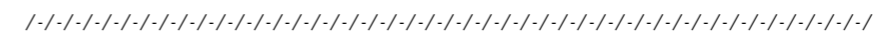




**WELCOME TO
FLOURISH**
One of London's
foremost independent
craft bakeries

“We work with our customers to develop the products they need. Over time we become a trusted partner, not just a supplier.”



Our simple and honest approach to business has seen us gain numerous industry awards and achievements, yet we have no desire to grow much bigger. Instead we wish to remain a small, friendly bakery, providing a personal service to those in London with a similar ethos of quality not quantity. We believe our success can be attributed to the fantastic products we make alongside the great relationships we have developed with our staff, suppliers and of course our customers.

Whether you know us from our shops, the bakery, local farmer's market or any of the fine restaurants or retailers that use our products, rest assured that you will be enjoying a world-class service and products created by master craftsmen using time-honored methods, natural ingredients, and baked in our traditional stone hearth ovens.

Our bakery production runs 24 hours a day, 7 days per week. Our ovens never go cold, except for a few days over the Christmas and New Year's period when we close to ensure our team take time out with their families.

The product list that follows is merely a guide as to what we can make, if you have any specific requests or suggestions, please ask, we'll endeavor to oblige (Minimum quantities will apply).





**LONG
FERMENTATION
SPECIALITY
BREADS**
(48 hours notice required)

Most breads use the same basic ingredients, flour, salt, yeast and water. By simply adjusting the ratios of the water, changing the types of flour, reducing the yeast and increasing the length of time for the dough to develop, the differences in the final result can be dramatic. Some of our bread take as little as one hour to produce, while some can take two days. Our long fermentation loaves fall into the second category, which is why we require 48 hours notice to make them for you.

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ANCIENT LOAF

Our increasingly popular Ancient loaf is our own British version of a typical French farmhouse loaf. The earthy flavour, simple shape and deliberately dark crust all add to the rustic charm. By far our best seller, try one and you'll understand why!

- 120g Sandwich Baguette (ANCBAG120)
- 170g Loaf (ANC170)
- 300g Baguette (ANCBAG300)
- 400g Loaf (ANC400)
- 800g Loaf (ANC800)
- 1600g Loaf (ANC1600)

WITH CARAWAY SEEDS

- 400g Loaf (ARC400)
- 800g Bloomer (ARC800)
- 800g Sandwich Tin (ARCTIN800)
- 1600g Sandwich Tin (ARCTIN1600)

WITH WALNUTS

- 400g Loaf (AWAL400)
- 800g Bloomer (AWAL800)
- 800g Sandwich Tin (AWALTIN800)
- 1600g Sandwich Tin (AWALTIN1600)

ANCIENT LOAF *Continued...*

WITH WALNUT & DATES

- 400g Round Loaf (AWD400)
- 400g Baguette (AWDBAG400)
- 800g Bloomer (AWD800)
- 800g Sandwich Tin (AWDTIN800)
- 1600g Sandwich Tin (AWDTIN1600)

WITH ROASTED ONIONS

- 400g Loaf (AON400)
- 800g Bloomer (AON800)
- 800g Sandwich Tin (AONTIN800)
- 1600g Sandwich Tin (AONTIN1600)

RUSTIC LOAF

We use several traditional techniques and a wild starter to leaven this loaf which takes around twenty four hours to develop before it is ready for the oven. The end result is a moist, flavoursome, crusty white loaf without being too sour. This is a great way to introduce people to sourdough.

- 170g Round Loaf (RUS170)
- 400g Round Loaf (RUS400)
- 800g Round Loaf (RUS800)
- 1600g Bloomer Loaf (RUS1600)
- 170g with rosemary (RUSR400)
- 400g with rosemary (RUSR800)
- 800g with rosemary Tin (RUSRT800)
- 1600g with rosemary Tin (RUSRT1600)

OLIVE LOAF

To make good olive bread, you must be prepared to splash out and use only the best quality olives. Green Halkidiki and Purple Kalamata olives along with mixed herbs are generously added to our Rustic dough. This is divine!

