

# PRODUCT GUIDE

Artisanal Baked Craftsmanship or Hotels, Cafés, and Restaurants



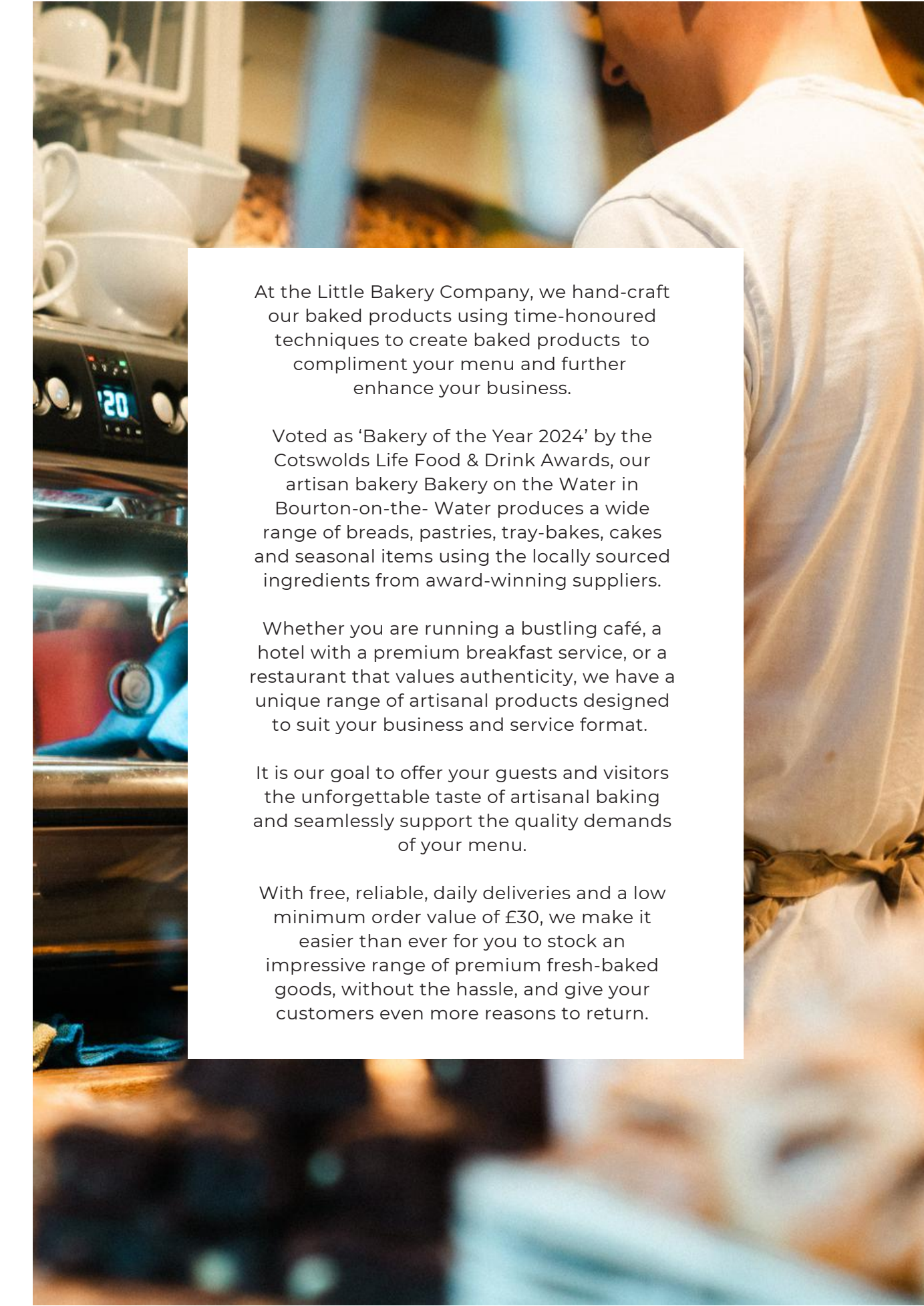
Version 25.04

01451 822 748

[wholesale@littlebakerycompany.com](mailto:wholesale@littlebakerycompany.com)







At the Little Bakery Company, we hand-craft our baked products using time-honoured techniques to create baked products to compliment your menu and further enhance your business.

Voted as 'Bakery of the Year 2024' by the Cotswolds Life Food & Drink Awards, our artisan bakery Bakery on the Water in Bourton-on-the-Water produces a wide range of breads, pastries, tray-bakes, cakes and seasonal items using the locally sourced ingredients from award-winning suppliers.

