



Bread orders for delivery on **Friday 22nd June**



White sourdough

Made with organic stoneground flour, water, salt and natural rye levain then slow risen for a chewy texture and great taste. Makes great toast
425g **£2.50**



Wholemeal sourdough

Made the same way as the white but using wholesome stoneground wholemeal flour
460g **£2.50**



5 seed rye

Sourdough rye with dark and light rye flour and malted wheat flakes, barley flakes, sunflower seeds, millet and oats.
560g **£2.50**



Spelt sourdough

Sourdough made with 100% wholemeal spelt flour, lower in gluten and great flavour
£2.50 each

Special — Cheese and onion sourdough

Cheddar cheese and red onion sourdough with mustard seeds
500g **£3.00**



Please send me orders by the end of **Tuesday 19th June**

Email orders to orders@oldschoolbakery.co.uk or browse

<http://www.oldschoolbakery.co.uk> and use the contact form