

# 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](mailto:admin@stonehousebakery.co.uk)



Allergen Information available

Unit 3 Lantsbery Drive, North Liverton Industrial Estate, Liverton Mines, Saltburn-by-the-Sea, TS13 4QZ

# 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 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

- **100% Rye**  
This bread is made with rye sour dough which gives good flavour and exceptional keeping qualities.



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## Speciality Bread

- **Basil & Olive Oil**  
Basil and olive oil in a white dough
- **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



### Cakes

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





# Stonehouse Bakery

## 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 Pastry
- Corned Beef Pastry
- Traditional Pastry
- 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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