

PRODUCT GUIDE

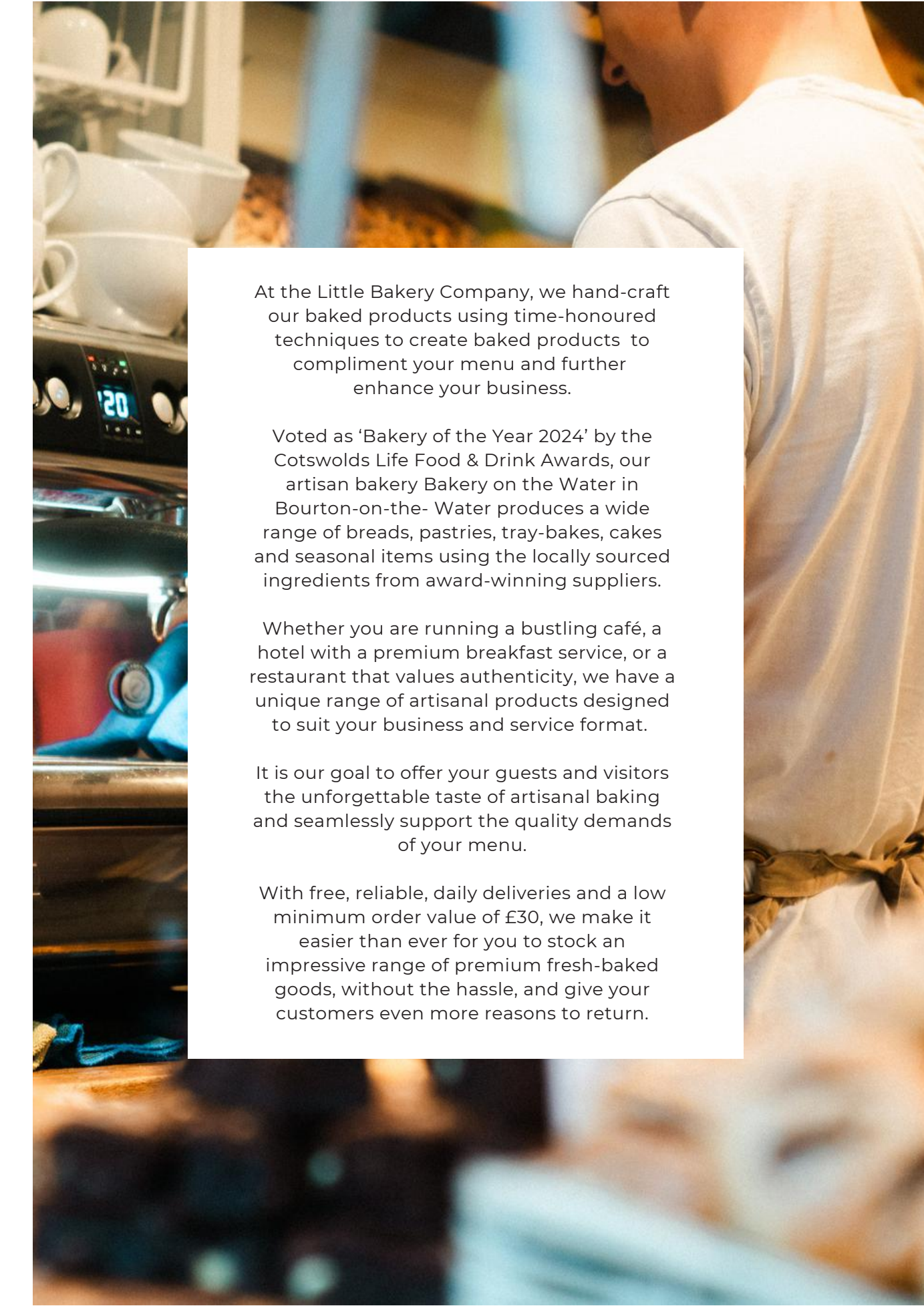
Artisanal Baked Craftsmanship or Hotels, Cafés, and Restaurants



Version 25.04

[CONTACT US](#)





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





phy

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.



White Bread



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



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

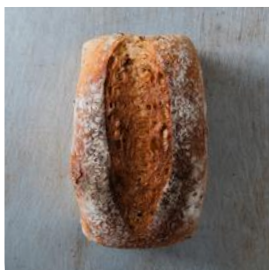
A soft, malted loaf with a slightly sweet flavour, great for breakfast menus.

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



White Crusty Seeded Roll



Brown Crusty Roll

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

Brown Crusty Seeded Roll



Scones & Pastries

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



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

Mixed Fruit Turnover

A flaky turnover filled with a mix of seasonal fruits.

Allergens: Wheat, Gluten, Milk, Egg

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



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

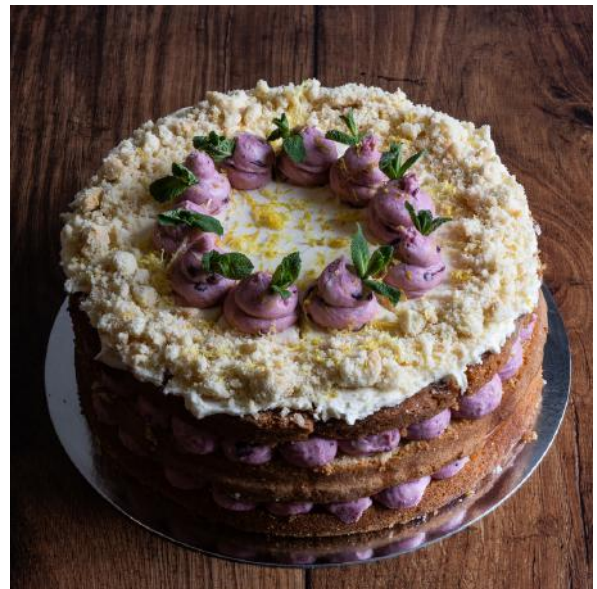
Vanilla sponge with vanilla syrup with a seasonal fruit compote with a creme diplomat topped with a classic cinnamon crumble

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



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

Brie, Bacon & Cranberry

Allergens: Wheat, Gluten, Milk

Country Ham & Cheese

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

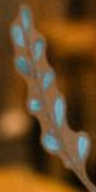
OPEN



Opening Hours

Monday - Sunday

8:00am - 5:00pm



Ordering Information

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](#)



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.

The
LITTLE BAKERY
COMPANY

BAKING 1928 SINCE

Award-Winning Bread & Pastry Delivered Daily



BAKERY ON THE WATER

BOURTON-ON-THE-WATER



BAKERY ON THE MARSH

MORETON-IN-MARSH



BAKERY ON THE HILL

BURFORD

CONTACT US