Whether you are running a bustling café, a hotel with a premium breakfast service, or a restaurant that values authenticity, we have a unique range of artisanal products designed to suit your business and service format.

It is our goal to offer your guests and visitors the unforgettable taste of artisanal baking and seamlessly support the quality demands of your menu.

With free, reliable, daily deliveries and a low minimum order value of £30, we make it easier than ever for you to stock an impressive range of premium fresh-baked goods, without the hassle, and give your customers even more reasons to return.



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# About Us

Our roots go back to 1928 when Mona and Jack Chesterfield famously introduced their traditional British and Continental baked products to the public; and we have been deeply committed to the art of traditional baking ever since.

Located in the picturesque villages of Bourton-on-the-Water and Burford, the Little Bakery Company's Bakery on the Water and Bakery on the Hill have become beloved parts of their communities, offering quality artisan products for our local customers and commercial partners across the Cotswolds.

We take pride in our commitment to using old-world baking craftsmanship with only the finest, locally sourced ingredients to create breads, pastries, tray-bakes, cakes, and more that are consistent, delicious and sustainable.

Over the years, we have achieved regional recognition and earned the trust of our commercial partners by providing consistent, superior products that meet the needs of quality-driven hotels, cafés and restaurants.





COOL DRINKS  
ORANGE · LEMON · SAN PELL  
BENSONS JUICES  
ELDERFLOWER  
GINGER BEER  
ORANGE JUICE  
STILL / SPARKLING WATER  
GLASS of MILK or SQUASH

2 = 90  
3 = 50  
3 = 50  
3 = 50  
1 = 80  
2 = 00

BEER  
LOCAL ALE

MUSHROOM  
TOASTED  
\*BACON





Meet t





# he Bakers



Our bakers and pastry chefs are the heart and soul of the Little Bakery Company.

With their commitment to handmade, artisanal baking using flour milled from locally grown Cotswolds wheat, they ensure each product reflects the quality of our ingredients, our traditions and exemplifies the flavours of the region.

Through century-old traditions, they shape each loaf by hand and bake through the night in our stone ovens to create superior products designed to further enhance your business.

Their skill, knowledge, and passion, transform simple ingredients into delightful creations that bring joy in every bite for your guests; and through their devotion, they have shaped our award-winning bakeries into what they are today.



# Our philoso







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At the Little Bakery Company, we believe that great baking requires a genuine passion that honours the past, looks forward to the future and respects the land and local communities.

From sourcing locally milled flour and heritage grains, to using eco-friendly packaging and supporting food waste programs, we strive to minimise our environmental impact daily.

We constantly invest heavily in our teams to ensure their passions and commitment to excellence are maintained and 'continuous progress' remains the collective ambition.

Our goal is simple: to produce baked products that are authentic, consistent and of the highest quality allowing us become a trusted, reliable source for our commercial partners that can serve to elevate all of our valuable and well-earned reputations.



# Product Range

Our extensive product range includes a variety of breads, pastries, and ready-to-eat items designed for hotels, cafés, and restaurants. Each product is handmade at our bakery and delivered fresh to ensure premium quality and taste.

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# White Bread

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## Small French Cobb

A classic, crusty loaf with a soft interior and golden crust.

*Allergens: Wheat, Gluten.*



## Large French Cobb

The larger version of the French Cobb, perfect for slicing and serving with meals.

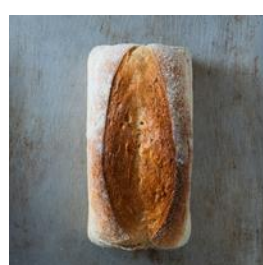
*Allergens: Wheat, Gluten.*



## Small White Tin

A versatile white tin loaf with a soft crumb and golden crust.

*Allergens: Wheat, Gluten.*



## Large White Tin

A larger version of the white tin loaf, ideal for breakfast service.

*Allergens: Wheat, Gluten.*



## Large Baguette

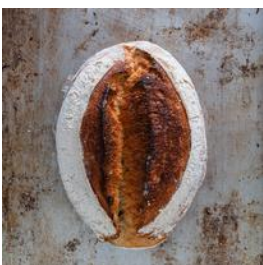
A crisp, French-style baguette, perfect for sandwiches or charcuterie boards.

*Allergens: Wheat, Gluten.*

## Small White Batch

A traditional soft white loaf, perfect for sandwiches or toast.

*Allergens: Wheat, Gluten.*



## Large Sourdough

Naturally leavened with a chewy texture and tangy flavour, ideal for premium offerings.

*Allergens: Wheat, Gluten.*



## Large White Bloomer

A soft, golden bloomer loaf, perfect for soups or sandwiches.