- 170g Round Loaf (OLIV170)
- 400g Round Loaf (OLIV400)
- 800g Round Loaf (OLIV800)

CLASSIC SOURDOUGH

The French call it Pain au Levain but we prefer to call it Classic Sourdough. We are British after all! Our bakers ritually feed our wild starter every day to keep the cultivated wild yeast and bacteria alive and healthy. Keeping a starter is a commitment so remember "A sourdough is for life, not just for Christmas!" Makes amazing cheese toasties.

- 400g Loaf (SOUR400)
- 800g Bloomer (SOUR800)
- 800G Sandwich Tin (SOURTIN800)
- 1600g Bloomer (SOUR1600)

WHOLEMEAL SOURDOUGH

We use special techniques and a wild starter to leaven this loaf which takes around two days to develop before it is ready for the oven. The end result is a moist, flavoursome, crusty wholemeal loaf which makes an amazing centrepiece for any dining table.

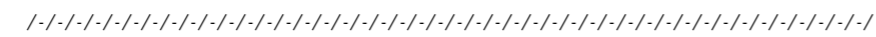
- 400g Loaf (WMSOUR400)
- 800g Loaf (WMSOUR800)
- 800g Sandwich Tin (WMSOURTIN800)
- 1600g Loaf (WMSOUR1600)



CIABATTA

Authentic ciabatta has a crispy crust, light open texture and includes plenty of extra virgin olive oil. This loaf makes a great sandwich and has been adopted all over the world, particularly in Britain.

- 120g Sandwich Baguette (CIABAG120)
- 300g Slipper (CIA300)
- 800g Slipper (CIA800)



FOCACCIA

This Italian flatbread can be topped with any combination of flavours. The most commonly requested is rosemary & sea salt but we are happy to consider any combination.

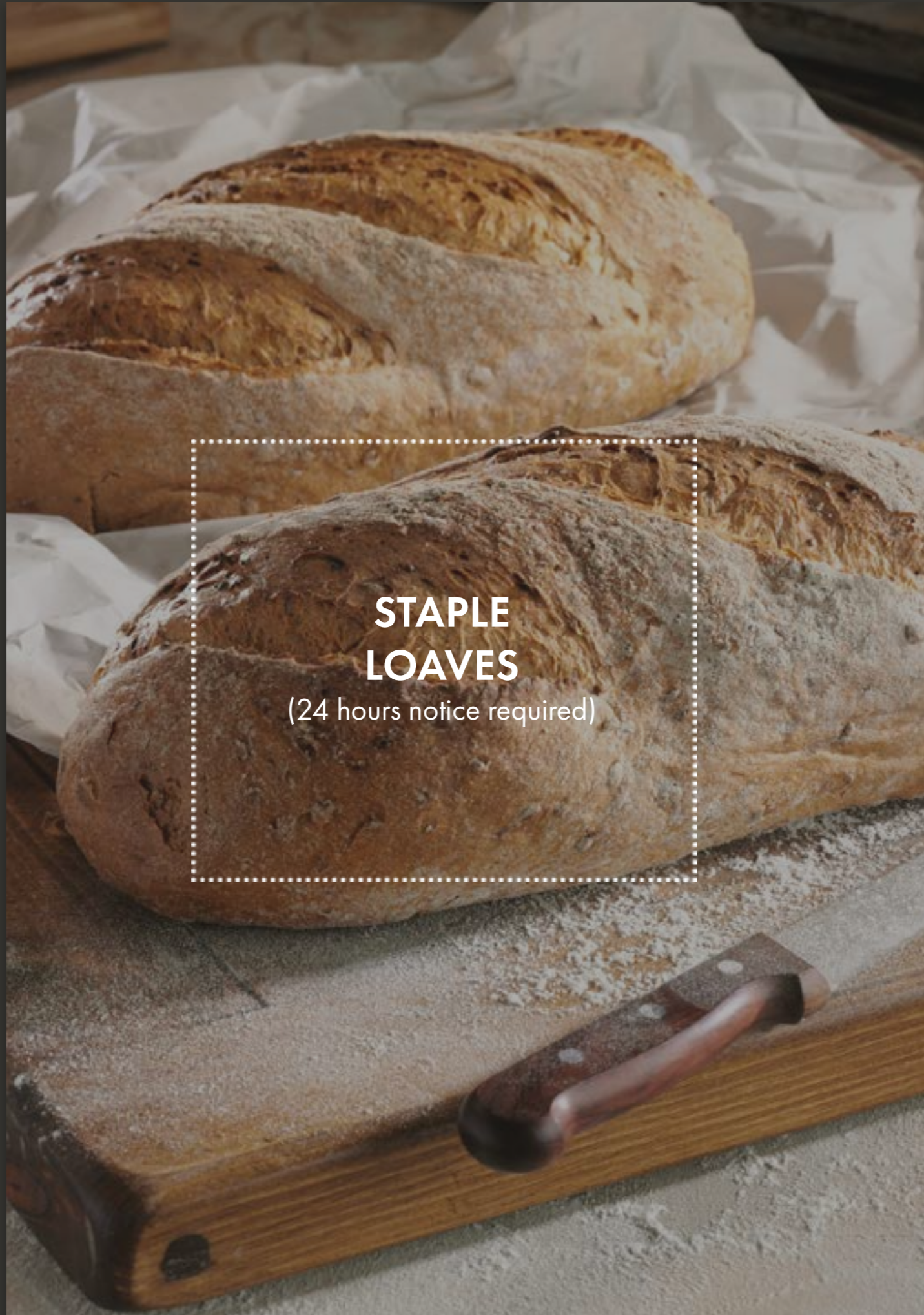
- 400g Focaccia with Rosemary (FOCR400)
- 800g Focaccia with Rosemary (FOCR800)
- 1250g Focaccia with Rosemary (FOCR1250)

