



Hobbs
House
Bakery

Your Product Guide



100 Years of Baking

Our very first loaf of bread was baked by husband and wife Thomas and Mabel Herbert in 1920.

Thomas was a blacksmith in Down Ampney but they hit hard times and had a young family. As his wife Mabel's family were bakers, she persuaded him to hang up the leather apron for a linen one and learn to make bread instead. We still use many of the slow and traditional methods of baking bread that Thomas learnt and passed down through the family.

Five generations and 100 years later we became a certified B Corporation. Although a lot has changed over the last 10 decades, our commitment to being the very best for our people, communities and the environment has not.



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Our Light Rye is a True Sourdough.
Learn all about the wonders of
Sourdough on **pg11**

Allergens Key:

- GL** Contains Gluten
- MI** Contains Milk
- SO** Contains Soya
- EG** Contains Egg
- SU** Contains Sulphites
- NU** Contains Nuts
- OA** Contains Oats

Our Recipe For Success

Real Bread, Made By Hand

Our bread is handmade in Chipping Sodbury on a daily basis. Our expert bakers still use a lot of recipes and techniques which were the cornerstone to Hobbs House Bakery's success back in the 1920s. Our overnight dough is a great example of these traditional techniques, with the longer ferment leading to an unrivalled depth of flavour. Whilst, our sourdoughs are full of character thanks to our longest serving 'employee', the 65 year old sourdough starter.

Ethical & Sustainable

Our business ranges from sourcing, producing and retail and in each case we strive to minimise our impact on the environment. We only source sustainable and traceable ingredients and we only make what has been ordered to reduce energy usage and product waste.

Delivered With Excellent Customer Service

We offer the quality of a small batch producer but the consistency and customer service of a large scale brand. We understand that developing great working relationships takes time and we want to be on hand to help at every step of the journey from ordering and delivering, to selling.

"We have worked with Hobbs House Bakery for many years and their products have allowed us to fulfil the growing demand for locally produced artisan products. They offer the consistency of a large scale brand but the quality of a small batch producer. Our customers really invest in the brand, as it has such a strong family heritage and evident expertise."

- Jonathan & Alison Sinclair, Lowdens Farmshop

Our B Corp Journey

In 2019 we were incredibly proud to be the first British bakery to become a Certified B Corporation, a global movement driving change through ethical and sustainable business.

What is a B Corp?

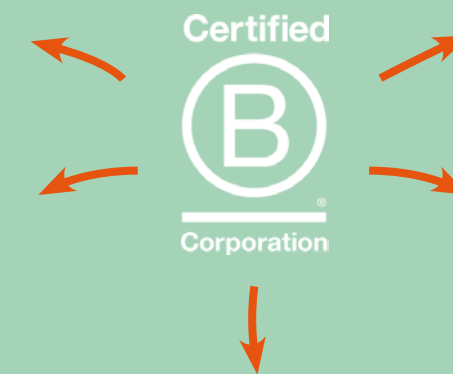
Certified B Corporations are companies that use the power of business to build a more inclusive and sustainable economy. They meet the highest verified standards of social and environmental performance, transparency, and accountability.

A Certification

Like Fair Trade or Organic, but for the whole company.

An Approach

A better way of doing business for our people, communities and the environment.



It's Unique

Meeting the highest standard of performance, transparency and accountability.

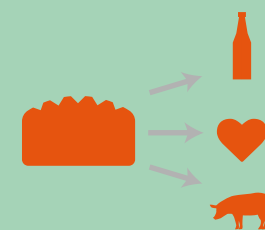
It's a Movement

People coming together to use their business as a force for good.

A Community

A global community pioneering better business.

What we do as a B Corp



No Bread is Wasted

Supporting several local initiatives that fight hunger by re-purposing our bread to local communities.

100,000

Nearly 100,000 Loaves Donated

For every one of our gluten free loaves sold we donate one to children in need in Tanzania.



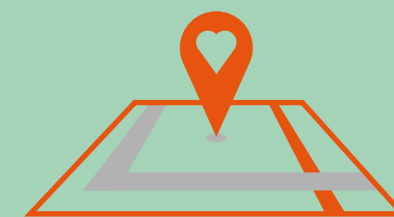
Family Values

We love teaching everyone how to make real bread, from schools, to other bakeries and fantastic home bakers.



Volunteering

All employees are encouraged to take a day to volunteer for their chosen charity.



Locally Minded

We aim to be the beating heart of our communities.



Environmentally Friendly

Our packaging and ingredients are as local and as sustainable as possible, we shun plastic in favour of compostable packaging whenever we can.



Getting Set Up

We'll guide you through every step of the way when setting up your account, from advice on what products are right for you and organising samples to scheduling your regular deliveries.

We deliver to a wide range of customers across the **South West and Cotswolds**. If you are based further afield, we can put you in touch with one of our excellent wholesalers who supply our products around the country.

Samples: Find the perfect range for your business. We are more than happy to send you samples to help you decide what products are right for you. Our Account Managers would happily be able to pay you a visit to demonstrate our products, just get in touch for more information.

Pricing: All the prices listed in this guide are our RRP's, not the prices you would pay. Our Sales Team or Account Managers will be able to advise on pricing options during setup, based on your needs.

Delivery: Our direct deliveries take place Monday to Saturday, we'll be able to advise on the details on account set up. Our direct frozen deliveries take place once per week on a set day, however we also work with couriers who are able to deliver further afield, based on the volumes you require.

