



Hobbs House Bakery

Product Guide



Hobbs House Bakery

Welcome!



Hey there,

I am excited to personally welcome you to Hobbs House Bakery, our family bakery located in the picturesque South West. I want to express my appreciation for your continued support and for being part of our journey towards improving the bread in our area.

This year we have some fantastic news to share with you. We have recently achieved B-Corp recertification, and I couldn't be prouder to announce that we've surpassed 100 points. This accomplishment highlights our dedication to sustainability, ethical practices, and making a positive impact on our community and the environment.

Our main achievement has been the opening of our brand-new bakery! This state-of-the-art facility is set to improve our efficiency, elevate product quality, and boost staff morale, all of which translates into even better bread for you to enjoy over the next decade or more.

In our commitment to excellence and our impact on the environment, we have partnered with Wildfarmed to introduce nutrient-boosting regenerative flour into our bread. This partnership has enabled us to create the "Wild Bun", showcasing our passion for sustainability and responsible sourcing.

As our valued customer, your satisfaction means everything to us. Whether you'd like to try out our latest products or learn more about our processes, don't hesitate to reach out to us for samples or more information.

Thank you for being part of our journey as we continue to shape a better future for the artisan bakery industry.

All buns glazin',

Henry
Sales Director, Hobbs House Bakery



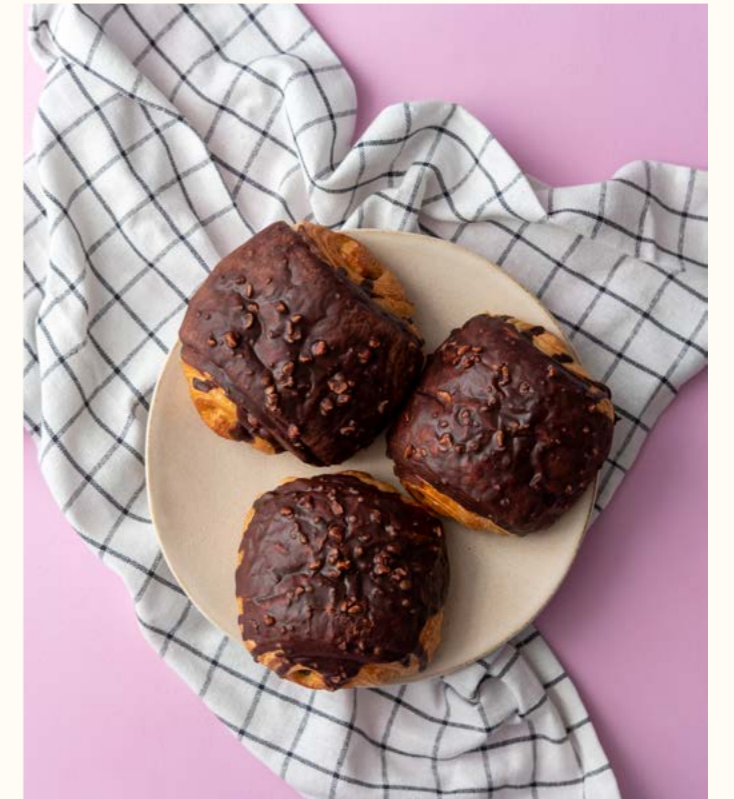
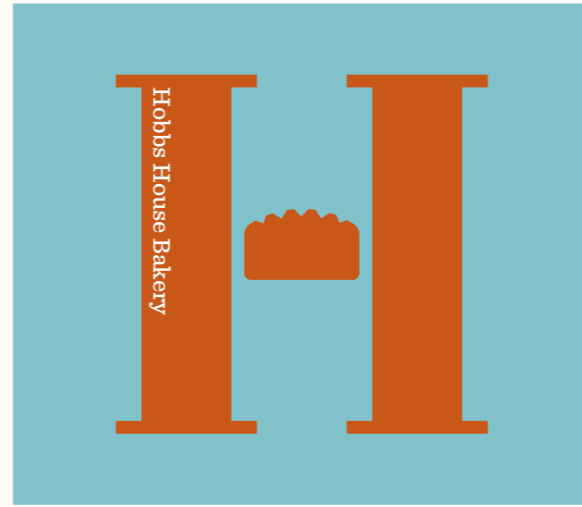
Contents

- 6 Proving Ourselves (Our B Corp Journey)
- 8 Our History
- 9 Hospitality
- 10 Reduce Your Carbon Footprint
- 18 Resellers
- 20 Building Your Best Bread Display
- 21 Organic
- 23 Bake At Home
- 24 Morning Goods
- 26 Cakes
- 30 Our Super Suppliers
- 32 Where To Find Our Bread
- 34 Ordering Information
- 35 Full Product List
- 38 Seasonal Delights



Allergens

All our most up to date, detailed allergen information is available online here.