SOURDOUGH RYE

Based on a typical Scandinavian Rye recipe, this loaf is dense yet moist and is best sliced thinly. Ideal for serving with seafood, cold cuts, cheese or simply spread with a good quality butter.

- 800g Round Loaf (RYE800)
- 1600g Long Tin Loaf (RYETIN1600)





**STAPLE
LOAVES**
(24 hours notice required)

These breads take about three to five hours to produce but when you add the time it takes for the bakers to make the bread, allow it to cool down, pack and deliver, you'll start to understand why we require a minimum of 24 hours notice from receiving an order to delivering.

WHITE

If you're unsure what to choose, you can't go wrong with a classic. The white tin or bloomer is still Britain's favourite as it's just so versatile and convenient. We always make sure our white tins and bloomers are made traditionally and our recipe is not about cutting costs or rushing through production, it's about the flavor.

- 400g Bloomer (WB400)
- 800g Bloomer (WB800)
- 800g Sandwich Tin Loaf (WTIN800)
- 800g Sandwich Tin Open Loaf (WTINO800)
- 1600g Sandwich Tin Loaf (WTIN1600)

WHOLEMEAL

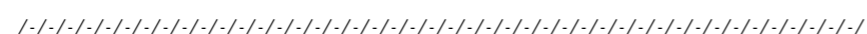
A grain of wheat is made up from the endosperm (the white part), the bran (the brown outer part) and the germ (reproductive part). Whilst refined white flour is made by removing the bran and germ, wholemeal is made from the entire grain. Wholemeal is more nutritious than white and is a good source of calcium, iron, fibre and other minerals.

- 150g Ficelle (WMBAGF150)
- 150g Demi Baguette (WMBAG150)
- 300g Baguette (WMBAG300)
- 400g Loaf (WM400)
- 800g Bloomer (WM800)
- 800g Sandwich Tin Loaf (WMTIN800)
- 800g Sandwich Tin Open Loaf (WMTINO800)
- 1600g Sandwich Tin (WMTIN1600)

MALTED WHEAT

Malted Wheat bread is a huge family favourite across Britain. The traditional process used to produce the malted wheat flakes dates back several hundred years and is believed to have been discovered by the Benedictine Monks of Burton Abbey. We use malted wheat flour from expert flour millers FWP Matthew's in the Cotswolds. We believe their flour makes the most delicious malted wheat bread.

- 300g Baguette (MWBAG300)
- 400g Loaf (MW400)
- 800g Bloomer (MW800)
- 800g Sandwich Tin Loaf (MWTIN800)
- 1600g Sandwich Tin Loaf (MWTIN1600)



MULTIGRAIN

We use a mixture of seeds, wheat, rye and malted wheat grains to produce our healthy Multigrain. Although it's packed with seeds this bread remains light with a deliciously nutty flavour. We're not surprised it's one of our best sellers.

