The LITTLE BAKERY COMPANY

PRODUCT GUIDE

Artisanal Baked Craftsmanship for Hotels, Cafés, Restaurants & Retail



Version 26.10

SCAN & GET IN TOUCH

great taste 2026

FOOD DRINK AWARDS 2025

FOOD DRINK AWARDS 2025 WINNER BAKERY OF THE YEAR

NATIONAL BAKERY AWARDS 2024 COUNTY WINNER 2024



At the Little Bakery Company, we hand-craft our baked products each morning using time-honoured techniques to create baked products to complement your menu and further enhance your business.

Voted as 'Bakery of the Year' by Cotswolds Life Magazine and winner of various other regional bakery awards, our artisan bakery, first born at the famous Bakery on the Water in Bourton-on-the- Water, produces a wide range of outstanding breads, pastries, tray-bakes, cakes and seasonal items.

We use locally sourced ingredients from nearby farms, and local vendors; and work in an environment that has received consistent 5* hygiene ratings by EHO.

Whether you are running a café, pub, restaurant garden centre, or anywhere that needs and values bread, we have a unique range of products designed to add value and enhance your guest's experience.

We bake for your reputation

With free, reliable, deliveries every day of the year*, 7-day messenger support, and convenient late cut-offs for next-day delivery, we make it easy to offer an impressive range of exceptional baked goods- at prices that work and at standards that give your guests even more reasons to come back.

**Free on minimum order £30. We only close Christmas Day and New Year's Day.*



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About Us



Our roots go back to 1928 when Mona and Jack Chesterfield famously introduced their traditional British and Continental baked products to the public; and we have been deeply committed to the art of traditional baking ever since.

With retail branches across the Cotswolds including in the picturesque villages of Bourton-on-the-Water, Moreton in Marsh and Burford, our little bakeries have become beloved parts of their communities, offering quality artisan products for our local customers and commercial partner's guests and visitors across the Cotswolds.

We take pride in our commitment to using old-world hand-baked craftsmanship at scale, with the use of the best, locally sourced flour, meats and dairy to create breads, pastries, tray-bakes, cakes, and more that are consistent, delicious and sustainable.

Over the years, we have achieved regional recognition and earned the trust of our commercial partners by providing consistent, superior products that meet the needs of quality-driven hotels, cafés and restaurants.


DRINKS
ORANGE · LEMON · SAN PELL 2=90
BENSONS JUICES 3=50
ELDERFLOWER 3=50
GINGER BEER 3=50
ORANGE JUICE 3=50
STILL/SPARKLING WATER 1=80
GLASS of MILK or SQUASH 2=00
BEER
LOCAL ALE
TOASTED
*BACON
Wholemeal

Meet t



he Bakers



Our team of bakers and pastry chefs are the heart and soul of the Little Bakery Co.

With their commitment to handmade, artisanal baking using flour milled from locally grown Cotswolds wheat, they ensure each product reflects the quality of our ingredients, our traditions and exemplifies the flavours of the region.

Through century-old traditions, they shape each loaf by hand and bake through the night in our stone ovens to create superior products designed to further elevate your business.

Their skill, knowledge, and passion, trans-form simple ingredients into exquisite creations that bring joy in every bite for your guests; and through their devotion, they have shaped our own award-winning bakeries into what they are today.



Our philoso



phy



At the Little Bakery Company, we believe that great baking requires a genuine passion that honours the past, looks forward to the future and respects the land and local communities.

We understand that our quality needs to reflect your business and passion for excellence.

From sourcing locally milled flour and heritage grains, to using eco-friendly packaging and supporting end-of-day food waste for feed for local farmer's animals, we strive to minimise the environmental impact, and maximise our community one.

We constantly invest heavily in our equipment, and our teams, to ensure their passions and commitment to excellence are maintained and 'continuous progress' remains the collective ambition, with maximum consistency.

Our goal is simple: to produce baked products that are authentic, consistent and of the quality needed to become a trusted commercial partner that honours our craft and drives success.