Proving Ourselves



Mission

Higher Quality, Positive Impact.



Purpose

To nourish our customers, people and our communities for generations to come.



Our Vision

To grow our successful, sustainable and innovative family bakery, that serves its people and communities by delivering handmade exceptional bread to a widening audience.

We first became a B Corp in 2019 after being inspired to join the global movement that is driving change in society through ethical and sustainable business.

To become a certified B Corp we needed to pass rigorous testing to prove we meet the highest standards of social and environmental performance, accountability, and transparency.

We are thrilled to say that we have now recertified, surpassing the 100 points mark with a 101.3! We were delighted to score well in the 'Community' category as a big part of our mission at Hobbs is to be at the heart of our local community, whether this is through diversity & inclusion, working with local charities or developing jobs for people in the local area.

Environment
Responsibly ensuring minimal impact for the long term.

Governance
Doing good for the long term, creating a legacy for the next generation. Ensuring our values and mission are lived out.



Community
Being an example to our community and everyone we impact. Using our bread to feed people better.

People
Empowered and valued.

Training & Development
Clear commitment to on the job and professional development training for all staff.



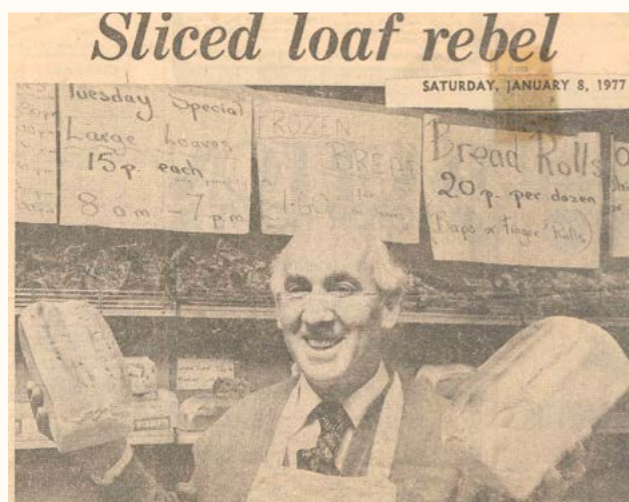
This company meets high standards of social and environmental impact.

Hobbs House History

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.

Six 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.



Daily Bread

Our Best Breads for Hospitality

If you're a cafe, restaurant, hotel or pub then these are the top products for you. These are our best breads to be the star of the show on your menu. From sliced sourdoughs that make the best cheese toasties, to our legendary burger buns for the mightiest of burgers.



St Martin Sourdough

A delicious chewy texture and flavoursome crust. The St Martin has made over 500,000 toasties at festivals this decade - if that doesn't convince you, try it for yourself!

5561
Vegan
Contains Wheat, Rye, Barley



Reduce Your Carbon Footprint With Our Bread

72% Of Our Flour Now British

Whilst we work on our long-term goal of grain from healthier soils, we have changed the main flours we source to British grown.



Sourdough

- ✓ Slowly risen over many hours.
- ✓ Sourdough is better for your gut.
- ✓ We nurture our 68 year old starter.

Our Healthier Soil Mission

- ✓ To 'know our farmer'.
- ✓ Ensure biodiversity and a sustainable future for us all through regenerative and organic farming.
- ✓ We have set ourselves a target of sourcing 95% of our flour from healthier soils in ten years.



Regenerative Farming

Our Wild Buns and Sourdough Ciabatta are made with **WILDFARMED** & Matthews wheat respectively, which is grown using regenerative farming processes to ensure the future of farming is sustainable and protects our wildlife.



Vegan

- ✓ Our Ultimate Burger Buns have joined our line-up of vegan products, making this the perfect bun for any burger.



Organic

We have supported the Organic movement for as long as we can remember.

- ✓ Better for the birds and the bees.
- ✓ No artificial fertilisers.
- ✓ Healthier soils, that store more carbon.

- ✓ Now with a lower Carbon Footprint.



Certified



This company meets the highest standards of social and environmental impact

Corporation





Hobbs House Bakery

Introducing

Wild Buns

Supporting sustainable farming



Made with **WILDFARMED** wheat which is grown using regenerative farming processes to ensure the future of farming is sustainable and protects our wildlife.