Order by 1.30pm for next day delivery

You can order most of our fresh products for next day if ordered before the 1.30pm cut off. A small selection of our products do need a little extra time to rise and need to be ordered 48 hours in advance.

We'll need some extra notice when ordering from our frozen range, as we may need to build stock for your order. Just get in touch with us for more information.

Please note - our office is staffed Monday - Friday, therefore we'll need your orders for Monday on Friday before 1.30pm.

Managing Your Order Is Easy



Ring us with your order at **01454 321629**, and press 1 to speak to the sales team.



Email us your order at sales@hobbshousebakery.co.uk



Join our ringing list and we'll ring you at an agreed time every day



Set a regular daily order. Just give us a call if there are any changes

Need to Cancel?

No problem, just give us a call. We'll always try to accommodate your needs but to guarantee cancellation we need to know by 1.30pm the day before delivery.

Overnight Dough

Traditionally left to rise overnight whilst the bakers slept, this process means we use less yeast and a longer ferment giving the bread a deeper flavour. Our overnight breads make the best toast in the world!



Our Sherston Range

| | | RRP |
|----------|----------------------------|------|
| 0240 | 800g | 2.99 |
| 0242 | 800g Thick Sliced (14 + 2) | 2.99 |
| 0242FLAT | 800g Flat, Sliced (14 + 2) | 2.99 |
| 0250 | 400g | 2.29 |
| 0252 | 400g Thick Sliced (9 + 2) | 2.29 |



Sherston Overnight White

GL | RRP: £2.99 (£2.29 small)

We believe that this slowly risen loaf makes the best toast in the world. Its name comes from the Cotswold village of Sherston, home of the original recipe.

View the range above



Tiger Bread

GL | RRP: £3.09

An overnight dough, topped with a traditional fermented rice paste. Made to an old Cornish recipe, it tastes like real bread and looks like a tiger!

5080 600g



Severn Seeds

GL | RRP: £3.29

A white seeded loaf risen overnight. Made with our classic overnight dough, packed full of seven different seeds giving a tastier white loaf.

0266 800g
0266T Thick Sliced (14 + 2)



Overnight Rolls

GL | RRP: £3.29

Made with our classic overnight dough, topped with seeds. A white roll with a deep flavour. Seeds are a mix of sunflower, linseed, pumpkin & poppy.

07746 3.5" (6 pack)

Daily Bread

These breads are made from flour from our local mill, Shipton Mill. These traditional loaves are all handmade by our skilled bakers and provide a versatile daily bread.



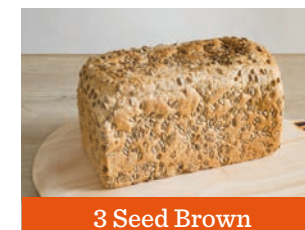
Split Tin

| White | | <i>A great white loaf for everyday use. A traditional British Split Tin, with a deep recognisable cut through its centre.</i> | | RRP | Allergens |
|--------------|---|---|----|------------|------------------|
| 1010 | White Split Tin 800g | £2.39 | GI | | |
| 1020 | White Split Tin 400g | £1.79 | GI | | |
| 1022 | White Split Tin Thick 400g Sliced (9 + 2) | £1.79 | GI | | |
| 1050 | White Flat Tin 800g | £2.39 | GI | | |
| 1052 | White Flat Tin 800g Thick Sliced (14 + 2) | £2.39 | GI | | |
| 1060 | White Bloomer 800g | £2.89 | GI | | |
| 1062 | White Bloomer 800g Thick Sliced (22 + 2) | £2.89 | GI | | |



Wholemeal

| Wholemeal | | <i>Made using locally milled 100% wholegrain flour. A traditional flavoursome loaf.</i> | | | |
|------------------|---|---|----|--|--|
| 2140 | Wholemeal 800g | £2.59 | GI | | |
| 2140FLAT | Wholemeal 800g Flat Top | £2.59 | GI | | |
| 2122 | Wholemeal 800g Flat Top Thick Sliced (14+2) | £2.59 | GI | | |
| 2150 | Wholemeal 400g | £1.89 | GI | | |
| 2152 | Wholemeal 400g Thick Sliced (9 + 2) | £1.89 | GI | | |



3 Seed Brown

| 3 Seed | | <i>A traditional brown loaf. Made with a mix of wholegrain and white flours. Baked with a flat top to give a consistent sandwich.</i> | | | |
|---------------|---|---|----|--|--|
| 2550 | 3 Seed Brown Flat Top 800g | £2.69 | GI | | |
| 2500 | 3 Seed Brown Flat Top 800g Thick Sliced | £2.69 | GI | | |
| 2400 | 3 Seed Wholemeal 800g | £3.29 | GI | | |
| 2410 | 3 Seed Wholemeal 400g | £2.49 | GI | | |



3 Seed Wholemeal

| Harvest | | <i>A malted wheat loaf, known for its distinctive nutty taste. Soaked kibbled & flaked wheat with malt extract makes this loaf.</i> | | | |
|----------------|--|---|----|--|--|
| 3210 | Harvest 800g | £2.69 | GI | | |
| 3220 | Harvest 400g | £1.99 | GI | | |
| 3222 | Harvest 400g Thick Sliced (9+2) | £1.99 | GI | | |
| 3240 | Harvest 800g Flat Top | £2.69 | GI | | |
| 3242 | Harvest Flat Top 800g Sliced (14+2) | £2.69 | GI | | |
| 3201 | Harvest Bloomer 800g | £2.99 | GI | | |
| 3205 | Harvest Bloomer 800g Thick Sliced (22+2) | £2.99 | GI | | |



Harvest

| Everyday Range | | <i>Perfect for sandwiches, we add a naturally occurring enzyme to keep bread fresh in the fridge for longer.</i> | | | |
|-----------------------|-------------------------------------|--|----|--|--|
| CAT001 | Everyday Harvest 800g Sliced (14+2) | £2.69 | GI | | |
| CAT002 | Everyday White 800g Sliced (14+2) | £2.39 | GI | | |

The Story of St Martin

Twice, we have named one of our loaves after our bakers, both are beautiful stories, told in different ways by us all. The new millennium brought a steady rise in sourdough. We had been making our rye sourdough since the 1970s and had built a cult following for it. As we looked to French and American bakeries for inspiration we saw the need for other sourdoughs and country loaves.