Product Range

Our extensive product range includes a variety of breads, pastries, and ready-to-eat items designed for hotels, cafés, and restaurants. Each product is handmade at our bakery every morning and delivered fresh to ensure premium quality and taste.

Our bread is Halal, Vegan and Vegetarian*.











**excluding Brioche and Potato Bun*

White Bread 12pm Cutoff, for Free Next-Day Delivery (Cotswolds Sourdough +1 day)




Small French Cobb (450g)
A classic, crusty loaf with a soft interior and golden crust.

Allergens: Gluten.




Large French Cobb (800g)
The larger version of the French Cobb, perfect for slicing and serving with meals
.

Allergens: Gluten.




Small White Tin (450g)
A versatile white tin loaf with a soft crumb and golden crust.

Allergens: Gluten




Large White Tin (800g)
A larger version of the white tin loaf, ideal for breakfast service.

Allergens: Gluten



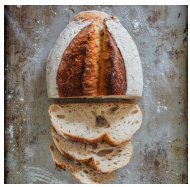

Large Baguette
A crisp, French-style baguette, perfect for sandwiches or charcuterie boards.

Allergens: Gluten




Large White Bloomer (850g)
A soft, golden bloomer loaf, perfect for soups or sandwiches.

Allergens: Gluten




Cotswolds Organic Sourdough (920g)
Naturally leavened with a chewy texture and tangy flavour, ideal for premium offerings.

1900g Catering Sourdough
Designed to for approx. 26 equal slices

Allergens: Gluten




Large Multi-Grain Tin (850g)

A larger version of the Multi-Grain Tin, ideal for health-conscious customers.

Allergens: Gluten, Oats, Barley, Rye




Small Multi-Grain Tin (450g)

Packed with eight nutritious grains, with a hearty, nutty flavour.

Allergens: Gluten, Oats, Barley, Rye

Brown Bread 12pm Cutoff, for Free Next-Day Delivery




Small Wholemeal Tin (450g)

A soft, traditional wholemeal loaf, perfect for everyday use.

Allergens: Gluten




Large Wholemeal Tin (800g)

A larger version of our traditional wholemeal, ideal for sweet or savoury accompaniments.

Allergens: Gluten




Small Malted Tin (450g)

Denser, slightly sweet and savoury with the unique taste of malted grains.

Allergens: Gluten




Large Malted Tin (850g)

A larger version of our smaller malted tin loaf.

Allergens: Gluten

ALL PRODUCTS MAY CONTAIN TRACES OF NUTS

Rolls, Baps & Buns 12pm Cutoff, for Free Next-Day Delivery




White Bap (80g)

Allergens: Wheat




White Crusty Roll (90g)

Allergens: Gluten,




Brown Bap (80g)

Allergens: Gluten, Sesame (Seeded)




Brown Crusty Seeded Roll (90g)

Allergens: Gluten, Sesame (Seeded)




Potato Burger Bun
5 Inch (110g)

Allergens: Gluten, Dairy, Egg



Brioche Burger Bun
5 Inch (110g)

Allergens: Gluten, Dairy, Egg

Focaccia

Mixed Herb Focaccia

Deliberately thin and designed for the perfect sandwich. Italian style and airy with a balanced olive oil and salt flavour.

Full Tray (3kg)
Half Tray (1.5kg)

Allergens: Gluten



Scones 12pm Cutoff, for Free Next-Day Delivery

Scone (70g)
Our famous traditional scone, perfect to serve with clotted cream & jam

Allergens: Gluten, Dairy

Cheese Scone (70g)
A savoury scone made with mature cheddar cheese.

Allergens: Gluten, Dairy

Fruit Scone (70g)
A savoury scone made with dried fruit.

Allergens: Gluten, Dairy



Viennoiserie 12pm Cutoff, for Free Next-Day Delivery



Croissant (110g)

A classic buttery croissant, perfect for breakfast or as a snack.

