



ABOUT US

The Bread Factory has been a pioneer in craft baking since the early 1990s. We have served the foodservice industry for over 30 years, working with some of the best chefs in the world to refine our craft.

In an industry where standing out is increasingly important and where mass production and low-quality ingredients have become the norm, we think it is more important than ever to care about the quality and the provenance of the bread we eat. Our partners, like us, are all committed to sustainable, regenerative practices. Together, we're bringing back craftsmanship, quality, flavour, and responsible sourcing to every loaf we bake.

And we are only just getting started – our mission is to make better bread available to all while trying to improve the food system. Together, we will show that delicious, flavourful and nutritious bread can feed our people today and protect our planet for tomorrow. This is better bread, Bread Factory style.



THE WAY WE BAKE

The way bread is made today is a problem. With modern farming practices that have left the soil tired and overworked, and a focus on mass production over quality, much of the bread we eat isn't what it could be. But we believe in something better — bread that nourishes both people and the planet. Bread that's full of flavour, made with love and care, and part of a food system that's built to last.

At The Bread Factory, we're not just baking bread; we're baking with purpose. For years, we've been leading the way, working alongside our partners to introduce regenerative farming methods and diverse grains into our loaves. Regenerative farming prioritises soil health, ensuring the land can recover and produce nutritious food year after year. We use a variety of grains, from emmer and spelt to rye and barley, each adding layers of flavour and nutrition to our bread while supporting the environment.

We value traditional methods and ingredients, but we also believe good baking is about more than just tradition—it's about evolving, learning, and striving to improve everything we do.

This isn't just about making better bread. It's about creating a sustainable food system that supports the environment, biodiversity, and the people who grow and eat our bread. Every loaf we bake tells this story—of care, innovation, and an uncompromising focus on quality from the field to the table.

ALLERGEN KEY



contains dairy



contains eggs



contains nuts



contains wheat



contains soy



contains sesame

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.



SOURDOUGHS

48 HOURS

PRODUCT NAME	SIZE
Borough Brown	Long 650g, 1.2kg Uncut, 1.2kg Sliced & 1.3kg Frame Sliced
Borough Seeded	Long 650g, 1.2kg Uncut & 1.2kg Sliced
Borough White	Round 275g, Long 650g, 1.2kg Uncut & 1.2kg Sliced
Potato & Rosemary	Round 250g, Long 650g, 1kg
Tortano 	Crown 800g
Mixed Olive	Stick 280g
100% Rye Pumpernickel	Tin 840g (Available Tue - Sun)
Potato & Polenta 	Long 1kg
Seven Seeds & Grains 	Long 1kg
Country White 	Long 1kg
Wildfarmed White	250g, 800g Uncut & 800g Sliced
Wildfarmed Seeded	250g, 800g Uncut & 800g Sliced
Malted Sourdough	Round 500g & Long 500g



SEVEN SEEDS & GRAINS

Baked with a unique blend of seven, gently toasted seeds and grains, that are mixed into a dough that's made with a wholesome blend of wholemeal flours, giving each loaf a nutty, deep flavour and lots of natural fibre.

Ordering time: 48 hours



BOROUGH WHITE

A secret dash of spelt, rye and emmer flours enhances both the nutrition and the taste of this white sourdough. The slight touch of spelt brings a sweet nuttiness and off-white creaminess to its tacky, open crumb.

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



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



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



WILDFARMED SOURDOUGHS LOAVES

WILDFARMED SEEDED SOURDOUGH

Crafted with a blend of Wildfarmed flour and diverse flours like spelt wholemeal, barley, dark rye and emmer, this bread is a testament to our dedication to quality and flavour. Handmade with a medley of wholesome seeds, including chia, linseed, and more. Experience the essence of slow fermentation in every bite. Taste the tradition.