Over the next ten years we tried and tested different variations, true sourdoughs, yeasted loaves with the addition of sourdough and variations to our beloved rye sourdough. We wanted a great loaf,

a stunner on a farmshop shelf, a loaf to be placed at the centre of the table, a loaf that could feed a family for a week.

We gave this project to our newly appointed baker Martyn, after a few tweaks and changes he came up with a malted sourdough with multiple short cuts, making a beauty of a loaf. We took that loaf home one evening and whilst we enjoyed it thickly buttered with dinner we set about trying to name it. We drew on our inspiration from French bakeries, family holidays in France and of course our bakers, that night our St Martin was born!



St Martin Sourdough

Our St Martin is a true sourdough, with a delicious chewy texture and flavoursome crust. Handmade with our 65-year-old sourdough starter, fermented for 14 hours. Perfect for cheese toasties and served warm with a meal.

GL | RRP: £4.59

5560 1.25kg
5561 1.25kg Thick Sliced (14 + 2)

Why Sourdough?

Sourdough bread is risen with naturally occurring airborne yeasts rather than commercial bakers' yeast. In order to cultivate these natural yeasts a sourdough starter is used, this is simply a mixture of flour and water that naturally ferments over time. Free from additives, preservatives and commercial yeast, sourdough is bread in its purest form made from just flour, water and salt.



Our sourdough starter has turned an impressive 65 years old this year whom we like to call the Mother and the hardest working employee in the bakery. Our sourdough journey began when we received it as a gift in 1955 from a baker in the Cotswold town of Tetbury who had brought it over from Germany after the war. Although it is possibly much older, having been held for generations in its homeland, we date it back to its entry into the UK. Since then it has been nurtured and cared for daily, each day some is taken out to bake the bread then it is replenished with fresh organic rye flour and water.

Organic Sourdough

Our sourdoughs are risen slowly with the same 65 year old Sourdough Starter, each with their own unique flavour and form.



Organic Wild White Sourdough

GL | RRP: £4.29 (£3.19 small)
A true sourdough loaf risen with our 65 year old starter. The Wild White takes its name from the wild yeasts in the sourdough starter. Fermented for 14 hours. Winner of the Great Taste award two stars.

4650 800g
4660 400g

Organic Ancient Grains Sourdough

GL | RRP: £3.99
A tangy sourdough baked with organic Kamut®, an ancient grains' flour. A soft crumb with a crisp crust, rolled in nutritious seeds. Winner of 2 stars in the Great Taste Awards.

4200 700g

Organic Turmeric Sourdough

GL | RRP: £3.89
A beautifully handcrafted loaf, fermented for 14 hours. Bursting with flavour and goodness from the nation's favourite new 'superfood', with the inclusion of poppy seeds and chilli flakes to give added depth of flavour.

4675 600g



Organic Spelt Sourdough

GL | RRP: £3.99
Made with a winning combination of spelt and wholemeal flour, our new organic loaf is packed with grainy goodness. Rolled in bran for a beautiful texture.

4190 600g

Organic Rye Sourdough

GL | RRP: £3.99 (£2.99 small)
Made with just three ingredients, bread in its purest form. Fermented for 24 hrs.

5510 800g
5520 400g



Organic Bread

We have always worked alongside the Soil Association to ensure our organic breads meet their high standards. Our organic flour is sourced from our local mill, Shipton Mill.



Organic 'Stoneground' Spelt

GL | RRP: £4.29 (£2.89 small)
Made from a locally milled ancient grain. The wholegrain stoneground spelt gives a distinctive nutty flavour and great texture.

4030 800g
4040 400g

Organic Overnight White

GL | RRP: £3.39 (£2.39 small)
Organic version of our beloved Sherston loaf. The overnight dough is made with a minimum amount of yeast, and left overnight to ferment for 8 hours.

4410 800g
4420 400g
4412 800g sliced (14 + 2)

Organic Wholemeal

GL | RRP: £3.39 (£2.29 small)
Wholemeal loaf made with organic stoneground flour. A slowly risen wholemeal loaf, made with locally milled flour. A reliable, flavoursome loaf.

4160 800g
4162 800g sliced (16 + 2)
4170 400g
4172 400g sliced (8 + 2)



Organic 5 Seed Spelt

GL | RRP: £4.39 (£2.99 small)
Made with 100% stoneground spelt flour and organic seeds. The addition of our sourdough starter and a great selection of organic seeds makes this loaf deeply flavoursome.

5314 800g
5315 400g

Organic Malted Wheat

GL | RRP: £3.79
A lovely tasting organic malted wheat loaf. Distinctive nutty taste, with soaked malted wheat flakes. A loaf for any occasion.