*Allergens: Wheat, Gluten.*









# Brown Bread

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## Small Wholemeal Tin

A soft, traditional wholemeal loaf, perfect for everyday use.

*Allergens: Wheat, Gluten*



## Large Wholemeal Tin

A larger version, ideal for higher volume customers.

*Allergens: Wheat, Gluten*



## Small 8 Grain Tin

Packed with eight nutritious grains, with a hearty, nutty flavour.

*Allergens: Wheat, Gluten, Oats, Barley, Rye*



## Large 8 Grain Tin

A larger version of the 8 Grain Tin, ideal for health-conscious customers.

*Allergens: Wheat, Gluten, Oats, Barley, Rye*

## Small Malted Batch

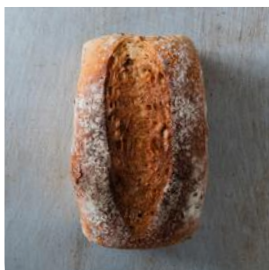
A soft, malted loaf with a slightly sweet flavour, great for breakfast menus.

*Allergens: Wheat, Gluten, Barley*

## Large Ale Bread Tin

Slightly sweet and yeasty. Great for with cheese or as a hearty sandwich.

*Allergens: Wheat, Gluten, Barley*



## Small Malted Tin

Denser, slightly sweet and savoury with the unique taste of malted grains.

*Allergens: Wheat, Gluten, Barley*



## Large Malted Tin

A larger version of our smaller malted tin loaf.

*Allergens: Wheat, Gluten, Barley*



## Rolls & Baps



**White Bap**



**White Crusty Roll**



**Brown Bap**



**Brown Crusty Roll**

*Allergens: Wheat, Gluten,  
Sesame (Seeded)*



**White Crusty Seeded Roll**



**Brown Crusty Seeded Roll**





## Scones & Pastries

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### Scone

Our famous traditional scone, perfect to serve with clotted cream & jam

*Allergens: Wheat, Gluten, Milk*

### Cheese Scone

A savoury scone made with mature cheddar cheese.

*Allergens: Wheat, Gluten, Milk*





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### **Croissant**

A classic buttery croissant, perfect for breakfast or as a snack.

*Allergens: Wheat, Gluten, Milk, Egg*

### **Almond Croissant**

A buttery croissant filled with frangipane and topped with toasted almonds.

*Allergens: Wheat, Gluten, Milk, Egg, Almonds*



### **Pain au Chocolat**

A buttery pastry filled with rich dark chocolate.

*Allergens: Wheat, Gluten, Milk, Egg*

### **Pain aux Raisins**

A flaky pastry filled with raisins and custard.

*Allergens: Wheat, Gluten, Milk, Egg*

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### **Mixed Fruit Turnover**

A flaky turnover filled with a mix of seasonal fruits.

*Allergens: Wheat, Gluten, Milk, Egg*

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### **Raspberry Turnover**

A flaky turnover filled with raspberries.

*Allergens: Wheat, Gluten, Milk, Egg*



### **Chelsea Bun**

A sticky, sweet bun filled with currants and cinnamon.

*Allergens: Wheat, Gluten, Milk*



### **Eccles Cake**

A house specialty! Rich, buttery pastry filled with currants and spice.

*Allergens: Wheat, Gluten, Milk*



# Tarts



## Frangipane Tart

A delicate tart filled with almond frangipane and fruit.

*Allergens: Wheat, Gluten, Milk, Egg, Almonds*



## Petal Cake (Whole)

A beautiful gluten-free (almond-flour) whole cake decorated with edible petals, perfect for celebrations or served individually.

*Allergens: Wheat, Milk, Egg, Nuts*



## Dessert Cakes

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### Strawberries & Cream

British Classic vanilla sponge cake with vanilla syrup, strawberry compote, fresh strawberries and whipped chantilly cream.

Allergens: Egg, Gluten, Milk



### Chocolate Salted Caramel Lava

Chocolate sponge with salted caramel sauce and dark chocolate buttercream

Allergens: Egg, Gluten, Milk



### Eaton Mess

Vanilla sponge filled with crisp meringue, fresh berries and berry compote

Allergens: Egg, Gluten, Milk





### **Seasonal Crumble & Custard**

Vanilla sponge with vanilla syrup with a seasonal fruit compote with a creme diplomat topped with a classic cinnamon crumble

Allergens: Egg, Gluten, Milk

### **Lemon & Fruit Pie Cake**

Lemon sponge with a lemon sugar syrup layered with lemon and lime curd and a berry vanilla frosting topped with shortbread crust.