Ultimate Burger Bun
Now 100% vegan.
Ask for a sample and try for yourself.



Ultimate Burger Bun

We believe that this 100% vegan bun is the best bun for any burger. The Ultimate Burger Bun holds its form and is topped with golden linseeds.

1663
Vegan
Contains Soya, Wheat



Ultimate Finger Roll

Baked to make the best hotdog. Unlike other rolls, ours have a brilliant texture which means you can fully load your roll without it falling apart! 100% vegan.

1665
Vegan
Contains Soya, Wheat



Wild Buns

Baked with an enriched dough and finished with the shiniest egg glaze. Made with Wildfarmed wheat grown using regenerative farming processes to ensure the future of farming is sustainable.

16664
Contains Egg, Wheat, Soya

Product	Code	Size
Ultimate Burger Bun Unseeded	1660	4"
Ultimate Burger Bun Unseeded x6	16606	4"
Ultimate Burger Bun Seeded x6	1662	4"
Ultimate Burger Bun Seeded	1663	4"
Ultimate Burger Bun Seeded Jumbo	1663J	5"
Ultimate Burger Bun Seeded Jumbo x4	1663J4	5"
Ultimate Finger Roll	1665	6"
Ultimate Finger Roll x6	16656	6"
Wild Buns x4 - Branded Pack	16664	4"
Wild Buns x6	1666W6	4"



Everyday Harvest

Our classic Harvest loaf, baked to perfection for the very best sandwich. Distinctive nutty taste with soaked malted wheat flakes.
CAT001

Vegan
Wheat, Rye, Barley



Everyday White

A traditional and versatile loaf, great for everyday use.

CAT002
Vegan
Wheat



Pain De Campagne

A rustic French style farmhouse loaf. Made using three different flours, our Sourdough Starter and a slow rise in traditional cane baskets.
5319

Vegan
Wheat, Rye



Organic Wild White Sourdough

A flavour filled crust with a moist and chewy centre and an irresistible sourdough taste.

4650
Vegan
Contains Wheat, Rye



Large White Sourdough

Many of our catering customers requested a larger sourdough to reduce wastage through its even sized slices, our answer was the Large White Sourdough, an absolute behemoth of a loaf weighing in at a mighty 1.8kg!

5500
Vegan
Contains Wheat, Rye
Non-organic

26+4 slices

English Muffin

Breakfast On-The-Go Just Got Tastier.



Sourdough Ciabatta

Made with regenerative wheat supporting sustainable farming.



Focaccia

Risen overnight in a bed of the finest Extra Virgin Olive Oil.
35 x 35cm
Makes 9-12 sandwich portions.
5106

Vegan
Contains Wheat



Muffin

Made with a hint of sourdough, the ultimate breakfast treat.
16476

Vegan
Contains Wheat, Rye



Ciabatta

Authentic handmade Italian bread. Baked with lashings of olive oil for a light crunchy crust.
5251

Vegan
Contains Wheat



Harvest Bloomer

A wholesome malted wheat loaf with a distinctive nutty taste. Made with soaked malted wheat flakes for its signature flavour.
3201

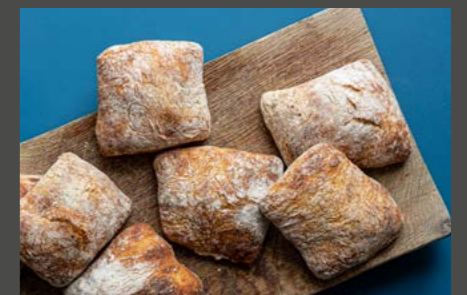
Vegan
Contains Wheat, Rye, Barley



Harvest Jumbo Bap

Soaked kibbled and flaked wheat with malt extract give this roll its distinctive nutty taste. Baked with a hint of sourdough.
3674

Vegan
Contains Wheat, Rye, Barley



Sourdough Ciabatta

A play on the Italian classic, made with sourdough for that epic open texture. Perfect for a premium sandwich offering. Made with regeneratively farmed flour.
5253

Vegan
Contains Wheat, Rye



Selling Our Bread

Our Best Breads for Resellers

With four of our own shops serving our communities for decades, we know a thing or two about selling bread. If you are a shop selling bread to serve your community, then these are the top loaves for you.



Wild White Sourdough

A flavour filled crust with a moist and chewy centre and an irresistible sourdough taste.

