## **BREADS**

**White Sourdough**

This is our classic white sourdough, simply made with organic wheat flour, wheat leaven, water and sea salt.

**Country Sourdough**

Our country sourdough is a mix of organic white and wholemeal wheat flour, organic wholemeal rye flour, wheat leaven, water and sea salt.

**100% Rye Sourdough**

This wheat free loaf has a low gluten content and is made solely from organic wholemeal rye flour, rye leaven, water and sea salt.

**Light Rye Sourdough**

A sourdough made with a mix of organic white wheat flour, white rye flour, rye leaven, water and sea salt.

**Wholemeal Sourdough**

Due to popular demand we have developed this delicious wholemeal sourdough. It’s made from organic wholewheat flour, white flour, wheat leaven, water and salt.

**Ciabatta**

This soft Italian dough is long fermented for a delicious flavour. Made with organic wheat flour, wholemeal rye flour, yeast, water, olive oil and salt.

## **SWEETS**

**Croissants**
Our croissants take 48 hours to make which gives them a fantastic flavour. We make all croissants and pastries by hand so as we’re starting out they’ll be limited in number.  Please check our [**Instagram**](http://www.instagram.com/toughmarysbakehouse) for daily updates.

**Other bits and bobs:**

• Cardamom, coffee and walnut loaf

• Lemon drizzle loaf

• Babka

• Cinnamon rolls

• Salted caramel blondies

• Brownies

## **SAVOURIES**

**Focaccia**

Our focaccia is made with ciabatta dough. It’s soft, light, airy and finished with delicious toppings. Toppings change daily and seasonally so pop in to see what’s on offer.

**Soup**

We make and serve soup daily, keeping the flavours seasonal and fresh. The soup changes weekly and comes with either fresh sourdough bread and butter or bakery made sourdough croutons.