

margot bakery

All products can be pre-ordered with 72 hours notice otherwise we operate a first come, first served policy and regret we are unable to put items aside for collection.

To order Cakes, Bread, Babka or Pastries; email

sales@margotbakery.co.uk

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Margot	★	★	★	★	★	★	★
Geronimo	★	★	★	★	★	★	★
NY light Rye	★	★	★	★		★	★
NY light rye with Caraway					★		
Danish Rye				★	★		
Brown bread	★	★	★	★			
Challah					★		
Bagels					★	★	★
Potato, Spring Onion & Dill Sourdough							★
Rosemary & Raisin Sourdough						★	
Baguettes					★	★	★

All our breads and pastries are naturally leavened with sourdough and are made from beginning to end in our bakery. They are given a long fermentation for nutritious, digestible and delicious bread which keeps well.

We use mostly organic wheat and rye flours and sea salt to make our bread. Eggs for the brioche and challah are organic from Rookery Farm and our milk and cream come from The Estate Dairy.

Sourdough Bread

June 2018

The Margot £3.80

Our bestselling, everyday sourdough. A mostly white loaf with a little wholegrain organic rye and some fermented whole wheat flour.

NY Light Rye £3.80

This is a NY deli style sourdough made with organic wheat flour and fermented dark rye flour. It has a closer crumb than the Margot and makes fantastic toast and sandwiches. We make a caraway version on a Friday.

The Geronimo £3.90

Named for its tendency to spring up in the oven and for the substance provided by the five seed mix, this is a much loved and delicious loaf. Contains flax seeds, sesame seeds, sunflower seeds, chia seeds and pumpkin seeds.

Brown Bread £3.90

This loaf contains over 50% whole grain flours (and sometimes 100%!) increasing the fibre and flavour. We use a variety of different flours depending on the baker's preference including Dark Spelt and Khorosan) which are delicious and nutritious ancient varieties of wheat.

Sourdough Challah £2.80 regular £4.20 large £6.70 Tin loaf

Our famous, unique sourdough challah; we make it with British rapeseed oil, organic eggs, and Demerara sugar. *contains eggs and sesame. No dairy used in the dough.

Danish Style Rye £7.80 for a whole large loaf, £3.90 for half

The Danish style rye is made with fermented rye, organic wheat flour, soaked flax, pumpkin & sunflower seeds and whole rye flakes.

Sourdough Bagels 90p each or 6 for £4.50.

Our bagels are chewy and full of flavour; boiled and baked in the traditional way. Plain or with seeds.

Sourdough Baguettes £1.50

Soft in the middle with a great crust; these are back on the baking list due to popular demand but come quick as they go fast!

Potato, Dill & Spring Onion Sourdough; This bread is based on the focaccia of Puglia and has a large proportion of potato mixed into the dough. It's very soft and keeps well £3.60

Rosemary and Raisin Sourdough; A delicious combination - try it with cheese £3.60

Sweet Bakes

Blood Orange Polenta Cake with Olive Oil (made without wheat or dairy) Small Loaf £9.60, Large Loaf £19.20 *Contains nuts

Lime & Coconut; Small Loaf £8.60 Large Loaf £17.20

Summer Blueberry Cake 10" round cake £19.20

Babka; Chocolate, Cinnamon or Tahini Our famous and delicious sourdough babka. £19.20 Large, £9.60 Small

Cinnamon & Apple Bread & Butter Pudding; By the slice

Peanut Butter Cookies; buy one or a bag of 6!

Gingerbread Dinosaurs; buy one or a bag of 3!

For sale in the bakery we have the wonderful Pump Street Bakery Chocolate, Single Variety Co. Jams, ManiLife Peanut Butter, Climpson & Sons Coffee and our House Made Granola, Vegan Granola Bars and small batch Biscuits.

We now sell retail boxes of the amazing Rookery Farm Organic Free Range eggs that we use for baking. Delivered fresh every Tuesday!

June Pastries

Danish Pastries (Sat & Sun)

Creme Patisserie and Baked Apricots

Pain Aux Dattes

Swirls of laminated pastry filled with Custard and Dates, Soaked in Coffee Syrup (Sat & Sun)

Twice Baked Croissants

with Almond Frangipane, Sprinkled with Flaked Almonds (Sat & Sun)

Lemon Curd & Pistachio Twice Baked Croissants

with Pistachio Frangipane and Homemade Lemon Curd (Sat & Sun)

Hazelnut Chocolate Bostock & Apricot Bostock

(Brioche aux Amandes) (Mon, Thurs, Fri, Sat, Sun)

Light Brioche, soaked in syrup and spread with Homemade Hazelnut Chocolate Spread, Hazelnut Frangipane then baked again!
Apricot Bostock available on Weekdays!

Banana Spelt Muffins (Mon - Fri)

Savoury Pastries

Black Olive Tapenade, Courgette, Basil & Cheese (Every Day)

Daily Pastries

Babka by the slice, Cinnamon Swirls, Croissants, Pain au Chocolat,
Chocolate Rugelach