4650

Vegan
Contains Wheat, Rye



6 Seed Malted

A fantastic seedy, grainy, wholesome, beautiful loaf. Handcrafted, multi-seeded, proved in cane baskets and baked on the sole of the oven.

5312

Vegan
Contains Wheat, Rye, Barley, Oats



5 Seed Spelt

This organic loaf is made from organic stoneground spelt flour, with the addition of our Sourdough Starter. High in fibre.

5314

Vegan
Contains Wheat, Rye, Spelt, Oats



St Martin Sourdough

A delicious chewy texture and flavoursome crust.

5560

Vegan
Contains Wheat, Rye, Barley



GiFt Gluten Free

This award-winning gluten free loaf is like no other. Uncompromising in its ingredients, flavour & texture. Gluten Free Loaf of the Year 2023.

5963

Gluten Free, Vegan
Contains Gluten Free Oats



Rye Sourdough

This award winning organic loaf is bread in its purest form, made with just three ingredients and fermented for 24 hrs.

5510

Vegan
Contains Rye



Heritage Sourdough

For this loaf we tracked down two amazing British-grown flours from local miller Matthews, based in Oxford. This combination of heritage wholemeal and regenerative white flours not only work together for a unique flavour profile, but also support sustainable farming solutions.

The Heritage Sourdough is packed with toasted sunflower seeds and of course, our classic Sourdough Starter.

This new loaf is already the winner of a Great Taste Award!

4685

Vegan
Contains Wheat, Rye

What are Heritage Wheats?

Heritage wheats are old varieties of wheat that pre-date the industrial hybridisation of wheat post the second world war. Many of these wheats have been used in Britain for hundreds of years.

These old wheat varieties are made up of populations that have adapted to local growing conditions and often have more resilience and diversity than modern wheat.

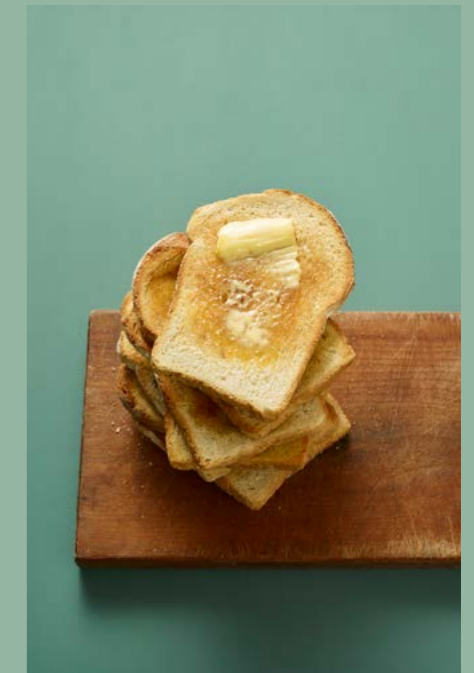
Sherston

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.

The overnight method is a traditional way to rise bread for longer, using less yeast and giving a deeper flavour.

0240

Vegan
Contains Wheat



Building Your Best Bread Display



Point of Sale

Enhance your display with our complimentary point of sale: from brown paper waxed bread bags, to our branded wooden blocks. To get set up with POS just talk to our team.

Stack Them High

We bake an enormous variety of breads, we recommend stacking your shelves high with fewer varieties to have a greater impact.

Ordering

Change your ordering to reflect the day of the week.

We find that our customers like to treat themselves with sourdoughs and speciality loaves at the end of the week, but prefer to buy sandwich loaves at the start of the week.

Samples

We believe the best way to sell our products is to give customers a chance to try for themselves.

Having samples available is the perfect way to introduce a new line to your range.



Organic

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 Wild White Sourdough

A flavour filled crust with a moist and chewy centre and an irresistible sourdough taste.

4650

Vegan
Contains Wheat, Rye



Organic Rye Sourdough

This organic loaf is bread in its purest form, made with just three ingredients and fermented for 24 hrs.

5510

Vegan
Contains Rye



Organic 5 Seed Spelt

This organic loaf is made from organic stoneground spelt flour, with the addition of our Sourdough Starter. High in fibre.

5314

Vegan
Contains Wheat, Rye, Spelt, Oats



Organic Wholemeal

Made from wholesome stoneground flour and high in fibre.

4160

Vegan
Contains Wheat



Organic Seeded Wild White Sourdough

Packed with a blend of nutritious seeds, with a nutty flavour and a crunchy, chewy crust.

