



DA BARA
BAKERY



Here at Da Bara the ethos is quite simple. Our passionate and skilled craft bakers use only the finest organic flours and other ingredients - and most importantly each and every loaf is given time to slowly ferment before being baked to perfection in our raging hot ovens.

We firmly believe we offer the best range of fresh bread available to chefs and shops in Cornwall and Devon.





LOAVES | WHITE

BAGUETTE

Cold rise with sourdough culture and baker's yeast.

1005

CIABATTA CLASSIC

Traditional, crusty, great for dipping.

1060

COUNTRY WHITE SOURDOUGH

Classic, naturally leavened bread made with the best stoneground flour.

EXTRA LARGE 1455

WHITE SOUR

Perfect white, makes the best toast.

MEDIUM 1415

MEDIUM SLICED 14155

LARGE BLOOMER 1335

LARGE BLOOMER SLICED 13355

LARGE TIN SLICED 14156



1005



1060



1455



1415



1425



1260



PAIN DE MIE (WHITE)

A soft butter-rich white bread, perfect for sandwiches.

SMALL TIN 1435

SMALL TIN SLICED 14355

LARGE TIN 1425

LARGE TIN SLICED 14255

LARGE BLOOMER 1430

LARGE BLOOMER SLICED 14305

FOCCACIA

Crispy, open-textured with virgin olive oil, Cornish sea salt and rosemary.

MEDIUM RECTANGLE 1260

EXTRA LARGE ROUND 1265

BRIOCHE

Traditional high butter content.

SMALL TIN 1020

LARGE TIN 1025



LOAVES | SEEDED/ BROWN

SUNFLOWER SOUR

A light nutty brown.

MEDIUM ROUND 1380

MEDIUM ROUND SLICED 13801

WALNUT RYE

A white based packed with chopped rye and sunflower seeds.

SMALL TIN 1395

COUNTRY BROWN SOURDOUGH

Classic naturally leavened bread made with the best stoneground flour.

EXTRA LARGE 1500



WHOLEWHEAT

Wheat, oats and rye with a touch of molasses.

MEDIUM ROUND 1115

MEDIUM ROUND SLICED 11151

LARGE BLOOMER 1600

LARGE BLOOMER 16605

LARGE TIN SLICED 16610

PAIN DE MIE (MALTED BROWN)

A malted brown butter-rich sandwich bread.

SMALL TIN 1450

SMALL TIN SLICED 14505

LARGE TIN 1440

LARGE TIN SLICED 14405

LARGE BLOOMER 1445

LARGE BLOOMER SLICED 14455

DATE WALNUT RYE

A white base with dates, chopped rye and sunflower seeds.

SMALL TIN 1400



ROLLS & FLATBREADS



1140



1190



1330



1030



1615

ENGLISH MUFFIN

Classic recipe buttery muffin for the perfect Eggs Benedict.

COMES IN BATCHES OF 60 1140

DEMI BRIOCHE BUN

Soft, butter rich roll.

50G SLIDER ROLL 1330

65G SMALL ROLL 1035

80G MEDIUM ROLL 1032

90G LARGE ROLL 1030

90G HOT DOG ROLL 1190

MULTISEED ROLLS

Our own blend of six toasted seeds in a soft, buttery roll.

90G ROLL 1615

POTATO ROLLS

A super soft bun with a fantastic ability to absorb juices without breaking apart. Vegan friendly.

SMALL SLIDER ROLL 1413

MEDIUM ROLL 1412

LARGE ROLL 1411

SUBMARINE ROLL 1410



ROLLS & FLATBREADS

CIABATTA FOR SANDWICHES

A lighter baked ciabatta for sandwiches, garlic bread etc.

100G ROLL 1080
120G PANINI 1250
120G LARGE ROLL 1065
300G MEDIUM STICK 1290
400G LARGE STICK 1295

CURRY CIABATTA

Made with our own Indian style spice blend and sultanas.

130G LARGE ROLL 1110
300G MEDIUM STICK 1111
400G LARGE STICK 1112

BLACK OLIVE & OREGANO CIABATTA

Traditional ciabatta made with black olives and oregano.

130G ROLL 1215
300G STICK 1216
400G STICK 1217



ROASTED ONION CIABATTA

Traditional ciabatta made with roasted onions.

100G ROLL 1370
300G STICK 1371
400G STICK 1372

RUSTIC MALTED BROWN CIABATTA

Made with Malthouse flour.

100G ROLL 1280
120G ROLL 1285
300G STICK 1300
400G STICK 1305

CARAWAY FLATBREAD

Soft wheat flour flatbread, perfect for toasting and slicing up for dips.

7 INCH ROUNDS IN PACKS OF 6 1220



PASTRIES



1085



1235

All made with finest Charentes butter and matured dough.

CINNAMON BUN
1085

PAIN AU RAISIN
1235

PAIN AU CHOC
1230

ALMOND CROISSANT
1000

CROISSANT
1100

1100

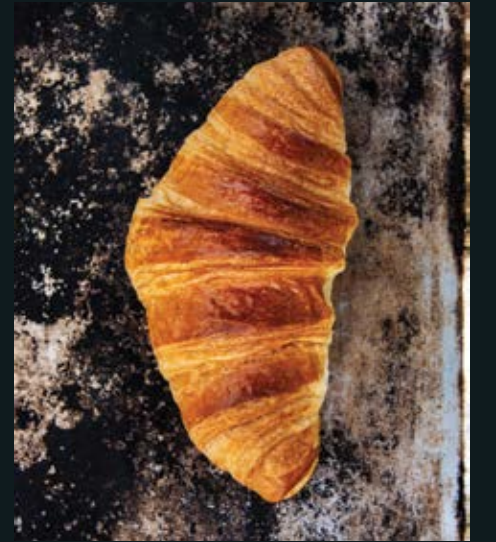


1000



1230







Da Bara is a forward thinking bakery in mid Cornwall creating and supplying premium quality bread, rolls and pastries to chefs and shops fresh daily.

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