

Stonehouse Bakery

Your local family bakery since 1993

Product List

Stonehouse Bakery supply and deliver to restaurants, hotels, shops, pubs, delicatessens and cafes.

For all trade enquiries please contact us on 01287 660006 or email admin@stonehousebakery.co.uk



Allergen Information available

Stonehouse Bakery

Bread

Medium or Thick Cut slicing available

Traditional

The traditional method of bread production, this process involves mixing the dough and leaving to ferment overnight. This white bread has a flavour of great distinction, reminiscent of the old-fashioned village bakery.

- **800g Tin loaf**
- **400g Tin loaf**
- **800g Bloomer**
- **400g Bloomer**
- **400g Cob**

Wholemeal

100% Wholemeal Flour is used.

- **800g Tin loaf**
- **400g Tin loaf**
- **800g Bloomer**
- **400g Bloomer**
- **400g Rustic Tin**
- **400g Rustic Bloomer**
- **400g Cob**

Harvester

This is a brown flour with malted wheat grains. Unlike most other similar flours, these malted grains are soaked before mixing with the flour, giving a bread with fullness of flavour and helpful dietary fibre.

- **800g Tin loaf**
- **400g Tin loaf**
- **800g Bloomer**
- **400g Bloomer**
- **400g Cob**

Seeded Gluten Free Loaf



White

- **800g Tin loaf**
- **400g Tin loaf**
- **800g Bloomer**
- **400g Bloomer**
- **400g Cob**
- **400g Cottage loaf**
- **400g Bloomer & Seeds**

Naturals (Organics)

Made with the finest stone ground organic flour, fresh yeast, salt and organic sunflower oil, to give a natural bread with good eating qualities.

- **Wholemeal 400g**

Rye Bread

- **White Rye**
50% white flour and 50% rye flour, mixed with sourdough and covered with poppy seeds.
- **Wholemeal Rye**
50% wholemeal flour and 50% rye flour, mixed with sourdough and caraway seeds.
- **100% Rye**
This bread is made with rye sour dough which gives good flavour and exceptional keeping qualities.

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French

Made with French flour.

- **French Stick**
- **French Stick & Poppy or Sesame Seeds**
- **French Baguette**
- **French Baguette & Poppy or Sesame Seeds**

Speciality Bread

- **Basil & Olive Oil**
Basil and olive oil in a white dough
- **Walnut Bread**
Chopped walnuts and olive oil in a harvester dough, basted with olive oil.
- **Sunflower Bread**
A white dough mixed and covered with sunflower seeds.
- **Onion Bread**
Dried fried onions mixed into a white dough.
- **Multi-seed Bread 400g**
A seeded bread that is low GI with an excellent taste.
- **Wholemeal Spelt**
Richer in nutrients and easier to digest than wheat.
- **Brioche**
A rich French-style dessert bread made
- **Apricot, Date & Prune**
A white dough with apricots, dates and prunes, black treacle and olive oil.
- **Sun-dried Tomato**
Sun-dried tomatoes and herbs in oil chopped into a white dough.



Sourdough

Available Wednesdays and Fridays, 48 hours notice is required.

- **Plain Sourdough**
- **Seeded Sourdough**

Olive Bread

- **Green Olive**
A white dough with green olives, sunflower seeds and olive oil.
- **Black Olive**
A harvester dough with black olives, pumpkin seeds and olive oil.

Ciabattas

This wonderful bread originating from Lombardy is fermented for a good time to give a light crumb structure and exceptional flavour.

- **Ciabatta**
- **Black Olive Ciabatta**
- **Ciabatta Roll**
- **Large Ciabatta Roll**

Focaccias

A wonderful texture and flavour particularly when heated prior to eating.

- **Garlic & Herb**
- **Garlic & Cheese**
- **Rosemary & Sea Salt**

Stonehouse Bakery

Rolls & Bread Buns

Soup Rolls, Bridge Rolls & Dinner Rolls

- White
- Wholemeal
- Harvester

Bombs

- White
- Wholemeal
- Harvester

Rolls

- White
- Wholemeal
- Harvester

Burger Bap

- White
- Wholemeal
- Harvester
- Large Burger Bap

Hot Dog Rolls

- White
- Wholemeal
- Harvester
- Cheesy Finger Roll

Brioche Bap

Flat Bread



Sweet Treats

Scones

- Fruit
- Cheese
- Cherry



Morning Goods

- Tealoaf
- Large Teacake
- Medium Teacake
- Small Teacake
- Butter Croissant
- Pain Au Chocolate
- Chelsea Bun
- Iced Lemon Bun
- Iced Finger Bun



Cakes

- Lemon Cake
- Chocolate Cake
- Coffee & Walnut Cake
- Victoria Jam & Butter Cream Sponge
- Victoria Lemon Curd & Butter Cream Sponge



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Loaf Cakes

- Ginger Loaf
- Cherry Loaf
- Sultana & Lemon Loaf
- Fruit Slab

Traybakes

Sold by the piece.

- Almond Slice
- Apricot Flapjack
- Australian Crunch
- Caramel Shortbread
- Cherry & Almond Flapjack
- Country Slice
- Date Slice
- Dipped Flapjack
- Flapjack
- Hikers Bar
- Mars Crunch
- Peanut Crunch
- Pure Butter Shortbread
- Treacle Slice

Fruit Pies

- Large Apple Pie
- Large Apple & Blackcurrant Pie
- Large Curd Tart
- Large Custard Tart
- Mini Apple Pie
- Mini Apple & Blackcurrant Pie
- Mini Curd Tart
- Mini Custard Tart



Savouries

- Sausage Roll
- Cheese & Onion Pasty
- Corned Beef Pasty
- Traditional Pasty
- Potato & Meat Pie
- Steak & Kidney Pie

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Orders to be placed by telephone by 3pm the day before you require delivery or by 12noon on Saturday for Monday delivery



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