Allergens: Wheat, Dairy, Egg



Almond Croissant (100g)

A buttery croissant filled with frangipan and topped with toasted almonds.

Allergens: Wheat, Dairy, Egg, Nuts, (almonds)



Pain au Chocolat (110g)

A buttery pastry filled with rich dark chocolate sticks.

Allergens: Wheat, Soy Dairy, Egg



Cinnamon Bun

A sticky, sweet bun filled with a buttery mix of cinnamon and brown sugar with a cream cheese frosting.

Allergens: Gluten, Dairy, Egg



Eccles Cake

A house specialty! Rich, buttery pastry filled with currants and spice.

Allergens: Gluten, Dairy, Egg, Sulphur

Tarts 12:00 pm Cutoff, for Free Next-Day Delivery



Frangipan Tart

A delicate tart filled with almond frangipane and fruit.

Allergens: Gluten, Dairy, Egg, Nuts (Almonds),





Petal Cake (Whole)

A beautiful gluten-free* friendly whole cake baked with apples and seasonal fruit, perfect for celebrations or served individually.

Allergens: Dairy, Egg, Nuts (Almonds),

**May contain traces of gluten*

Cake Loaves 12:00 pm Cutoff, for Free Next-Day Delivery

Banana Bread (1200g)

Slice (approx 120g, 10 portions)

A moist golden banana sponge, naturally sweetened with ripe bananas and baked to perfection.

Allergens: Gluten, Dairy, Eggs





Marble Loaf (1600g)

Slice (approx 130g, 12 portions)

A light vanilla and dark chocolate sponge blended together with rich vanilla syrup.

Allergens: Gluten, Egg, Dairy.

Lemon Drizzle Loaf (1600g)

Slice (approx 130g, 12 portions)

Zesty, fresh lemon cake topped with a lemon and sugar crunch.

Allergens: Egg, Gluten, Dairy



Tray Bakes* & Biscuits

***Available individually or in plastic-wrapped trays of 14, blast-frozen, and individually portioned.**



Gingerbread Man (approx 100g)
A fun ginger-flavoured biscuit, with seasonal shape variations.

Allergens: Gluten, Egg



Double Chocolate Cookie (approx 100g)
Rich and chocolatey, with a soft centre and plenty of chocolate chips.

Allergens: Gluten, Egg, Dairy, Soy



Bakewell Slice (approx 100g)
Layers of raspberry jam, frangipan. Perfect for a sweet treat.

Allergens: Gluten, Dairy, Egg, Nuts (Almonds)



Millionaire Shortbread (approx 100g)
Layers of shortbread, caramel, and chocolate for a decadent treat.

Allergens: Gluten, Dairy

Shortbread (approx 100g)
Buttery and crumbly, perfect with a cup of tea.

Allergens: Gluten, Dairy

Chocolate Chip Cookie (approx 100g)
Chewy and crunchy. The classically scrumptious cookie that's always a hit.

Allergens: Gluten, Egg, Dairy, Soy



Triple Chocolate Brownie *(*approx 100g)
A rich brownie filled with dark, milk and white chocolate chunks.

Allergens: Gluten, Dairy, Egg, Soy

Seasonal Tasters

Valentine's



Raspberry & Cream Choux Bun

A light, airy pastry shell filled with raspberry, creme patissière and fresh crème.

Allergens: Gluten, Dairy, Egg



Sugar Biscuit (50g)

Sweet, simple, buttery, lightly golden and finished with a glossy vanilla icing.

Allergens: Gluten, Dairy, Egg

Easter

Hot Cross Buns (90g)

Soft, lightly spiced hot cross bun with plump vine fruit and a glossy golden finish, warm notes of cinnamon and citrus.

Allergens: Gluten, Egg, Dairy, Sulphur



Christmas



Christmas Cake

A rich, traditional Christmas cake with vine fruits and warm spices, finished with marzipan and icing

Allergens: Gluten, Dairy, Egg, Sulphur, Nuts (Almonds).