4661

Vegan
Contains Wheat, Rye



Organic Malted Oat

This delicious loaf has a creamy texture from the oats, and benefits from whole grain goodness. The perfect and healthier choice for your family's sandwiches.

4150

Vegan
Contains Wheat, Oat, Barley



Organic Spelt

Made from a locally milled ancient grain. The wholegrain stoneground spelt gives a distinctive nutty flavour and great texture.

4030

Vegan
Contains Wheat, Spelt



Everyday Dark Seeded Harvest

Our classic harvest recipe with even more malty richness with a darker crust and hearty rye flavour.

3243

Vegan
Contains Wheat, Rye, Barley



Severn Seeds

Slowly risen for irresistible flavour and packed with seeds.

0266

Vegan
Contains Wheat



Fig Loaf

A super moreish loaf, full of delicious figs and pumpkin seeds.

4700

Vegan
Contains Wheat, Rye, Barley

Everyday Harvest

A wholesome malted wheat loaf with a distinctive nutty flavour. Also available in **dark seeded**; with even more malty richness with a darker crust and hearty rye flavour.

Everyday Harvest
CAT001

Everyday Dark Seeded Harvest
3243

Vegan
Contains Wheat, Rye, Barley



3 Seed Wholemeal

A 100% wholegrain loaf, containing three different seeds. Made using locally milled wholemeal flour, with sunflower, golden linseed & poppy seeds.

2400

Vegan
Contains Wheat



Olive Bread

Filled with the finest plump olives and lashings of olive oil.

5920

Vegan
Contains Wheat, Rye

Bake At Home

Oven-fresh products for your customers to enjoy from home.

Our range of frozen dough and pastries has been going down a storm in our shops and online. This is where our skilled bakers meet the convenience of baking from your own home. Whether it's perfectly laminated pastries, enriched by our classic recipes, or the slowly risen sourdough, ensuring the perfect pizzas for parties.



Product	Code
Bake At Home Sourdough Pizza Balls x4	1200F4
Bake At Home Farmhouse Loaf x1	5310F1
Bake At Home All Butter Croissants x4	6093F4
Bake At Home Pain Au Chocolat x4	6094F4
Bake At Home Almond Croissants x4	6095F4
Bake At Home Cinnamon Buns x4	6225F4



Our Bake At Home range arrive in recyclable pouches, perfect for selling from your freezer.



Scan the QR code to find our [helpful video tutorials](#).

Morning Goods

Cinnamon Buns

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

Vegetarian
Contains Wheat, Milk



Chocolate & Hazelnut Croissant

Our prestigious vegan pastry just got even more indulgent! Now with a generous layer of chocolate melted over hazelnut chunks as well as the oozing chocolate filling inside layers of flaky pastry.

6096W

Vegan
Contains Wheat, Hazelnuts



Almond Croissant

Flaky croissant dough filled with sweet almond frangipane. Light and crispy on the outside, topped with tasty almonds.

6095

Vegetarian
Contains Wheat, Milk, Egg, Almonds



All Butter Croissant

Light, flaky and irresistibly buttery. Beautiful hand-rolled croissant, made using quality butter, time and care.

6093

Vegetarian
Contains Milk, Egg, Wheat



Pain Au Chocolat

Our flaky buttery croissant dough filled with rich dark Belgian chocolate.

6094

Vegetarian
Contains Milk, Egg, Wheat



Cakes

Rider's Bar

These delicious chunky bars are made from coconut oil and golden syrup, packed full of dried cranberries, sprinkled with seeds and then drizzled with chocolate. These are vegan friendly plus free from gluten.

6829

Vegan, Free From Gluten
Contains Soya, Gluten Free Oats



Look Out For Our Seasonal Additions...

Raspberry & Almond Brownie, Coffee & Caramel Cake, Rhubarb & Custard Cake and more...



Tiffin

The ultimate indulgence. A crunchy chocolate biscuit base, packed with fruit and topped with a rich chocolate ganache. Made using our own handmade digestive biscuit recipe. Delivered un-portioned to be cut into any shape or size.

6834

Vegetarian
Contains Wheat, Barley, Milk, Soya



Hiker's Bar

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.

6801

Vegetarian
Contains Milk, Egg, Wheat



Bakewell

Buttery shortbread thickly spread with jam, cherries and almonds. A classic frangipane, inspired by the traditional tarts made in Bakewell, Derbyshire.

6805

Vegetarian
Contains Wheat, Egg, Milk, Almonds, Sulphites



Chocolate Brownie

Our famous double chocolate brownie. Made using rich Valrhona dark chocolate with white chocolate chunks. Rich, gooey and indulgent.