4500FLAT 800g
4502 Flat Sliced 800g (14 + 2)

Organic Oatmeal

GL, OA | RRP: £3.49 (£2.39 small)
Made from a mixture of whole and ancient grains. The oats in this loaf give a creamy texture, akin to a wholemeal loaf.

4600 800g
4610 400g

Speciality Bread

As an artisan bakery we have been making speciality breads for over 30 years. We have taken our heritage and influences from around the world to create an inspirational range of award winning breads.



Brioche Loaf
GL, MI, EG | RRP: £3.99
An all butter brioche loaf. Made to the classic French recipe, slowly risen for 22 hours, brings joy to any breakfast table.

5155 Wrapped 360g



Gift Gluten Free
OA | RRP: £4.79
A gluten free loaf packed with health giving ingredients. This award-winning gluten free loaf is like no other. Uncompromising in its ingredients, flavour and texture. Rolled in gluten free oats.

5963 500g sliced (14 + 2)



Pumpernickel
GL | RRP: £4.49
A deep and dark loaf full of grain, seeds and fruit. This loaf is as dark as the Black Forest, where it has its roots. A blend of cut rye, wheat flour, seeds and dried cranberries. Order two days prior to delivery. Available Fridays only.

5371 600g



Pain de Campagne
GL | RRP: £3.29
A handcrafted white loaf with the perfect crust. The beauty of this loaf stems from using three different flours, our sourdough starter and a slow rise in traditional cane baskets.

5310 800g
5319 Thick Sliced (13 + 2)



Fig & Walnut
GL, NU | RRP: £3.49
Full of delicious figs and walnuts. The dough is enriched with black treacle and a little rye sourdough.

4700 400g



6 Seed Malted
GL | RRP: £3.29 (£2.59 small)
A fantastic seedy, grainy, wholesome, beautiful loaf. Handcrafted, multi-seeded, proved in cane baskets and baked on the sole of the oven.

5312 800g
5313 400g

History with Shipton Mill

Our journey with Shipton Mill first began over 50 years ago. Back then, most flour could only be purchased from big multinational millers, using American wheat. British wheat didn't get much of a look-in. One summer when Chairman Trevor was a child he and his family were on holiday on the Isle of Wight where they visited a local bakery attached to a water mill. The bread they tried tasted delicious, they were scratching their heads trying to work out why it tasted so good when the baker told them it was because they grow their own wheat and mill it themselves, dispelling the common myth that no decent loaf could be made with just British wheat. The resulting loaf was heavier and more flavoursome than the bread derived from American wheat, and all the better for it.

When they returned from their holiday, Trevor's father David then started buying this flour from the Isle of Wight to use in his own bakery which made an even tastier loaf than before, at the time this was the only British flour available. This new loaf quickly attracted a loyal following, to meet the increased demand and being an inspiring entrepreneur, David decided to buy a farm, grown his own wheat and mill it himself.

20 years after buying our first bag of British flour from the Isle of Wight, John Lister purchased Shipton Mill. He invited Trevor and his wife Polly round for tea to show them the mill when their

friendship now spanning 4 decades first began. In the early 90s we could not keep up with demand for our bread so we made the decision to stop milling our own flour and instead purchase what we needed from Shipton Mill. We sold our mill to John who spent many weeks working alongside David and Trevor learning all our millers' secrets.

The flour that Shipton Mill produces is much more superior than others because of the traditional grains that they use. They make flour that is unsurpassed in texture and flavour and have built a well-earned reputation among bakers all over the country. It is important to us to



Our grandfather David Herbert, a third generation baker.

work with others who share our values of provenance, sustainability and quality; Shipton Mill are dedicated to sourcing considerably and protecting the environment. They pride themselves on sourcing exceptional grains, from both home-grown varieties to offerings from agricultural lands all around the world. We can get a huge variety of different flavours from the flour, be that nutty, grassy, sweet, even a little bit bitter, like a great beer, all of these flavours you will find in traditional stone-milled flour. We are proud to use Shipton Mill's flour which gives our bread a truly remarkable quality.

Italian Bread

Drawing lots of bread inspiration from one of our favourite countries, we use the finest ingredients and olive oil to produce these moreish loaves.



Ciabatta

GL | RRP: £2.29

Authentic handmade Italian bread. Made with lashings of olive oil giving a delicate interior and a light crunchy crust.

5251 380g



Olive Loaf

GL | RRP: £3.79

Deliciously moreish, our Olive Loaf is made with the finest green and black olives and mixed peppers. Made with a hint of our 65 year old Sourdough Starter.

5920 330g



Rosemary Focaccia

GL | RRP: £6.79

This traditional Italian bread has a wonderful texture and flavour. Our Focaccia is generously topped with rosemary and sea salt flakes, lavishly baked in a bed of olive oil. Great re-sold in quarters.

5106 35 x 35cm



Sourdough Pizza Balls

GL |

We've taken the hard work out of making epic pizzas. Simply defrost our white sourdough pizza dough balls and they are ready to shape. View our handy video guide:

hobbshousebakery.co.uk/frozen

0820SD36 250g (frozen) x36



Sundried Tomato & Olive

GL | RRP: £3.79

Green and black olives, sun dried tomatoes and pumpkin seeds in an olive oil dough. Since the 1980s, we have been baking this loaf in a flowerpot tin.

5800 230g

Fabulous Focaccias

Our bakers have been working hard to create three fantastic new Focaccias. A fluffy Italian style bread made with lashings of olive oil and heaps of flavour.

RRP: £3.99, 275g

Olive

Jam packed with the finest plump and juicy olives, a true taste of Italy.

