

About the Artisan Bakery

The Artisan Bakery believe in making bread and patisserie of the highest quality using only the finest ingredients and traditional time tested recipes with a modern angle.

Most of the breads are made using out 10 year old Sourdough culture, giving a unique flavour and texture.

Artisan work in partnership with a small family run mill in the Cotswolds who supply them with rare and heritage type organic grains.

The Bakery is in operation 24 hours a day, in the early hours of the morning the bakers mix, ferment and shape the loaves for the next day.

The loaves are then retarded in special linen cloths for a minimum of 16 hours. Artisan use this technique to gain flavour and prolong shelf life naturally as no chemicals are used in the breads.

Artisan believe in quality over quantity and have elected to keep their product base small, this is to enable and ensure consistency



Artisan baguettes are made using finest French flour for authenticity they are retarded for 8 hours to give a wonderful French aroma, they are then baked directly on the soul of a very hot oven giving us a thin crispy crust.



This bread is made using ancient wheat known as spelt. It has a thick dark crust, very open texture and sour after taste. Spelt gluten is easier for our digestive system.