

Bread Orders



Pre-Orders

- Eggs and honey are available in the café throughout the week. If you pre-order with the bread, we will just make sure it is packed together and ready for collection.
- Pre-orders for bread are essential to avoid disappointment. We do take a small number of loaves for sale on the day, but they sell out quickly.
- Bread is baked fresh and delivered each morning. Available for collection after 9.30AM.
- Bread orders for Saturday need to be placed by 8.00PM on Wednesday.
- Bread orders for Sunday need to be placed by 8.00PM on Thursday.
- Please place order via email Hello@FidgetAndBob.Co.Uk, call 0118 931 0271 or pop in to the café.

Item	Description	Allergens	Availability	Price	Saturday	Sunday	Saturday	Sunday	Saturday	Sunday	Saturday	Sunday	Saturday	Sunday
					18-May	19-May	25-May	26-May	01-Jun	02-Jun	08-Jun	09-Jun	15-Jun	16-Jun
Free-Range Eggs (Medium)	From Beechwood Farm in Thatcham. All hens have access to the outdoors from sunrise to sunset. Beechwood Farm have been producing eggs in Berkshire for the last 60 years.	Egg	Always available in the café	£1.50 Half Dozen	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Whitley Honey	From local beehives in Whitley. An excellent choice for those looking for honey packed with local pollen.	None	Always available in the café	£4.00	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Kouign Amann	Breton buttery pastries. Layers of buttery pastry, caramelized sugar and a touch of salt. If you enjoy croissants, you will love these.	Gluten (wheat); milk	Saturday & Sunday only	£1.60 EA	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Cinnamon Buns	Beautiful twisted pastry with subtle cinnamon flavours.	Gluten (wheat); milk; egg	Saturday & Sunday only	£1.60 EA	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Sour White	A classic French sourdough loaf made with a pre-fermented sourdough with flour water and time. It has a deep, well rounded sourdough flavour and a characteristically crunchy, dark crust.	Gluten (wheat)	Saturday & Sunday only	£3.50	No	No	Yes	Yes	No	No	Yes	Yes	No	No
Sour Wholemeal Blend	A bread made with white and 35% whole wheat flours plus dark rye flour. This bread offers a complexity of flavour distinctly its own: influenced by the rye, without losing the lightness of a bread made primarily from wheat flour.	Gluten (wheat, spelt, rye)	Saturday & Sunday only	£3.50	Yes	Yes	No	No	Yes	Yes	No	No	Yes	Yes
Sour Rye 'n' Wholemeal with Sunflower Seeds	A long fermented levain using a dark rye sour packed with toasted sunflower seeds and linseeds. A surprisingly light crumb, with a delicious sweet nutty flavour.	Gluten (wheat, rye)	Saturday & Sunday only	£3.50	No	No	Yes	Yes	No	No	Yes	Yes	No	No

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Sour Wheat 'n' Rye w/Caraway & Coriander)	Tartine Bakery inspired loaves, with the additions of caraway and coriander to produce loaves with character.	Gluten (wheat, spelt)	Saturday & Sunday only	£3.50	Yes	Yes	No	No	Yes	Yes	No	No	Yes	Yes
Sour Wheat 'n' Rye Draught Malted Loaf	The addition of crystal and chocolate malts produces a loaf with a slight sweetness and chewy texture.	Gluten (wheat, spelt)		£3.50	No	No	No	No	No	No	No	Yes	Yes	No
Sour Fruit & Seed	This bread is inspired by a recipe that comes from a place called Ferrara near Venice. It is a wonderful aromatic bread, with the addition of overnight soaked raisins and seeds.	Gluten (wheat, spelt)	Saturday & Sunday only	£3.50	No	No	Yes	Yes	No	No	No	No	No	No
Soda Bread	A traditional soda bread using spelt flours, with buttermilk. The result is a moist loaf of bread with sweet and nutty taste which works well with soft cheeses, and jam. NB: This is not a sourdough.	Gluten (wheat, spelt); Milk	Saturday & Sunday only	£3.50	No	No	No	No	Yes	Yes	No	No	No	No
Sour Ciabatta	An Italian white bread created in 1982 by a baker in Verona, in response to the popularity of French baguettes. Ciabatta means 'slipper' in Italian and describes the appearance of this oval, flattish yeast bread with an open texture and a crisp, floury crust. It is flavoured with olive oil and toasts well.	Gluten (wheat)	Saturday & Sunday only	£3.75	Yes	Yes	No	No	No	No	No	No	Yes	Yes