



## LOCALLY PRODUCED ARTISAN LOAVES



**Olivey Twist** – a white, olive oil dough, loaded with Greek olives.

**Pesto Swirl** – a white olive-oil dough, smothered in green pesto.

**Sun-dried Tomato** – a white olive oil dough, full of juicy sun-dried tomatoes, parmesan cheese and linseeds.

**Mediterranean Plait** – Olives, pesto and sun-dried tomatoes are combined in this Mediterranean-inspired plait.

**Collieston Cob** – jam packed full of omega-3 rich seeds.

**GF** **Gluten-Free Seeded Loaf** – a white loaf with linseed and poppy seeds.

**Cheese & Onion Loaf** – Arran cheese, red onion **YF** yeast-free bread.

**Cheese & Date Loaf** – a cheesy dough loaded with healthy dates – good with soup!

**Sunny Honey Loaf** – a light wholemeal sunflower-oil dough, laced with Ellon honey, Scottish oats and sunflower seeds.

**Sunshine Loaf** – a butter and orange juice dough, with a generous helping of figs, orange and sunflower seeds – great for breakfast!

**Cranberry & Orange Loaf** – a sweet orange dough crammed with cranberries and candied orange peel.

**Blueberry & Hemp Seed Loaf** – loaded with blueberries, and omega-3-rich hemp seeds.

**Pistachio Feta & Lemon** – a lemon dough, filled with Greek Feta Cheese and pistachio nuts.

**Spicy Apple & Toffee Loaf** – a sweet dough that is twisted with fresh spiced apple, and topped with a delicious toffee sauce.

**All our loaves are made and kneaded by hand using high quality ingredients, including Scottish flour, butter and free-range eggs. They are preservative-free and thus best eaten fresh; however, they are great toasted, or reheated in the oven after first spraying with water.**



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