5101 | GL

Rosemary & Sea Salt

Baked with lashings of olive oil, sprigs of fresh rosemary and topped with sea salt flakes.

5102 | GL

Balsamic Red Onion

The sweet caramelised onions make this bread extra moreish.

5103 | GL, SU

Ultimate Burger Buns

We believe that a truly great burger is only as good as its bread. We worked alongside expert burger makers across the country to perfect our burger buns to hold the juiciest burger or vegetarian alternative!

The Original 'Ultimate Burger Bun'

Enriched with buttermilk and sourdough. We believe that this is the best bun for any burger. Made with a hint of our 65-year-old sourdough starter and topped with golden linseeds. Slightly sweet with an egg glaze. The Ultimate Burger Bun that holds its form.

The Brioche

A beautiful, delicious and authentic all butter brioche. These handmade rolls have been slowly risen for 22 hours for great flavour and texture. A hint of sweetness and deliciously soft.

Vegan Brioche

The latest in our burger range is our mighty Vegan Brioche. Our bakers have worked their magic and developed a bun with all of the flavour, just no butter.



Rolls

Ultimate Burger Buns

| | | Allergens |
|--------|---------------------------|------------|
| 1662 | Seeded 4" (6 pack) | GL, EG, MI |
| 1663J4 | Jumbo Seeded 5" (4 pack) | GL, EG, MI |
| 16656 | Finger 6" (6 pack) | GL, EG, MI |
| 17546 | Jumbo Finger 8" (4 pack) | GL, EG, MI |
| 17636 | Dinner Seeded 3" (6 pack) | GL, EG, MI |

Brioche

| | | |
|--------|---------------------|----------------|
| 5157W6 | Brioche 4" (6 pack) | GL, EG, MI, SO |
|--------|---------------------|----------------|

Vegan Burger Buns

| | | |
|-------|---------------------------|--------|
| 51606 | Vegan Brioche 4" (6 pack) | GL, SO |
|-------|---------------------------|--------|

White

| | | |
|---------|--|----|
| 1664 | White Jumbo Roll 4.5" (single) | GL |
| 1664FL4 | White Floury Roll 4.5" (Jumbo, 4 pack) | GL |
| 1646 | White Floury Roll 3.5" (6 pack) | GL |
| 07746 | Overnight Seeded Roll 3.5" (6 pack) | GL |

Malted Wheat

| | | |
|-------|---------------------------------|----|
| 3746 | Harvest 3.5" (6 pack) | GL |
| 36744 | Harvest 4.5" (Jumbo, 4 pack) | GL |
| 3754 | Harvest Finger Roll 8" (Single) | GL |

Wholemeal

| | | |
|------|-------------------------------------|----|
| 2764 | Wholemeal Roll 3.5" (6 pack) | GL |
| 2765 | Wholemeal Seeded Roll 3.5" (6 pack) | GL |

Speciality

| | | |
|-------|-------------------------------|----|
| 5252 | Ciabatta Roll 4.5" | GL |
| 16476 | 4" English Muffin (6 pack) 4" | GL |
| 1524 | Baguette Paysan 18" | GL |
| 3524 | Malted Baguette Paysan 18" | GL |
| 1522 | Seeded White Baguette | GL |

Dinner Roll (minimum order 64)

| | | |
|------|------------------------|----|
| 2735 | Wholemeal Seeded 3" | GL |
| 2734 | Wholemeal Plain 3" | GL |
| 3724 | Harvest 3" | GL |
| 1724 | White Dinner Roll 3" | GL |
| 1725 | White Dinner Seeded 3" | GL |



Traybake Cakes

Our range of handmade cakes made with the finest ingredients provide the perfect sizes for your customers. These are all pre-cut and suitable for freezing so you can simply manage your stock levels. The tray bake comes in a snug box and is cut into 16 bars.



Chocolate Brownie

GL, MI, SO, EG | RRP Per Slice: £2.79
Our famous double chocolate brownie. Made using rich Belgian dark chocolate with white chocolate chunks. Rich, gooey and indulgent.

16 servings - 21 x 32cm

6802 1.65kg



Granola Flapjack

OA | RRP Per Slice: £2.49
Gluten free jumbo oats and a host of seeds melted together with muscovado sugar and golden syrup. A nutritious range of oats and seeds. 100% vegan.

16 servings 21 x 32cm

6800 1.67kg



Hikers Bar

GL, MI, EG | RRP Per Slice: £2.49
We have been making this Hobbs House Bakery classic for over 30 years. With a cult following, this bar is the perfect energy giver. Packed full of currants and sultanas.

16 servings - 21 x 32cm

6801 1.65kg



Bakewell

GL, NU, MI, EG | RRP Per Slice: £2.79
Buttery shortbread thickly spread with jam, cherries and almonds. A classic frangipane, inspired by the traditional tarts made in Bakewell, Derbyshire.

16 servings - 21 x 32cm

6805 1.58kg



Apricot Flapjack

GL, OA | RRP Per Slice: £2.49
Our delicious vegan flapjack packed full of juicy apricots. The addition of apricots to our classic flapjack makes it tastier than ever. 100% Vegan.

16 servings 21 x 32cm

6803 1.63kg



Chocolate Orange Brownie

MI, SO, EG, NU | RRP Per Slice: £2.89
The tastiest of our brownies, made with just almonds so flour free. This brownie has the delicate taste of orange, perfect with the rich chocolate and almonds.