Mince Pies

Buttery, short pastry filled with rich spice minced-meat and finished with a dusting of icing sugar

Allergens: Gluten, Dairy, Sulphur

Whole Cakes

12pm Cutoff, 2 Days Before Delivery



Carrot and Walnut Cake (9")

A moist and warmly spiced carrot cake with crunchy walnuts, finished with a cream cheese frosting.

Allergens: Gluten, Egg, Dairy, Nuts



Vanilla Cake (9")

A light and delicate sponge with a tender crumb finished with a smooth vanilla buttercream.

Allergens: Gluten, Egg, Dairy



Chocolate Cake (9")

A rich and indulgent chocolate cake, with a deep chocolate flavour. Finished with a smooth chocolate buttercream for a luxurious finish.

Allergens: Gluten, Egg, Dairy



Heat & Serve Bakes & Savoury Pastries

Turnovers

With Meat & Vegetarian options available

Allergens: Gluten, Dairy, Egg



Homemade Quiche

With Meat & Vegetarian options available

Allergens: Gluten, Dairy, Egg



Sausage Roll

A classic, premium local pork sausage wrapped in flaky pastry

Allergens: Gluten, Soy

Pastry Twists

Cheese & Onion or Cheese, Onion & Bacon

Allergens: Gluten, Dairy, Egg, Suphites (bacon)



Scotch Egg

An irresistible, all-local herbed Scotch Egg with local jammy egg from Stow, pork from Dorn and our very own organic sourdough breadcrumbs

Allergens: Gluten, Egg, Soy

Pre-Made Sandwiches 12:00 pm Cutoff, 2 days before delivery



Potato Bun with your choice of filling:

- *Ham Salad*
- *Chicken Salad*
- *Chicken and Pesto Mayo*
- *Tuna Mayo and Cucumber*
- *Cheese Salad*



Ciabatta Sandwich with your choice of filling:

- *Ham and Cheese*
- *Ham and Tomato*
- *Chicken and Pesto Mayo*
- *Tomato and Mozzarella*
- *Cheese and Tomato*



Soft White Bap With Your Filling of Choice:

- *Ham and Cheese*
- *Ham and Tomato*
- *Chicken and Pesto Mayo*
- *Tuna Mayo and Cucumber*
- *Cheese and Tomato*
- *Chicken Salad*
- *Ham Salad*
- *Cheese Salad*



Focaccia Sandwich with your choice of filling:

- *Chicken and Pesto Mayo*
- *Tomato and Mozzarella*

Ordering Information

Why Choose Us?

Elevate your offering with quality products and enjoy even better guest feedback

✔ Delivery 7 days a week

✔ Mid-day cutoffs for Next Day Delivery

✔ Wide range of Core Products + Seasonal Variety

✔ Easy Standing Order setup

✔ Net-30 Credit Terms

✔ No-Fee Card Payment

With an award-winning management team of former restauranteurs working alongside in-house Bakers and Pastry Chefs, we understand what it means to offer exceptional service and represent our customers to the standard needed.



Local Pride + Sustainability

We are proud of our dedication to sustainability and sourcing by only locally milled flour and produce from local dairy, poultry and animal farms.

Our goal is to minimise our environmental impact while supporting local farmers to offer affordable, responsibly produced superior-quality artisanal products.

The LITTLE BAKERY COMPANY

BAKING 1928 SINCE

Award-Winning Bread & Pastry Delivered Daily



BAKERY ON THE WATER
BOURTON-ON-THE-WATER

BAKERY ON THE MARSH
MORETON-IN-MARSH

BAKERY ON THE HILL
BURFORD

SCAN TO GET IN TOUCH

great taste 2026

COUNTY WINNER

Bakery of the Year WINNER Bakery on the Water

Tripadvisor Travellers' Choice Awards Winner 2023

Tripadvisor Travellers' Choice Awards Winner 2024

Bakery On The Water

Bakery On The Water