- 150g Demi Baguette (MGBAG150)
- 300g Baguette (MGBAG300)
- 400g Round Loaf (MG400)
- 800g Round Loaf (MG800R)
- 800g Bloomer (MG800)
- 800g Sandwich Tin Loaf (MGTIN800)
- 1600g Sandwich Tin Loaf (MGTIN1600)



BAGUETTE

We source the very best flour from France especially for our baguettes to ensure we achieve the most authentic results every time. With a thin, crispy, golden crust and a creamy, open textured crumb, we'll gladly put one of our freshly baked baguettes up against the ones across the Channel.

- 100g Sandwich Baguette (BAG100)
- 150g Ficelle (BAGF150)

- 150g Demi Baguette (BAG150)
- 300g Baguette (BAG300)
- 400g Baguette (BAG400)



IRISH SODA (Wheaten Bread)

This traditional Irish loaf was created as a means to use up soured milk. Made with a blend of British white flour & wholemeal flour, bicarbonate of soda, salt and buttermilk, this is the quickest bread you can make taking just 45 minutes from start to finish. Serve warm with butter.

- 400g Loaf (IRISH400)
- 800g Loaf (IRISH800)



BRIOCHE

Brioche is a light buttery sweet bread, so rich it's almost a cake. It's a great breakfast bread made with eggs, butter, milk and sugar and can be served with all things sweet and savoury. Nowadays restaurants use it as a posh burger bun.

- 800g Tin Loaf (BR1800)
- 800g Open Tin Loaf (BRIOPTIN800)
- 1600g Tin Loaf (BRITIN1600)



SPELT

Spelt is an ancient grain very similar to wheat. It has a mellow nutty flavour. Spelt seems to be easier to digest and has been used as a wheat substitute for people with wheat allergies. If you are wheat or gluten sensitive, consult a doctor before trying spelt.

- 400g Loaf (SPE400)
- 800g Sandwich Tin (SPETIN800)
- 100g Sandwich Tin (SPETIN1600)





**BUNS, BAPS
AND ROLLS**

BUNS AND BAPS

All of our baps and buns are available in various sizes. These are: Canape 10g, X Small 20g, Small 40g, Medium 70g, Large 90g. X Large sizes are available for some products as listed below.

- Brioche Burger Bun (Seeds) (BRIBB)
- Brioche Burger Bun (No Seeds) (BRIBUN)
- Brioche Hot Dog (BRIHD)
- Brioche Torpedo Roll (BRITORP): X Large 100g

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- Brioche Bun w. Onions (Seeds) (BRIOMS)
 - Brioche Bun w. Onions (No Seeds) (BRIO)
 - Brioche Hot Dog w. Onions (BRIHDO)

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- English Dough (white dough)
 - English Burger Bun (Seeds) (EBB)
 - English Bap (No Seeds) (EBAP)
 - English Chequered Bun (ECB)
 - English Hot Dog (EHD)
 - English Muffin (EM): Medium 60g

- Panini (PANINI120): X Large 120g

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- Ciabatta Bap (CIABAP) (long fermentation 48 hr notice): X Large 110g
 - Malted Wheat Bap (MWBAP)
 - Multigrain Bap (MGBAP)
 - Rosemary Bap (ROSBAP)
 - Spelt Bap (SPEBAP)
 - Wholemeal Bap (WMBAP)

DINNER ROLLS

- 30g Olive Dinner Roll (OLIVROLL30)
- 30g Multigrain Dinner Roll (MGROLL30)
- 30g Rosemary Dinner Roll (ROSCROLL30)
- 30g Walnut & Date Dinner Roll (WDROLL30)
- 30g White Dinner Roll (BAGROLL30)
- 30g Wholemeal Dinner Roll (WMROLL30)

MISCELLANEOUS

(This item is not made by Flourish Bakery
but is available to order.)

