

ARCHIPELAGO ARTISAN BAKERY
39 Dundas Street, Edinburgh, EH3 6QQ
Tel: 07932 462 715 E: hello@archipelagobakery.co.uk
www.archipelagobakery.co.uk

ARCHIPELAGO RETAIL BREAD PRICE LIST

BREADS

Our flour comes from Shipton Mill which is an artisan Millers based in the Cotswold, Gloucestershire. You will pay a little more for our bread, but you will know what is in there is 100% natural, all organic and you will know that it has been made by a skilled baker with care and attention and pride. There is a real difference in the taste of bread when you use organic flour as it hasn't been sprayed with pesticides and none of the goodness of the wheat has been removed. None of our breads contain any preservatives or additives or anti-ageing enzymes.

Yeasted Loaves

LARGE ARE £4 SMALL £3.30

Lovely White Bloomer – This is a great white loaf that is soft and perfect for sandwiches and toast. Both adults and kids alike will love it.

Malthouse multi-seed Loaf – nutty and containing Shipton Mill Malthouse flakes, 5 different types of toasted seeds and toasted rye flakes. Moreish, great for sandwiches, tasty with cheese and chutney and lovely as toast.

Combine Harvester Loaf – An Archipelago favourite! Made using only wholemeal spelt flour and some wholemeal flour, sunflower seeds, linseeds and porridge oats and local rapeseed oil. One taste of this and you will never look back! This is how bread should taste!

Sun blush tomato and rosemary loaf – a love of olives and time spent working in Greece inspired this loaf of bread. Caroline uses fresh rosemary either grown by herself or supplied by Norman who grows it organically on the West Coast. A nice bread to serve at lunchtime with salad and to dip into a olive oil and balsamic dressing. Please check in advance if/when we are making this.

Walnut Loaf – walnuts always give a wonderful flavour to bread and instantly make it perfect with cheese or just a bit of luxury mid-week or on the weekend!

Pain de Campagne – made with a poolish which ferments overnight this gives a light texture to the dough, helps to develop a sweetness of flavour and a good colour to the crust. Keeps well for a number of days. Very light loaf. Great as toast at breakfast time!

Carrot and toasted pumpkin seed bread – using wholemeal flour and some white to keep it soft this is a lovely loaf which keeps extremely well due to the carrots. Toasted pumpkin seeds add some crunch and go very well with the carrots. Please check in advance to see if we are making this.

Archipelago Soda bread – our own recipe containing sunflower seeds, pumpkin seeds, linseeds and a sprinkling of chopped dates. Delicious by itself, yummy toasted and can also be topped with butter, jam, avocado, hummus, a chunk of cheese ...the list is endless!
One size £4.30 for one large loaf

Rye breads - lower in gluten but they DO CONTAIN GLUTEN!

New York Rye – this has become a bit of a favourite recently. Dark in colour and flavoured with caraway seeds. They eat this in New York with pastrami but is equally nice with cheese or just by itself as most customers can vouch for!

German Cereal Rye – a German based rye bread, full of seeds. Rich and full of flavour. Contains pumpkin, sesame, flax and poppy.

ARCHIPELAGO ARTISAN BAKERY
39 Dundas Street, Edinburgh, EH3 6QQ
Tel: 07932 462 715 E: hello@archipelagobakery.co.uk
www.archipelagobakery.co.uk

Sourdoughs are always 100% sourdough - no yeast is added!

LARGE ARE £4 and SMALL £3.30

We spend a lot of time on our sourdough and do not compromise on the process. It takes all day to make and then slowly retarded overnight in the fridge. Are sourdoughs are 100% and we never cheat by adding yeast. They are only flour, water, salt and our starters. White starter is 40 years old, wholemeal is 70 years old and rye is 85 years old. All our flour is Shipton Mill organic.

Pure white - this is a basic white sourdough using organic white flour and starter. Shaped and proved over a 24-30 hour period so a nice long fermentation allowing the grains to break down and making it easier to digest. Makes excellent bread for sandwiches and even better toasted for the next 3 days. The most popular loaf we sell.

Wholemeal - similar to white sourdough but using wholemeal flour which is nuttier and denser as the husks have not been removed. Makes a great sandwich loaf and again it is great as toast after the 2nd or 3rd day.

Wholemeal Spelt - similar to wholemeal sourdough but using wholemeal spelt flour which is very low in gluten as it's an old grain so much easier for most to digest. Spelt flour is naturally nutty in flavour. Makes a great sandwich loaf and again it is great as toast for the following week.

Dark Rye Sourdough - 100% rye and a fantastic dark rye loaf. We bake this the day before and then it needs to sit overnight before it's ready to eat. It gets better with time so will keep for 7 days as long as wrapped in cling. Perfect loaf to serve with smoked salmon, eggs or with a nice lunch platter.

Miller's Loaf - named because it uses a combination of white, wholemeal and rye flour. The white flour gives it a light, open crumb and the wholemeal and rye flours give it a lot more flavour and a taste of the earth

Tomato and Rosemary - this is a great colour and an even better flavour. We love this just by itself or dipped into olive oil and balsamic. A firm favourite. Caroline grows her own rosemary or we use rosemary grown by Norman on the West Coast which is totally organic.

Beetroot sourdough - not as odd as you think and the beetroot adds a gorgeous earthiness as well as sweetness. Fabulous colour as you slice it - grated beetroot is speckled all the way through. One of our favourite sourdough loaves in the bakery.

Apple and Oat Sourdough - using white sourdough as a base and the adding diced up apples and soaked oats to make a savoury loaf with a hint of sweetness from the apples. Perfect at breakfast even just eaten by itself and also lovely on a lunch platter either with cheese or with a dollop of chutney and some pate.

Rye with toasted fennel and coriander seed - this is now a firm favourite after we introduced it in late 2018. We toast organic fennel and coriander seeds then grind them up before adding to rye sourdough. The smell of the seeds once the bread is baked is amazing and the loaf is truly delicious. A savoury loaf that is perfect with cheese and chutney or a nice tomato soup or gazpacho. Please check in advance to see if we are making this.