16 servings 21 x 32cm

6806 1.29kg

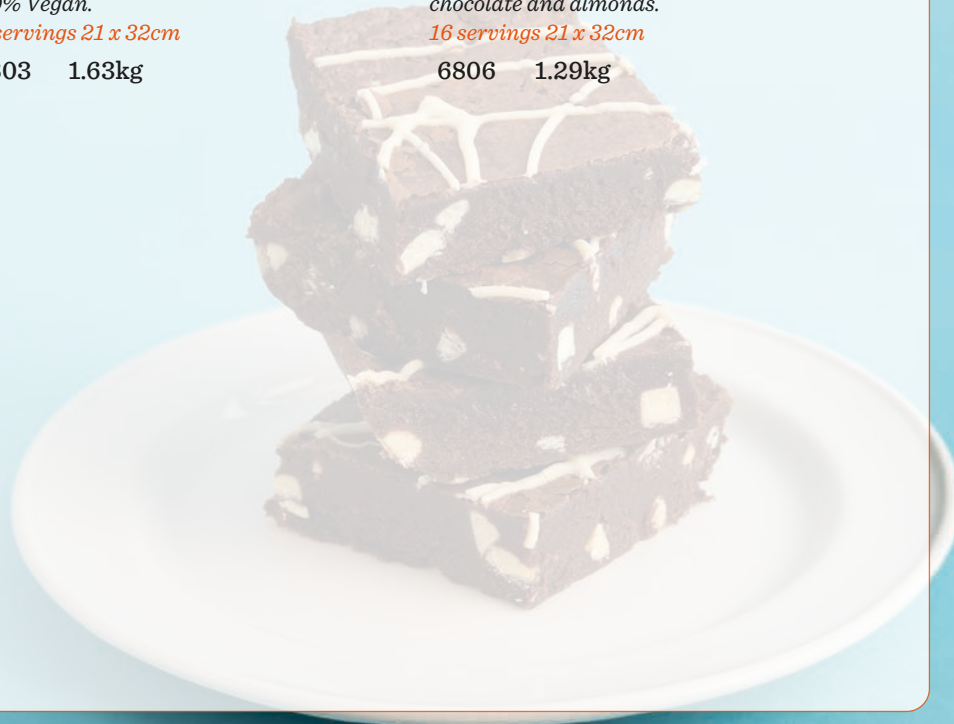


Millionaire's Shortbread

GL, MI, SO | RRP Per Slice: £2.89
Our classic shortbread recipe, generously topped with indulgent caramel and dark chocolate.

16 servings - 21 x 32cm

6810 1100g



Loaf Cakes

Made with the finest ingredients and easily cut into 12 generous slices, our range of loaf cakes arrive in a recyclable cardboard sleeve. Cakes are available for delivery every day.



New

Carrot Cake

GL, EG, MI, NU | RRP Per Slice: £2.79
A delicious classic carrot cake with a textured sponge, topped with a fresh, zingy cream cheese and orange buttercream.

12 servings - 8 x 28.5cm

6819LRG 1.1kg



Banana, Chocolate & Caramel Cake

GL, MI, SO, EG, SU | RRP Per Slice: £2.79
The perfect banana cake with Belgian chocolate chunks and caramel butter cream icing. The Fair trade bananas give added natural sweetness.

12 servings - 8 x 28.5cm

6821LRG 1.2kg



Lemon Drizzle Cake

GL, MI, EG | RRP Per Slice: £2.79
Full of fresh lemon zest for a light and refreshing sponge. A great lemon cake with a wonderful lemon curd icing.

12 servings - 8 x 28.5cm

6820LRG 1.2kg



Vegan Chocolate Cake

GL, SO | RRP Per Slice: £2.79
A deep dark chocolatey dream of a cake. A soft chocolate sponge topped with rich icing and raspberry.

100% Vegan.

12 servings - 8 x 28.5cm

6826LRG 1.1kg



Iced Ginger Cake

GL, MI, SO, EG | RRP Per Slice: £2.79
A warming, rich, dark and sticky cake. This cake is a customer favourite made with whole stem ginger topped with butter icing.

12 servings - 8 x 28.5cm

6825LRG 1.1kg



New

Sticky Toffee Cake

GL, MI, EG, NU | RRP Per Slice: £2.79
A deliciously moist cake made with dates and plenty of brown sugar. Topped with a brown sugar buttercream scattered with crunchy pecans and a drizzle of caramel sauce.

12 servings - 8 x 28.5cm

6827LRG 1.1kg



Morning Goods

From Gloucestershire lardy cake to Viennoiserie pastries; these are the perfect way to start any morning. Handcrafted from the finest ingredients by our skilled pastry chefs.



Almond Croissant
GL, MI, EG, NU | RRP: £1.99
Handcrafted from our all butter pastry filled with a sticky gooey frangipane. A French classic, light and crispy on the outside topped with tasty almonds.

6095 Single
6095W4 4 Pack



All Butter Croissant
GL, MI, EG | RRP: £1.19
Handcrafted with an all butter pastry. Beautiful hand rolled croissant, made using quality butter, time and care.

6093 Single
6093W4 4 Pack



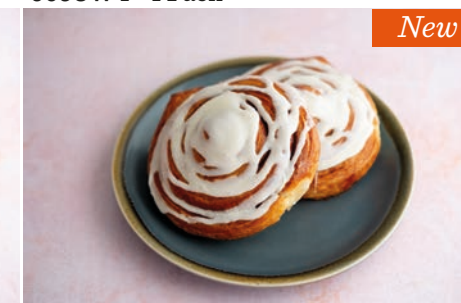
Pain Au Chocolat
GL, MI, EG, SO | RRP: £1.49
Handcrafted from our butter pastry in a Viennoiserie style. Light and crispy on the outside oozing with dark melted chocolate inside.