6802

Vegetarian
Contains Milk, Egg, Wheat, Soya

Lemon Drizzle

Full of fresh lemon zest for a light and refreshing sponge. A great lemon cake with a wonderful zingy icing and lemon curd drizzled across the top.

6820LRG

Vegetarian
Contains Egg, Milk, Wheat



Vegan Chocolate Cake

A deep dark chocolatey dream of a cake. A soft chocolate sponge topped with rich icing and raspberry.

6826LRG

Vegan
Contains Soya, Wheat



Banana Chocolate & Caramel Cake

The perfect banana cake with Belgian chocolate chunks and caramel butter cream icing.

6821LRG

Vegetarian
Contains Milk, Egg, Wheat, Soya



Carrot Cake

A delicious classic carrot cake with a textured sponge, topped with a fresh, zingy cream cheese and orange buttercream.

6819LRG

Vegetarian
Egg, Wheat, Walnuts, Milk

Fighting Food Waste

We believe that good food should never go to waste and want to make sure all of our bread, cakes and pastries go to good use. Here are our top tips to reduce your food waste footprint.

Too Good To Go

Since we introduced Too Good To Go into our shops we have sold over 3000 bags to Too Good To Go, saving over 7 tonnes of CO².

We've found that listing surprise bags full of delicious unsold food has been a great way to both cut down on waste and benefit the customer.



Irresistible Toasties

We're sure you've heard, but we do love a good cheese toastie. Especially served up using our St Martin or Wild White. Sourdoughs have a good shelf life and toasties work amazingly well on the 2nd or 3rd day.

[Scan the QR code to find our full product specs including product shelf lives.](#)

Savoury Croissants

We'll let you in on a little secret here. Make the most of our All Butter Croissants on their second day by warming them through in the oven with a savoury filling. We absolutely love serving ours with cheese, ham and tomatoes.



Frozen

We've centred this guide around fresh products but we also have a great frozen offering. We blast freeze our loaves shortly after baking to lock in the freshness.

A great thing about the frozen model is that it's super easy to manage your stock levels, keeping wastage to a minimum.

Our Super Suppliers

Shipton Mill

Our most important ingredient; flour, comes from Shipton Mill just 22 miles away from the bakery. Our friendship with Shipton Mill spans 4 decades. They mill 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 work with others who share our values of provenance, sustainability and quality.



Bako Western

We have been buying everything delicious that goes into our cakes and pastries from Bako Western for over 20 years. They are run as a Co-operative to serve its members and works to reduce their environmental impact.



Matthews

Like us Matthews are a family-run business, who have been milling flour for over 100 years. Matthews are known for their partnerships with local UK farmers and organic methods. We have worked closely with their team to make positive progress with our the sourcing of flour and they have been an essential fountain of knowledge in our journey to supporting more sustainable farming practices.

Wildfarmed

Wildfarmed are champions of regenerative farming, a farming technique which is better for the environment, using sustainable principles to restore a wider biodiversity. In 2023 we launched Wild Buns, our first product made with their flour. We are really proud of this product both for its move to supporting more sustainable farming solutions and its delicious flavour.



Edme

Edme have been supplying the malted wheat for our much loved Harvest Loaf and St Martin Sourdough for 7 years. They work to reduce their environmental impact, hire local people and apprentices and aim to source their grain locally.

Smart Packaging

These supply the important cardboard boxes to keep our precious cargo safe. They are a hyper local business that we have been working with for over 20 years. They are FSC certified which means all their products are sustainable.



Where To Find Our Bread

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.



Our Wholesale Partners

Arthur David	0330 333 4441 info@adavid.co.uk
Bidfood	0370 3663 000 advice_centre@bidfood.co.uk
Creed	01452 858 180 askcreed@creedfoodservice.co.uk
Four Seasons Fruiterers	01793 683299 sales@fsfruit.co.uk
Goosemoor Foodservice	01392 873 036 sales@dartfresh.co.uk
Heritage Fine Foods	01380 860968 sales@heritagefinefoods.co.uk
Holdsworth Foods	01298 871435 info@holdsworth-foods.co.uk
J&R	01392 445510 jrfoodservice.co.uk
Lovejoys	01225708838 Enquiries@lovejoyswholesale.com
Plough To Plate	01326 372 304 sales@westcountry.co.uk
Total Produce	+353 (0)1887 2600 info@totalproduce.com
RD Johns	01761 410595 sales@rdjohns.lls.com



Samples

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.