Allergens: Egg, Gluten, Milk



### **Tiramisu Cake**

Coffee sponge in coffee syrup with a cream cheese and chantilly cream filling dusted with cocoa sugar

Allergens: Egg, Gluten, Milk





# Tray Bakes & Biscuits

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## Flapjack

A chewy oat bar sweetened with golden syrup.

*Allergens: Oats, Gluten*



## Caramel Slice

Layers of shortbread, caramel, and chocolate for a decadent treat.

*Allergens: Gluten, Milk*



## Bakewell Slice

Layers of raspberry jam, frangipane, and icing, perfect for a sweet treat.

*Allergens: Gluten, Milk, Egg, Almonds*



## Triple Chocolate Brownie

A rich brownie filled with dark, milk, and white chocolate chunks.

*Allergens: Gluten, Milk, Egg*



## Lemon & Lime Coconut Slice

A zesty slice with a coconut base and lemon-lime curd topping (*Seasonal*)

*Allergens: Wheat, Gluten, Egg, Milk*

## Shortbread

Buttery and crumbly, perfect with a cup of tea.

*Allergens: Gluten, Milk*

## Gingerbread Man

A fun ginger-flavoured biscuit, with seasonal shape variations.

*Allergens: Gluten, Egg*

## Cookie of the Day

Scrumptious cookies that are always a hit.

*Allergens: Gluten, Egg*





## Bakes & Savoury Pastries

**Turnovers Goats Cheese  
Spinach Bacon & Cheddar**

*Allergens: Wheat, Gluten, Milk, Egg*

**Quiche of the Day (Vegetarian)  
Quiche of the Day (Meat)**

*Allergens: Wheat, Gluten, Milk, Egg*

### **Sausage Roll**

A classic, premium local pork sausage wrapped in flaky pastry.

*Allergens: Wheat, Gluten, Milk, Egg*





# Heat & Serve Sandwiches

## Chicken Parmigiana

*Allergens: Wheat, Gluten, Milk, Egg*

## Country Ham & Cheddar

*Allergens: Wheat, Gluten, Milk*

## Tuna & Sweetcorn Melt

*Allergens: Wheat, Gluten, Fish, Milk*

## Tomato & Mozzarella

*Allergens: Wheat, Gluten, Milk*

## Toasted Croissant

Cheese & Mushroom

Ham & Cheese

*Allergens: Wheat, Gluten, Milk,*





# Ready to Eat Pre-Packed Rolls



**Cheese & Tomato**  
*Allergens: Wheat, Gluten, Milk*



**Coronation Chicken (Seasonal)**  
*Allergens: Wheat, Gluten, Milk, Egg*



**Egg Mayo**  
*Allergens: Wheat, Gluten, Egg, Milk*



**Ham Salad**  
*Allergens: Wheat, Gluten, Milk*



**Tuna & Cucumber**  
*Allergens: Wheat, Gluten, Fish*



**Ploughman**  
*Allergens: Wheat, Gluten, Milk*



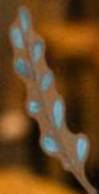
OPEN



Opening Hours

Monday - Sunday

8:00am - 5:00pm





# Ordering Information

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## Why Choose Us?

Elevate your offering with quality products and enjoy even better guest feedback

Easily manage your bread, cake, tart and pastry needs through just one reliable, local supplier with a single monthly invoice on Net-30 terms

Deliveries made 7 days a week, with just £30 minimum orders

Manage ordering and stock with Cakes, Tray Bakes & Tarts that can be delivered fresh, frozen or be frozen on delivery with negligible impact

As a family business with a team of in-house Bakers and Pastry Chefs, receive support with your special requests, flexible needs and unique requirements



## Contact Us

+44 1451 822748

[wholesale@littlebakerycompany.co.uk](mailto:wholesale@littlebakerycompany.co.uk)

## Sustainability

We are dedicated to sustainability by sourcing only locally milled flour and produce from local dairy, meat and vegetable farmers with eco-friendly packaging.

Our goal is to minimise our environmental impact while supporting local partners to offer affordable, responsibly produced superior-quality artisanal products.

# 2024/2025

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## OCT

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## JAN

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## APR

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## JUN

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## JUL

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## AUG

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## SEP

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*The*  
**LITTLE BAKERY**  
COMPANY

BAKING 1928 SINCE

# Award-Winning Bread & Pastry Delivered Daily



**BAKERY ON THE HILL**  
BURFORD



**BAKERY ON THE WATER**  
BOURTON-ON-THE-WATER

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Bakery of the Year  
**WINNER**  
Bakery on the Water



Bakery On The Water  
**★★★★★**  
Reviewed from millions of TripAdvisor travellers  
places this winner in the top 1% worldwide



Bakery On The Water  
**★★★★★**  
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