6094 Single
6094W4 4 Pack



Pain Au Raisin
GL, MI, EG | RRP: £1.59
A classic French pastry swirl. Handcrafted with our all butter pastry, juicy raisins and the addition of a light custard.

6PAR Single
6PARW4 4 Pack



Cinnamon Bun
GL, MI, EG | RRP: £1.79
Our Cinnamon Bun is made from the same enriched dough as our All Butter Croissant, layered with cinnamon sugar and finished with a cream cheese icing.

6225 Single



Lardy Cake
GL | RRP: £1.79
Made traditionally in Gloucestershire, with layer upon layer of dough, sugar, fruit and a sweet amber caramel.

6109 Single



Tea Cakes
GL, MI, EG, SO, SU | RRP: £3.29
A traditionally made tea cake. Baked with plenty of fruit and a hint of spice, perfect toasted oozing with butter.

6118W4 4 Pack



Chelsea Bun
GL, MI, SO, SU | RRP: £1.39
Handmade to our traditional recipe. Packed full of lemon zest, fruit and spices with a dusting of caster sugar. A wonderful teatime treat, spread lightly with butter!

6090 Single
6090W4 4 Pack

Confectionery & Savoury

We love good bread but who can resist a baked treat. Sweet or savoury? They are all made by hand from the finest ingredients by our confectionery team in our bakery.

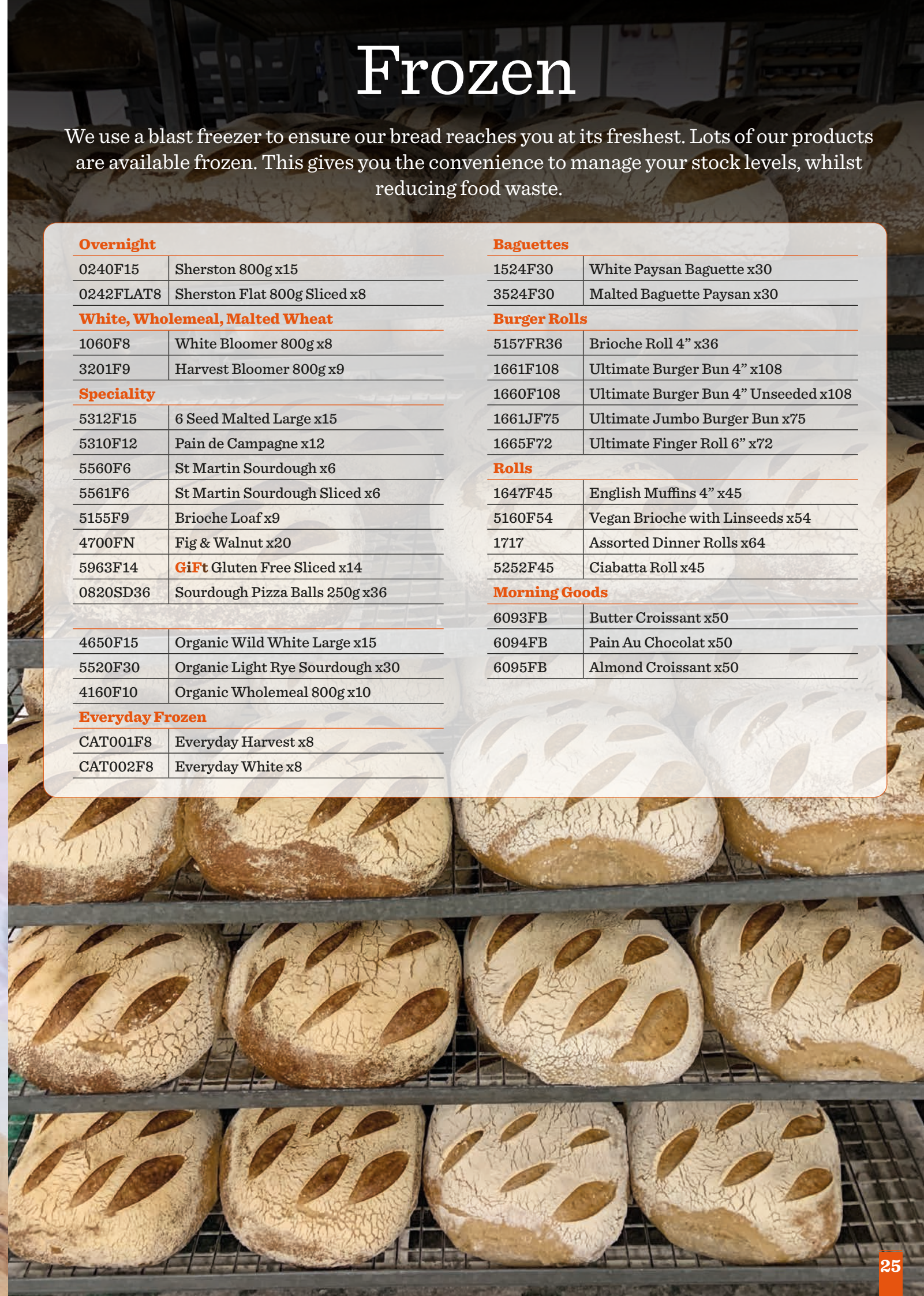
| Confectionery & Savoury | | RRP | Allergens |
|-------------------------|---------------------------|-------|--------------------|
| 6110 | Macaroon | £1.99 | EG, NU |
| 6GINGM | Gingerbread Man | £1.09 | GL, MI, EG |
| 6SE0 | Eccles Cake | £1.59 | GL, SU |
| 6SEW4 | Eccles Cake x4 | N/A | GL, SU |
| 7290 | Spinach & Ricotta Lattice | £2.19 | GL, MI, EG |
| 7002 | Quiche 11" Base Only | N/A | GL, MI |
| 6SCP | All Butter Scone 3" | £1.09 | GL, MI, EG |
| 6SCPX4 | All Butter Scone 3" x4 | £3.49 | GL, MI, EG |
| 6SCC | Cheese Scone 3" | £1.29 | GL, MI, EG |
| 6SCCX4 | Cheese Scone 3" x4 | £3.99 | GL, MI, EG |
| 6SC | Fruited Scone 3" | £1.19 | GL, MI, EG |
| 6SCX4 | Fruited Scone 3" x4 | £3.39 | GL, MI, EG |
| Seasonal | | | |
| 6111W6 | All Butter Mince Pies x6 | £5.29 | GL, MI, EG |
| 6112GF | Gluten Free Mince Pies x6 | £5.59 | MI, EG |
| 6EB6 | Easter Biscuits x6 | £4.29 | GL, MI, EG |
| 6HX6 | Hot Cross Buns x6 | £3.99 | GL, MI, EG, SO, SU |