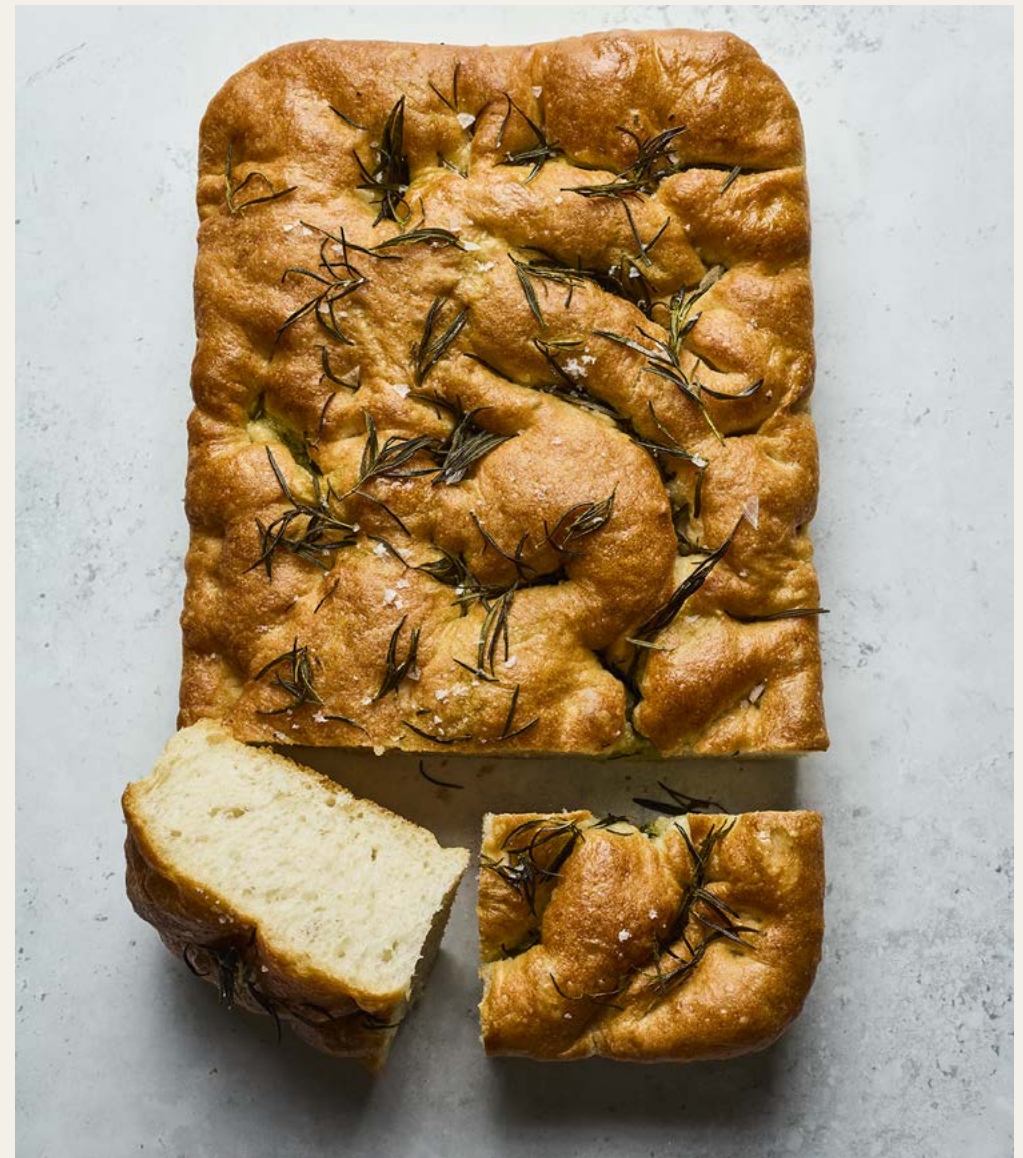
WILDFARMED SOURDOUGHS LOAVES

WILDFARMED WHITE SOURDOUGH

Our white sourdough is made with a blend of Wildfarmed flour and diverse flours like spelt wholemeal, dark rye, and emmer, creating a harmonious, hearty loaf with a soft, tangy crumb. Every slice embodies the story of traditional breadmaking and sustainable agriculture.

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

Inspired by Genovese and Sicilian traditions, our country-style focaccia is made with emmer, buckwheat & wholemeal flours to enhance flavour and nutrition. With a golden blistered soft crust smothered in olive oil, rosemary and flaked sea salt, this focaccia offers a spongy texture, rich colour, and a lot of flavour.

Ordering time: 48 hours

BLOOMERS

24 HOURS

PRODUCT NAME	SIZE	SLICING
Malted Grain	800g	Uncut (800g), Medium & 1.25kg Uncut
White	800g	Uncut, Medium
Wholemeal	800g	Medium

TINS

Brown	800g	Medium, Lateral (1.6kg)
Malted Grain	800g	Medium, Lateral (1.6kg)
White	800g	Medium, Lateral (1.6kg)
Beetroot & Dill	1.6kg	Lateral
Light Rye & Caraway	1.6kg	Lateral
Spinach & Basil	1.6kg	Lateral

