche style tarts to moorish cheese straws and light, fragrant crackers.



SAVOURIES

24 HOURS

PRODUCT NAME	SIZE
Cheese Straw x5	Large
Jalapeno Cornbread x4	Muffin
Olives Piquillo Feta & Cheddar	Muffin
Cheese and Leek	Large
Spinach and Feta	Large
	48 HOURS
Olive Cheddar & Thyme x5	Mini
Olive Oil Brioche Olive, Onion, Rosemary & Tomato	Medium
Seeded Cracker	1kg
Sea Salt Cracker	1kg



PLANT-BASED OLIVE & TOMATO BRIOCHE

Fragrant, soft and generously filled, these plantbased tarts are the ideal lunchtime partner. A soft brioche style bun made with olive oil topped with Piquillo roasted peppers, cherry tomatoes, Kalamata black olives and red onion.



Ordering time: 48 hours

SEA SALT CRACKER 

Buttery, crispy and crunchy crackers with sprinkled sea salt on top.

Ordering time: 48 hours

CHEESE STRAW 

Buttery, flaky pastry filled inside and out with rich cheddar and a hint of black pepper, twizzled into a convenient, tasty snack.

Ordering time: 24 hours

SEEDED CRACKER 

Fragrant, buttermilk crackers scattered with sea salt and seven seeds: sesame, yellow and brown linseeds, fennel, poppy, caraway and nigella.

Ordering time: 48 hours

OLIVE, CHEDDAR & THYME 

Rustic and light sticks made with white flour and semolina then studded and twisted with thyme-infused olives and cheese. Available in large and mini.

Ordering time: 48 hours



LEEK & CHEESE     

Filled with the pleasing combination of leek and creamy cheese. The tender leek adds a subtle sweetness and a hint of earthiness to each bite. With a touch of white miso and a sprinkle of white sesame seeds for a satisfying crunch.

Ordering time: 24 hours



SPINACH & FETA   

The creamy feta cheese, and mature cheddar combine to create a rich and savoury filling. Enhanced with the aromatic flavours of black onion seeds and thyme, this pastry offers a delightful balance of tastes.

Ordering time: 24 hours



OLIVE, PEPPER & CHEESE    

A harmonious blend of green olives, peppers, and feta and cheddar cheeses. These muffins are sprinkled with a medley of pumpkin seeds, white sesame seeds, and black onion seeds for an enticing crunch.

Ordering time: 24 hours



JALAPENO CORNBREAD   

The corn gives this spongy muffin a vibrant yellow colour. Filled with spicy jalapenos and topped with cheddar.

Ordering time: 24 hours



GLUTEN FREE

Our bakers, our artisanal methods and our alternatives to wheat flour form the basis of our gluten free and plant-based breads, cakes and buns. Baked with a careful blend of potato, tapioca, maize, buckwheat and rice flours – makes for a texture and moistness of crumb that is indistinguishable to that formed by gluten flours.



SALTED CARAMEL BROWNIE

Rich, dark and soft gluten free brownie filled with soft and sweet caramel. Topped with flakes of Cornish sea salt.

Ordering time: 48 hours



GLUTEN FREE SOURDOUGH

Our classic sourdough made gluten free using tapioca, brown rice, chickpea and brown Teff flour, with a soft, chewy open crumb and a deliciously crispy crust.

Ordering time: 48 hours



PLANTBASED BROWNIE

Gluten free and plant-based but you'd never know. A rich cocoa flavour in a crumbly, soft square.

Ordering time: 48 hours



SEEDED LOAF

The soft white crumb of a classic tin loaf, studded with pumpkin, sunflower, poppy and linseeds.

Ordering time: 48 hours



WHITE TIN LOAF

Crusty on the outside and soft on the inside our tin shaped white gluten free loaf is made with our Gluten Free Flour Blend and baker's yeast. A doughy, fluffy and squidgy loaf that comes in different slice options.

Ordering time: 48 hours

GLUTEN FREE & PLANT-BASED LOAVES		48 HOURS
PRODUCT NAME	SIZE	
Dark & Caraway	Tin	
Seeded	Tin	
White	Tin & Roll	

GLUTEN FREE SOURDOUGH		48 HOURS
PRODUCT NAME	SIZE	
Gluten Free Sourdough (Wed - Sat)	Individual	

GLUTEN FREE BUNS		48 HOURS
PRODUCT NAME	SIZE	
Burger Bun Plain	3.5'	

GLUTEN FREE SWEET		48 HOURS
PRODUCT NAME	SIZE	
Brownie Plantbased	Individual	
Brownie Salted Caramel	Traybake	



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