Frozen

We use a blast freezer to ensure our bread reaches you at its freshest. Lots of our products are available frozen. This gives you the convenience to manage your stock levels, whilst reducing food waste.

| Overnight | | Baguettes | |
|--------------------------------|------------------------------------|---------------|--------------------------------------|
| 0240F15 | Sherston 800g x15 | 1524F30 | White Paysan Baguette x30 |
| 0242FLAT8 | Sherston Flat 800g Sliced x8 | 3524F30 | Malted Baguette Paysan x30 |
| White, Wholemeal, Malted Wheat | | Burger Rolls | |
| 1060F8 | White Bloomer 800g x8 | 5157FR36 | Brioche Roll 4" x36 |
| 3201F9 | Harvest Bloomer 800g x9 | 1661F108 | Ultimate Burger Bun 4" x108 |
| Speciality | | 1660F108 | Ultimate Burger Bun 4" Unseeded x108 |
| 5312F15 | 6 Seed Malted Large x15 | 1661JF75 | Ultimate Jumbo Burger Bun x75 |
| 5310F12 | Pain de Campagne x12 | 1665F72 | Ultimate Finger Roll 6" x72 |
| 5560F6 | St Martin Sourdough x6 | Rolls | |
| 5561F6 | St Martin Sourdough Sliced x6 | 1647F45 | English Muffins 4" x45 |
| 5155F9 | Brioche Loaf x9 | 5160F54 | Vegan Brioche with Linseeds x54 |
| 4700FN | Fig & Walnut x20 | 1717 | Assorted Dinner Rolls x64 |
| 5963F14 | GiFt Gluten Free Sliced x14 | 5252F45 | Ciabatta Roll x45 |
| 0820SD36 | Sourdough Pizza Balls 250g x36 | Morning Goods | |
| 4650F15 | Organic Wild White Large x15 | 6093FB | Butter Croissant x50 |
| 5520F30 | Organic Light Rye Sourdough x30 | 6094FB | Pain Au Chocolat x50 |
| 4160F10 | Organic Wholemeal 800g x10 | 6095FB | Almond Croissant x50 |
| Everyday Frozen | | | |
| CAT001F8 | Everyday Harvest x8 | | |
| CAT002F8 | Everyday White x8 | | |



How To Display Your Bread

Creating an inviting display helps you get the most out of your bread. Here are our top tips for an excellent display.



1. Displaying tasting samples is an excellent way to show customers why Hobbs House Bakery handmade products are known for their exceptional flavour and texture. This is also the perfect way to introduce a new line to your range.
2. We recommend serving our bread in our branded wax bags for maximum impact. If you are a new customer this a great way of showing your customers you're stocking artisan bread.
3. Make use of our wide range of point of sale, as shown on the next page, to bring your bread display to the next level.

Point Of Sale

We have a fantastic range of point of sale to help you sell more bread. Just talk to a member of our sales team or your sales representative to learn more.



Branded Wax Bags

Our wax bags are not only a great way to serve our bread with a more premium feel, they're also now kinder to the environment in their unbleached format.



Posters & Flyers

Let your customer know why handmade bread is best with our selection of posters and flyers. Look out for our seasonal posters.



Swing Boards

Welcome customers in with this branded Hobbs House Bakery swing board. An elegant way to show that you sell handmade bread.



Shelf Talkers

Our new and improved labels take up less room and are a great way to identify loaves.



Cotton Bread Bags

One of our most popular branded items in our shops are our cotton bread bags. These are a fantastic way to store bread and to avoid single use plastics.



Foamex Boards

Foamex boards are a great way to attract attention to your display with some attractive imagery



Wooden Branded Block

Crafted out of reclaimed wood, our wooden blocks offer subtle branding to compliment any bread display.



Door Sticker

Window shoppers no more! Answer the customer's burning question, do you sell HHB bread?



Celebrating 100 Years of Baking



To order call 01454 321629
sales@hobbshousebakery.co.uk

Hobbs House Bakery
Hatters Lane,
Chipping Sodbury,
Bristol BS37 6AA

Company registration number 4667987