CIABATTA & BAGUETTES

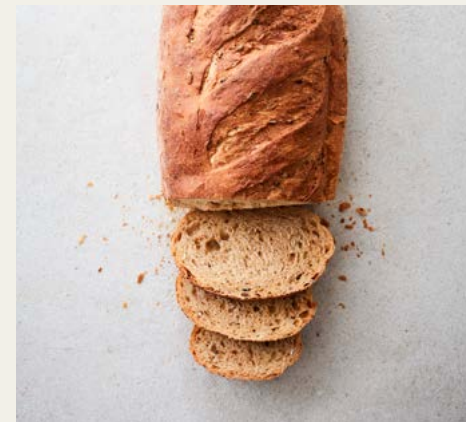
Artisanal Baguette	Demi, Large
Ciabatta	400g

SPECIALITY

Sour Cherry & Currant Batard	48 hours
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FOCACCIA

Rosemary & Sea Salt	600g (48h), Large (24h)
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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

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

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

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
Baguettini White x15	24h
Table Wholemeal Bran Round x15	24h
Table White Round x15	24h
Wildfarmed Rustic White x15	48h
Wildfarmed Rustic Seeded x15	48h

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	x	x	x	x	x
	Plant-based 2' x40 (48h)		x			
	Plant-based 3.5' x30		x			
	Plant-based 4' x15		x			
	Plant-based Carrot & Turmeric 4' x15		x			
	Plant-based Beetroot 4' x15		x			
	Plant-based Sesame Glazed 2' x40				x	
	Plant-based Craft Bun 4' Glazed (48h)	x				
	Plant-based London Bun 3.5'	x				
	Plant-based Wildfarmed 4'		x			
HOT DOGS	Glazed 3' [Plant-based] x15 (48h)		x			
	Glazed 7' [Plant-based] x16		x			
	Tray x10		x			

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

Baked with a mix of white, wholemeal flours and mashed potato, infused with beetroot for a softly sweet flavour, dark crust and dazzling pink or yellow crumb.

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	
PRODUCT NAME	SIZE
Chocolate x4	Large (48h)
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 two different flavours: fragrant sugar cinnamon; dark and rich chocolate.

Ordering time: 24 & 48 hours

COOKIES, CAKES AND MORE

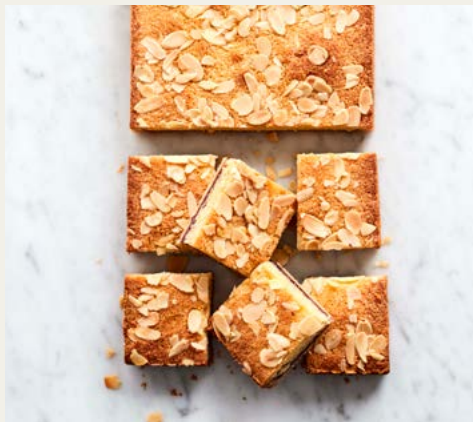
A beautiful and colourful collection of deeply flavoured cakes; you won't know which to try first.

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



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



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



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



TRAYBAKES



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

CAKES



INDIVIDUAL CAKES

24 HOURS

PRODUCT NAME	BABY TIN	ROUND
Lemon & Poppyseed		x
Banana & Chocolate		x
Carrot, Spelt & Cinnamon	x	
Pistachio, Semolina & Rose		x
Ginger & Pineapple		x
Hazelnut Burnt Butter Financier	x	

SAVOURIES

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



SAVOURIES

24 HOURS

PRODUCT NAME	SIZE
Cheese Straw x5	Large
Jalapeno Cornbread x4	Muffin
Spinach and Feta x5	Large
Olive Cheddar & Thyme x5	Mini (48h)
Seeded Cracker	1kg (48h)
Sea Salt Cracker	1kg (48h)



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



JALAPENO CORNBREAD   

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

Ordering time: 24 hours



SEA SALT CRACKER  

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

Ordering time: 48 hours



CHEESE STRAW   

Flaky pastry filled with Cheddar cheese for a savoury kick and plenty of butter to give it that perfect melt-in-the-mouth texture, 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

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.

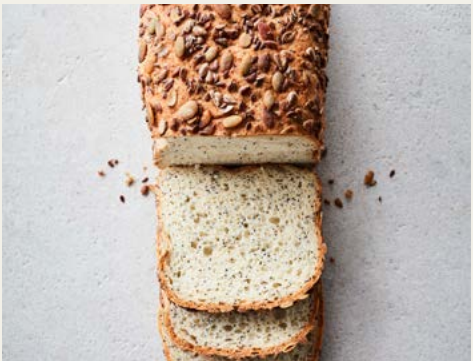
Ordering time: 48 hours



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



SEEDED LOAF

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

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



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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THE BREAD FACTORY

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