



Tex-Mex Menu

Choose: 2 Mains £9
3 Mains £12

Slow Roasted Pulled Pork Shoulder

served on a roll with homemade chipotle bbq sauce

Cajun Meatloaf topped With Cheddar and Caramelized Onions

much tastier than a burger! Served on a roll with chilli mayo and garnish

Cajun Halloumi Burger (V)

marinated in Cajun Spice, grilled and served on a roll with salad and chilli mayo.

“Shredded” Turkey and Mexican Rice Grilled Burrito

in homemade enchilada sauce with cheddar and feta

Roast Veggie Burrito (V)

a delicious option to the above.

Grilled Frittata (G.F.)

choose either artichoke, red pepper and feta or chorizo and pepper

*Each menu comes with our own coleslaw, garnishes, and choice of 1 extra side:

Mixed bean salad * Chickpea, pepper, basil and olive * Dill potato salad

This is a **Sample Menu. Other option, including desserts are available and can be discussed if interested. Also, please mention any dietary requirements when discussing menu options.



The Wild Flour Story...

I am the co-owner along with my wife of Wild Flour Bakery, Blackburn, Lancashire. Set up in 2009, we aimed to be the best and indeed only artisan bread bakery and gourmet sandwich shop in the area. We bake all our artisan breads and cakes daily as well as make our own soups, deli offerings, ready meals, and roast our own sandwich meats on the premises. This alone sets us well apart from the others.

It is our sandwiches, however, that really captures our customers attention. With a strong emphasis on American/Mexican we are producing authentic and tasty sandwich specials right here in Lancashire. Authentic flavours...you ask?

I lived and worked as a chef in America for over 30 years from the Southeast to the Southwest. I am passionate about the American/Mexican food, because I called it home, not because of the latest trends overseas. My last 10 years there were as Head chef over an award winning microbrewery in Utah where I began to realize my ambitions to open my own place....in Lancashire ,where home originally is.

Wild Flour Catering...

The off site catering aims to really provide the best Tex-Mex menu available in a pop-up street food set up. We will be cooking on a BBQ grill, under canopy and serving off sustainably produced, recycled card, cane and bamboo plates and cutlery. With an emphasis on tasty food in a casual atmosphere, we really hope to provide the perfect buffet option to meet your party's' needs.

Contact...

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