



St. JOHN BAKERY

TRADE LIST 2020

This trade list contains the core products currently produced for our own restaurants and for our diverse clients across London. If you have a product in mind which does not appear in our list, please let us know. We are delighted to produce customised items to fit your requirements and specifications.

Our breads are handmade in our Bermondsey bakery by our experienced Head Baker, Laszlo Kovaks, and his skilled team.

If you would like to receive any samples of our range or to set up an account, please contact Carlos and he will be happy to help.

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WHITE BREADS

WHITE LOAF



A two flour white loaf with a good weight using both weak and strong organic flours with some stiff mother to enhance flavour. This loaf has twenty hours cold fermentation. Although it has a proving time, it still takes 72 hours to produce this loaf to the condition we want.

Weight (g)	Price (£)
1600	5.40
800	2.80
400	1.60

WHITE SOURDOUGH



Full of flavour, the white sourdough is our most noted loaf. Made from organic white, organic stone ground and the white sourdough mother, salt and water. It comes in a round shape with a concentric floured circle on its top. It is not scored, as it does not split.

1600	6.60
800	3.20
400	1.40

WHITE STICK



Using the same dough as our white loaf, this is a more characterful loaf than a classic baguette, with proper flavour, a firm crust, good pull and chew.

500	1.80
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SANDWICH TIN LOAF



This is the loaf that we use for Bread & Wine's iconic bacon sandwiches and St. John's famous Welsh Rarebit. 'Old dough' is a primary mix made in advance using strong white flour, water and yeast then left for 24 hours, giving the result a wonderful depth of flavour.

1800	5.80
900	2.65
400	1.80

TORPEDO



This individual sized loaf has a firm crust, good pull and chew. Perfect portion for sandwiches.

400	1.70
150	0.60
120	0.50

BROWN BREADS

BROWN LOAF



Made with a 'stiff levain', a sourdough ferment used to give characterful flavour to the bread, this brown loaf uses organic stone-ground and organic wholewheat flour. It has a fine crumb, good pull and a firm crust.

Weight (g)	Price (£)
1600	5.20
800	2.70
400	1.60

BROWN SOURDOUGH



With a nuttier, tangier flavour than the white sourdough, this is one of our most noted loaves.

Made from a mixture of organic white, organic stoneground, rye and wholemeal flours and the brown sourdough mother.

800	3.20
400	1.40

100% RYE SOURDOUGH (SWEDISH)



This is a pure rye sourdough loaf, with some Swedish influence. It is a substantial loaf, dense but with a moist crumb.

500	3.89
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100% RYE SEEDED SOURDOUGH (SWEDISH)



This is a seeded rye sourdough loaf, with some Swedish influence. It is a substantial loaf, dense but with a moist crumb.

500	3.89
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60% LIGHT RYE



Using a rye sourdough levain and just a touch of yeast, this is a closer textured, nutty loaf with a really good bread bin life. This loaf uses both organic white and organic rye flours, and delicious rye grains throughout.

Weight (g) Price (£)

1800	5.80
800	3.10
400	1.55

SPECIAL BREADS

RAISIN LOAF



A popular and versatile loaf, excellent with cheeses after dinner or lightly toasted for breakfast. Made with organic white & stone-ground flour, soaked fruit and specially made raisin sourdough ferment for a rich, distinctive flavour. The addition of butter gives it a softer crust and crumb.

Weight (g) Price (£)

800	3.60
400	2.60

SODA BREAD



This traditional, yeast-free loaf uses a mix of white and wholemeal flours along with buttermilk, baking soda and a touch of sugar.

400	2.30
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BURGER BUN



MIN ORDER 6

Soft, slightly sweet, enriched dough with a nod to brioche but less rich to compliment rather than overwhelm a filling. These are the buns used at St. John for suckling pig sandwiches when we hold large parties!

120	0.60
100	0.55
80	0.50
40	0.40
25	0.20

SEEDED BURGER BUN



MIN ORDER 6

As above, but scattered with sesame seeds.

120	0.65
100	0.55
80	0.55
40	0.40
25	0.20

HOT DOG ROLL



MIN ORDER 6

This long roll is made from the same soft dough used for the burger bun.

Weight (g) Price (£)

80 0.60

COUNTRY SOURDOUGH



A yeast-free loaf made with a unique blend of organic white, rye, and wholemeal flour and finished with a hint of St. Austell Brewery's noted IPA. It all comes together to give this loaf its distinctive flavour.

200 1.00

FOCACCIA



Plain, with rock sea salt
Fresh Rosemary
Roasted Tomato and Basil

850 3.00

850 3.10

1000 3.90

Our focaccia are characteristically light and fluffy. Made with extra virgin olive oil.

VEGAN SELECTION **MIN. ORDER 6 EACH**

BURGER BUN



Wholemeal and white flour are mixed with a touch of demerara sugar, yeast and olive oil to give this vegan version our burger buns its characteristically soft, slightly sweet taste.

Weight (g) Price (£)

80 0.50

20 0.20

VEGAN MUFFIN



Wholemeal and white flour, a touch of demerara sugar. And a blend of rye grain and seeds make for a deliciously nutty, soft muffin.

60 0.50

PASTRIES

MIN. ORDER 6 EACH

FILLED DOUGHNUTS



CUSTARD / SEASONAL JAM / DAILY FLAVOUR

A good yeast flavour with a touch of old dough, a long proving time and lightly flavoured with lemon zest for a distinctive and delicate taste.

*Choose from **vanilla custard** all year around, **seasonal jam**, or additional '**daily flavours**' such as **butterscotch**, **chocolate**, **lemon**.*

Weight (g) Price (£)

EACH 1.70

PLAIN DOUGHNUTS



To be piped with your own filling.

EACH 1.10

MINI DOUGHNUTS



Smaller bite-sized doughnuts, perfect for events or as part of a larger spread.

PLAIN	0.60
FILLED	1.20

Flavours as per the filled doughnuts.

BROWN SUGAR BISCUITS



These subtly sweet biscuits have the perfect balance of golden syrup and brown sugar, with a hint of spice.

Weight (g)	Price (£)
1000 (24 per tray)	10.80
500 (12 per tray)	5.40

BROWNIE



Made with 70% chocolate and whole nuts. A very decadent, dense brownie with only a small amount of flour to bind ingredients.

EACH (125)	2.50
TRAY (4000)	60.00

Also available with sea salt.

ECCLES CAKE



Our own house-made butter puff pastry filled with a sweet mixture of dried currants and spices. The St. John Eccles cakes are now iconic, especially when paired with Lancashire Cheese, as in our restaurants.

100	2.50
40	1.50

BREAKFAST GOODS

GRANOLA



Gently toasted oats are mixed with almonds, dried apricots, raisins and a hint of vanilla. The perfect guilt-free breakfast accompaniment as our granola is sweetened only with honey.

Weight (g)	Price (£)
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400	4.50
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BREAKFAST BUN, CINNAMON



MIN ORDER 6

Our unique take on a morning pastry— with a distinct yeasted flavour and flakey layers.

CINNAMON	0.85
CHOCOLATE	1.15

Available with a chocolate or cinnamon filling.

CROISSANT



MIN ORDER 6

Traditional Croissant, the slow fermentation of the dough allows for a rich taste, buttery and flaky.

80	1.10
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PAIN AU CHOCOLAT



MIN ORDER 6

A generous portion of Belgium chocolate goes into each pastry, all handmade and individually shaped.

80	1.15
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