Robin Jones Master Baker





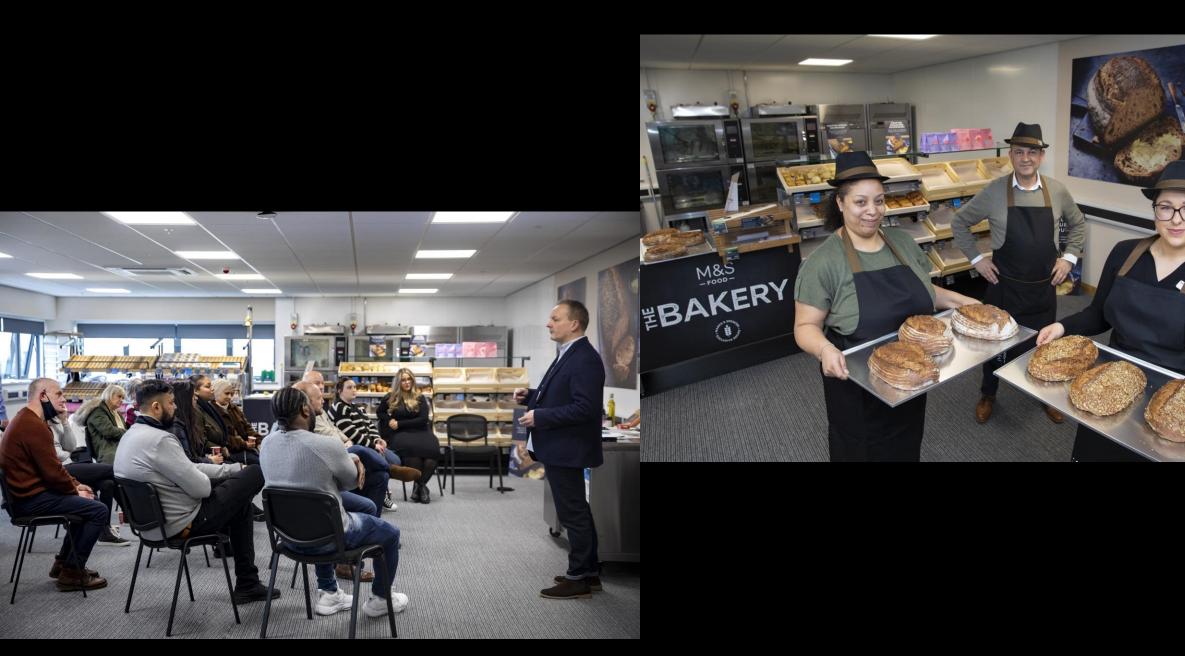


This twisted metal girder was salvaged from the devastating fire that destroyed our flagship bakery on August 19, 2019. It is a lasting tribute to the heroic resilience Village People When our darkest day turned into our finest hour. The Jones Family

Innovation NPD EPD It's in our DNA



BAKING ACADEMY





BAKING ACADEMY



APPRENTICE SCHEME







VILLAGE IN THE COMMUNITY













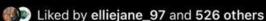
marksandspencerfoodpr

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marksandspencerfoodpr THIS. IS. A. GAME CHANGER. New in store, our Collection Sourdough has a beautifully crunchy crust, soft centre... and the secret ingredient? Time Crafted by third generation bakers in North Wales, each loaf takes 36 hours to make so the bread develops an exquisite flavour and irresistible texture. This is total bread bliss.

Visit the in store bakers at your local M&S Food to find out more 🖃 👸





marksandspencer Have you tried our new Collection crafted sourdough yet? • It tastes great for up to three days, and is perfect for toasting for up to five days! Name These... more



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My lunch was made of the collection sourdough baguette today & OMG ... I can't wait to devour an entire loaf 🥸





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