

VINE'S PRODUCT GUIDE



VINESARTISANBAKERY.CO.UK



CLASSIC SOURDOUGH



THE VINE'S CLASSIC LOAF, 3 DAYS IN THE MAKING. JUST FLOUR, WATER AND SALT. IT'S CRUSTY AND HEARTY WITH A MILD TO MEDIUM SOUR FLAVOUR AND A WAXY OPEN CRUMB. BEAUTIFUL FRESH AND TOASTS FOR DAYS. 10% WHOLEMEAL GRAIN.

	SMALL	LARGE	EXTRA LARGE
WEIGHT	650	900	1100
ALLERGENS	MAIN: Gluten (wheat and rye) TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya		

SEASONAL SOURDOUGH



HOUSE SOURDOUGH WITH ADDITIONS
SEASONAL OR BAKER'S CHOICE
FLAVOURS

ASK US WHAT'S ON- OR MAKE A
SUGGESTION!

Rosemary & Raisin, Caramelised Onion & Herb, Spiced Apple, Red Onion & Chilli, Toasted Linseed & Sunflower

WEIGHT	550
ALLERGENS	MAIN: Gluten (wheat and rye) TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya (Plus seasonal ingredients, enquire with staff)



HERB & MALDON SEA SALT FOCACCIA



THE ITALIAN CLASSIC FLATBREAD. WITH AN OPEN WAXY TEXTURE, TOPPED WITH OREGANO AND MALDON SEA SALT, AND DOUSED IN EXTRA VIRGIN OLIVE OIL.

WEIGHT	1800 TRAY
ALLERGENS	MAIN: Gluten (wheat) TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya

MILK BUNS



THE PERFECT START (AND FINISH) TO A GOOD BURGER.

THEY WILL CHALLENGE WHATEVER FILLING YOU THROW AT THEM WITHOUT LOSING SHAPE.

SOFT YET ROBUST, AND FULL OF FLAVOUR WITH A SUBTLE SWEETNESS.

TRUSTED BY THE BEST BURGER MAKERS OF LINCOLNSHIRE.

	STANDARD	SLIDER	SUB ROLL
WEIGHT	90	45	150
ALLERGENS	MAIN: Gluten (wheat), milk, egg, sesame or poppy (if seeded) TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya. AVAILABLE VEGAN		



WHITE TIN LOAF



TRADITIONAL SOFT WHITE TIN LOAF,
PERFECT FOR SANDWICHES AND
TOASTIES.

A MORE ROBUST SLICE THAN ITS
SUPERMARKET RIVALS, IT'S VEGAN,
ADDITIVE FREE AND EASIER ON YOUR
DIGESTIVE SYSTEM.

	LARGE	XL
WEIGHT	1000	1300
ALLERGENS	MAIN: Gluten (wheat and rye) TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya	



MALTED TIN LOAF



OUR GRANARY STYLE TIN LOAF, MADE WITH GRAIN LEFT OVER FROM BEER BREWING, AND MALTED FLAKES, FOR FLAVOURS THAT COULD NEVER BE FOUND IN A MASS-PRODUCED RIVAL.

IT'S VEGAN, ADDITIVE FREE AND EASIER ON YOUR DIGESTIVE SYSTEM.

	LARGE	XL
WEIGHT	1000	1300
ALLERGENS	MAIN: Gluten (wheat and rye) TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya	



BRIOCHE TIN LOAF



THE BUTTER, EGG AND SUGAR ENRICHED CLASSIC. SHINING, DEEP CRUST WITH A FLUFFY, RICH TEXTURE

GIVE IT A GENTLE TOAST, AND YOU COULD MISTAKE IT FOR A CLOUD

AN ENTIRELY DIFFERENT EXPERIENCE TO ITS MASS-PRODUCED RELATIVES

WEIGHT	480
ALLERGENS	MAIN: Gluten (wheat), egg, milk, TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya



CIABATTA LOAF OR ROLLS



RUSTIC CRUST WITH A WAXY OPEN TEXTURE.
CREAMY FLAVOUR AND VERY MILD SOUR
NOTES. ROUND SHAPE AS STANDARD

AMAZING LOADED AND TOASTED

	ROLLS	LOAF
WEIGHT	100	600
ALLERGENS	MAIN: Gluten (wheat and rye) TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya	

BUTTER CROISSANT



VIENNOISERIE ROYALTY.

FLAKEY, BUTTERY, SWEET OR SAVOURY,
FOR BREAKFAST OR LUNCH.

MADE WITH WILDFARMED REGENERATIVE
GRAINS AND FRENCH PATISSERIE BUTTER-
A TRULY AUTHENTIC FRENCH PASTRY.

WEIGHT	90
ALLERGENS	MAIN: Gluten (wheat), egg, milk TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya

ALMOND CROISSANT



BUTTER CROISSANTS ARE BAKED THEN SPREAD WITH A GENEROUS FILLING OF ALMOND PASTE, TOPPED WITH FLAKED ALMOND, MORE FRANGIPANE AND CARAMELISED WITH A BRUSHING OF NUT SYRUP.

IT MAKES FOR QUITE POSSIBLY "THE FINEST ALMOND CROISSANT OUTSIDE OF FRANCE."

WEIGHT	120
ALLERGENS	MAIN: Gluten (wheat), egg, milk, tree nuts TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya

PAIN AU CHOCOLAT



ITS OUR CLASSIC CROISSANT DOUGH
MADE USING WILDFARMED FLOUR AND
FRENCH PATISSERIE BUTTER, WITH
ADDED VALRHONA CHOCOLATE – WHAT’S
NOT TO LOVE?

WEIGHT	100
ALLERGENS	MAIN: Gluten (wheat), egg, milk TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya

KOUIGN AMANN



THE CLASSIC PASTRY FROM BRITTANY,
MADE THE VINE'S WAY. SWEET, SALTY,
SOFT, CRUNCHY, CARAMELIZED
BUTTERYNESS, ALL IN ONE MOUTHFUL.

WEIGHT	55
ALLERGENS	MAIN: Gluten (wheat), milk TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya

APRICOT DANISH



NESTLED IN A BUTTERY CROISSANT PASTRY IS A CLASSIC POACHED APRICOT, LAID ON A SPREADING OF VANILLA SEEDED CREAM. FINISHED WITH A SWEET FRUIT GLAZE, ICING SUGAR AND SCATTERED ALMONDS

WEIGHT	100
INGREDIENTS	WILDFARMED FLOUR (WHEAT & BARLEY), YEAST, CASTER SUGAR, UNSALTED BUTTER, RAPESEED OIL, FRESH WHOLE MILK, FRESH WHOLE EGG, SALT VANILLA BEAN, POACHED APRICOT, APRICOT JAM, FLAKED ALMOND

SWEET OR SAVOURY BRIOCHE KNOTS



TENDER, RICH BRIOCHE DOUGH WITH CINNAMON BUTTER AND VANILLA SYRUP, OR THE SAVOURY VERSION WITH MARMITE BUTTERS AND FRESH GRATED MATURE CHEDDAR.

DECADENT AND GLORIOUSLY MOIST. THEY MAKE A SOLID MEAL OF THEIR OWN, AND A PRETTY PERFECT BREAKFAST.

CINNAMON OR CHEDDAR & MARMITE

WEIGHT	100
ALLERGENS	MAIN: Gluten (wheat), egg, milk, TRACE: sesame, egg, milk, tree nuts, oats, sulphites, soya