Pricing

Our Sales Team or Account Managers will be able to advise on pricing options during setup, based on your needs.



Direct Delivery

Our direct deliveries take place Monday to Saturday, we'll be able to advise on the details on account set up. Our frozen deliveries take place once per week on a set day.

All You *Knead* To Know

Order by 1.30pm for next day delivery

A small selection of our products 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
We send regular newsletters to keep you up to date, let the team know if you are not signed up



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.



Product List

Please note that wrapped versions of all the breads displayed on this list are available. For further information about this and our RRP's please contact the Sales team.

01454 321629 sales@hobbshousebakery.co.uk

Code	Product	Size
0240	Sherston	800g
0242	Sherston - sliced	800g
0250	Sherston	400g
0252	Sherston- sliced	400g
0266	Severn Seeds	800g
0266T	Severn Seeds - sliced	800g
1010	Split Tin	800g
1050	White Flat	800g
1060	White Bloomer	800g
1062	White Bloomer - sliced	800g
1200F4	Sourdough Pizza Balls x4 Frozen	250g x4
1522	Seeded White Baguette	18"
1524	Baguette Paysan	18"
1644	Floury Bap	3.5"
1646	Floury Bap x6	3.5" x6
16476	Muffin x6	4" x6
1660	Ultimate Burger Bun Unseeded	4"
16606	Ultimate Burger Bun Unseeded x6	4" x6
1662	Ultimate Burger Bun Seeded x6	4" x6
1663	Ultimate Burger Bun Seeded	4"
1663J	Ultimate Burger Bun Seeded Jumbo	5"
1663J4	Ultimate Burger Bun Seeded Jumbo x4	5" x4
16664	Wild Buns x4 - Branded Pack	4" x4
1666W6	Wild Buns x6	4" x6
1664	White Jumbo Bap	4.5"
16644	White Jumbo Baps x4	4.5" x4
1664FL	White Floury Jumbo Baps	4.5"
1664FL4	White Floury Jumbo Baps x4	4.5" x4
1665	Ultimate Finger Roll	6"
16656	Ultimate Finger Roll x6	6" x6
17546	Ultimate Jumbo Finger Roll x4	8" x4
1754UB	Ultimate Jumbo Finger Roll	8"
1763	Ultimate Dinner Roll Seeded	3"
17636	Ultimate Dinner Roll x6	3" x6
2400	3 Seed Wholemeal	800g
2410	3 Seed Wholemeal	400g
2500	3 Seed Flat - Sliced	800g
2550	3 Seed Brown Flat	800g

Product List

Code	Product	Size
2755	Wholemeal Roll Seeded	3.5"
2765	Wholemeal Roll Seeded x6	3.5" x6
3201	Harvest Bloomer	800g
3205	Harvest Bloomer - sliced	800g
3210	Harvest	800g
3220	Harvest	400g
3222	Harvest - sliced	400g
3240	Harvest Flat	800g
3243	Dark Seeded Harvest	800g
3674	Harvest Jumbo Bap	4.5"
36744	Harvest Jumbo Baps x4	4.5" x4
3744	Harvest Roll	3.5"
3746	Harvest Rolls x6	3.5" x6
4030	Organic Spelt Bread	800g
4040	Organic Spelt Bread	400g
4150	Organic Malted Oat Sliced	800g
4160	Organic Wholemeal	800g
4162	Organic Wholemeal - sliced	800g
4170	Organic Wholemeal	400g
4172	Organic Wholemeal - sliced	400g
4410	Organic White	800g
4412	Organic White - sliced	800g
4420	Organic White	400g
4650	Organic Wild White Sourdough	800g
4660	Organic Wild White Sourdough	400g
4661	Organic Seeded Wild White	600g
4675	Organic Turmeric, Poppy Seed and Chilli Loaf	600g
4700	Fig Loaf	400g
4685	Heritage Sourdough	600g
5106	Rosemary and Sea Salt Focaccia	35 x 35cm
5251	Ciabatta Loaf	380g
5253	Sourdough Ciabatta Roll	130g
5310	Pain de Campagne	800g
5312	6 Seed Malted Large	800g
5314	5 Seed Spelt Large	800g
5319	Pain de Campagne - sliced	800g
5510	Organic Light Rye Sourdough	800g
5520	Organic Light Rye Sourdough	400g
5500	Large White Sourdough Sliced	1.8kg
5560	St Martin Sourdough	1.25kg
5561	St Martin Sourdough - sliced	1.25kg
5563	St Martin Sourdough Square - sliced	1.5kg
5920	Olive Bread	330g

