

Artisan Sourdough Bread

House - £3.50

Our go to loaf. A classic sourdough which combines a small amount of wholemeal flour with white.

Round, 800g - organic white flour, organic wholemeal flour, salt, water.

50/50 - £3.50

Fifty percent wholemeal flour, fifty percent white flour, 100% sourdough! The wholemeal flour brings a nutty flavour and a softer texture to this wholesome loaf.

Long, 800g - organic white flour, organic wholemeal flour, salt, water.

Seeded - £3.50

A rich mix of seeds and flours to make a wholesome loaf with bags of flavour and depth.

Long, 800g - organic white flour, organic wholemeal flour, organic dark rye flour, organic pumpkin seeds, organic sunflower seeds, organic poppy seeds, organic flax seeds, organic sesame seeds, salt, water.

Malted - £3.50

A granary style with malted wheat flakes giving great texture and a mix of flours. Lovely eaten in thick wedges with a hearty soup.

Long, 800g - organic white flour, organic wholemeal flour, organic golden malted wheat flakes, organic malted barley, organic dark malted rye, salt, water.

Seeded Rye - £3.00

With it's mix of light and dark rye flour this is lighter than most European style rye breads. The sunflower and pumpkin seeds work well with the tangy rye flavour.

Tin loaf, 500g - organic dark rye flour, organic light rye flour, organic pumpkin seeds, organic sunflower seeds, salt, water.

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Hand crafted loaves produced with wild yeast and long fermentation for exceptional flavour.



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