



Welbeck Bakehouse – Menu

Welbeck sourdough large or small – a 50% sourdough with a mellow flavour & subtle sour note.

Welbeck batch – small white loaf with a light & soft crumb. 1.00

Apple sourdough baked with Estate apples. 2.50

Four seeded sourdough – packed full of seeds. 2.50

Ciabatta – a beautiful loaf, sweet & fresh flavour with an open crumb. 3.00

Deli rye – nice depth of flavour but light & evenly aerated, moist crumb and sweet flavoursome crust. 3.00

Ciabatta rolls – olive/rosemary or sundried tomato each 1.00

Pastries; all 1.40 takeaway

almond croissants

pain au chocolat

pain aux raisins

Chelsea buns

Teacakes