Product List

Code	Product	Size
5963	GiFt Gluten Free Loaf	525g
6093	Croissant	80g
6093F4	Croissant x4 Frozen	80g x4
6093W4	Croissant x4	80g x4
6094	Pain Au Chocolat	90g
6094F4	Pain Au Chocolat x4 Frozen	90g x4
6094W4	Pain Au Chocolat x4	90g x4
6095	Almond Croissant	90g
6095F4	Almond Croissant x4 Frozen	90g x4
6095W4	Almond Croissant x4	90g x4
6096W	Chocolate & Hazelnut Croissant	90g
6096W4	Chocolate & Hazelnut Croissant x4	90g x4
6109	Lardy Cake	155g
6110	Macaroon	80g
6118W4	Tea Cakes x4	90g x4
6225	Cinnamon Bun	160g
6225F4	Cinnamon Bun x4 Frozen	160g x4
6801	Hiker's Bar Traybake	16 portions
6802	Chocolate Brownie Traybake	16 portions
6805	Bakewell Traybake	16 portions
6806	Chocolate Orange Brownie Traybake	16 portions
6810	Millionaire's Shortbread	16 portions
6819LRG	Carrot Cake Loaf Cake	12 portions
6820LRG	Lemon Drizzle Loaf Cake	12 portions
6821LRG	Banana, Chocolate & Caramel Loaf Cake	12 portions
6825LRG	Iced Ginger Loaf Cake	12 portions
6826LRG	Vegan Chocolate Loaf Cake	12 portions
6829	Rider's Bar Traybake	16 portions
6834	Chocolate Tiffin Traybake	16 portions
6GINGM	Gingerbread Man	60g
6SC	Fruited Scone	100g
6SCC	GEM Scone - Cheese & Apple	100g
6SCCx4	GEM Scone - Cheese & Apple x4	100g x4
6SCP	Plain Scone	100g
6SCPx4	Plain Scone x4	100g x4
6SCx4	Fruit Scone x4	100g x4
7290	Spinach & Ricotta Lattice	140g
CAT001	Everyday Harvest - sliced	800g
CAT002	Everyday White - sliced	800g

Seasonal Delights



All Butter Mince Pies

Our delicious Mince Pies are made with a beautifully buttery pastry, and a rich and zesty filling. **Available in Gluten Free.**

6111W6
6112GF - Gluten Free
Vegetarian
Contains Wheat, Milk, Egg



Luxury Almond Mince Pies

All butter sweet pastry case with a hint of zesty orange, filled with mincemeat, topped with almond frangipane and flaked almonds to finish.

6111AL4
Vegetarian
Contains Wheat, Milk, Egg, Almonds



Cheese & Jalapeño Sourdough

A perfect combination of cheese, sourdough and a welcome heat from the jalapeño. The perfect comfort and warmth through winter days.

4682
Vegetarian
Contains Wheat, Milk, Rye



Dark Rye & Raisin Sourdough

A wholegrain rye loaf, risen with our 68 year old starter, giving a tangy sourdough flavour complemented by the sweetness of juicy raisins.

4683
Vegan
Contains Rye



Stollen Bites

Made using golden marzipan, and candied fruits and spices to create the taste of Christmas in every single bite.

6005
Vegetarian
Contains Almonds, Wheat, Milk, Egg, Sulphites



Chocolate Rye Cookies

Great flavour of rye sweetened with the best Callebaut chocolate making a delicious crunchy cookie.

6006
Vegetarian
Contains Wheat, Rye, Milk, Soya



Plum Bakewell

Our best selling bakewell with a new Christmas twist of juicy delicious plums throughout.

6835
Vegetarian
Contains Wheat, Almonds, Egg, Milk, Sulphites



Hot Cross Buns

Soft, beautifully spiced and generously filled with the juiciest fruit. This seasonal treat is finished with a hand piped Easter cross on top and a sweet sticky spiced bun wash.

6HX6
Vegan
Contains Wheat, Soya, Sulphites



Easter Biscuits

Butter biscuits made by hand with the traditional addition of cassia oil. The taste of Easter with juicy currants and with a crunchy topping of sugar.

6EB6
Vegetarian
Contains Wheat, Milk, Egg



01454 321629
sales@hobbshousebakery.co.uk

Hobbs House Bakery

Hatters Lane,
Chipping Sodbury,
Bristol BS37 6AA

Company registration number: 4667987

Product Guide Issue: August 2023