- 500g Fresh yeast (YEAST)





**PASTRIES, TARTS
AND SWEETS**

TRAY BAKES (20 X 30 CM TRAY)

- Chocolate Brownie (Tray)
- Flourless Coconut Brownie (Tray)
- Raspberry Bakewell Tart (Tray)

9" TARTS

- Raspberry Bakewell Tart
- Apple Tart
- Rhubarb Tart
- Mixed Berry & Almond Tart

- Anzac Biscuits (Large) (Box of 10)
- Anzac Biscuits (Xsmall) (Box of 1kg)
- Chocolate Chip Cookie (Large) (Box of 10)
- Chocolate Chip Cookie (Xsmall) (Box of 1kg)
- Chocolate Fudge Cookie (Large)(Box of 10)
- Chocolate Fudge Cookie (Xsmall)(Box of 10)
- Oat & Raisin Cookie (Large) (Box of 10)
- Oat & Raisin Cookie (Xsmall) (Box of 1kg)

SCONES & SWEET MUFFINS

Our scones and muffins come in small and large.

- Plain Scones
- Fruit Scones
- Chocolate Muffins
- Blueberry Muffins

VIENNOISERIE

There are two different types of butter, sweet cream and lactic butter: most butter in Britain is sweet cream. But lactic butter is made by fermenting milk almost into yoghurt before churning it. It has a fuller, richer, creamier flavour and is the best butter to use for baking. We only use 100% lactic butter in all our products which is why they taste so damn good.

Our croissants and Danish pastries take up to three days to make which clearly demonstrates how much care and attention we take when preparing our products.

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Our croissants and Danish pastries come in canape, small, medium and large.

- Almond croissant (ACR)
- Brioche a tete (BRIAT)
- Cinnamon Danish (CIND)
- Croissant* (CR)
- Pain au chocolat (PCHOC)
- Pain au raisin (PR)

- Apricot Danish (APD)
- Apple Danish (CAD)
- Cherry Danish (CHD)
- Rhubarb Danish (RHD)
- Peach and Pistachio Danish (PEHPD)
- Passion Fruit Danish (PFD)



TERMS AND CONDITIONS

CONTRACT AND AGREEMENT

All orders placed by customers are subject to acceptance of our sales conditions stated hereafter. Any variation will only be valid if specifically accepted in writing by Flourish Craft Bakery. Prices are determined according to our price list on the day of ordering. Prices quoted are exclusive of VAT, which will be charged, if applicable, at the time of invoicing according to legislation.

PAYMENT

We appreciate prompt payments from all of our customers to enable us to continue trading efficiently. You will receive a daily delivery note, which is considered as proof of delivery, followed by one weekly invoice. Please ensure that these are passed on to your accounts department for processing.

Payment terms to be confirmed by Flourish Craft Bakery upon successfully opening a credit account. Flourish reserves the right to withdraw credit facilities at any time should you fail to adhere to our terms.

ORDERING

Our offices are open every day from 8am to 4pm. Everything we make is made to order and we require sufficient time to bake, pack and deliver across London so our deadline for next day delivery is 12pm. Some products do take longer and we require 48 hours notice on them. These are highlighted in our Long Fermentation Section. We can slice & laterally slice most of our breads, but a 5p charge will be added per loaf. Please add a "C" or "LC" to the end of the product code if required.

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DELIVERY

We deliver 7 days per week and offer a free delivery service for Central London but we must insist on a minimum order of £25.

Since the majority of our customers require their orders before 8am, our deliveries are made between the early hours of 2am to 9am (we can't be everywhere at once). If you are not open during these hours, arrangements will need to be made for a secure place to leave your delivery. We can leave deliveries on doorsteps at your request but do not take responsibility for goods if stolen or damaged.

For any emergency deliveries, we use a reputable courier to ensure any urgent orders reach their destination in full and the cost (including vat) of this service will be added to your invoice.

RETURN AND CLAIMS

It is the responsibility of the customer to inspect all goods upon arrival or as soon as possible on the day of delivery.

Should there be any damages, shortages or goods that you are not satisfied with please contact us immediately but no later than midday on the day of delivery via email to bakers@flourishbakery.com or by calling us on 0192 363 0588.

To receive any refund for items you are not satisfied with, they must be returned. We are happy to arrange a collection for the next day if our driver is delivering to you. The collection must be made within our normal delivery hours which can be anytime between 2am to 8am, depending on the time we are in your area.

Once the goods have been returned and inspected by Flourish, a refund will be approved if appropriate. Any items that are not returned will be charged. Please be advised that our drivers are not authorized to collect any items that have not been agreed by Flourish Craft Bakery.

DECLARATION

Our products are not made in a NUT or WHEAT-free environment so they COULD CONTAIN TRACES OF BOTH.

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