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Review: Olivia's Artisan Bakery & Cafe

A fresh bread haven, [Sophie Crump](#) is enticed by Olivia's charming bakery

Tuesday 1 March 2016



30 Goodramgate, York YO1 7LQ

★★★★☆

York is known for its wealth of unique and charming cafes. Opened last summer Olivia's Cafe is situated just opposite the Minster on Goodramgate and aims to bring quality bread and ingredients to its customers. Fresh loaves of bread adorn the windows and lure you inside to the cosy cafe. Focused on sustainable ingredients the founder's of Olivia's, which now boasts 5 cafe's across the north of England, are committed to using local produce and even offer internships and donate food for those in hard times. With a selection of breakfast specials, sandwiches and an array of tempting cakes, Olivia's was an ideal choice for a friendly lunchtime catch up.



Charming and helpful staff offered recommendations for the indecisive, and a busy atmosphere with customers popping in and out gave a buzz to the cafe. Service was relatively quick and all the food came together. The pulled pork bun looked particularly divine and the mozzarella, pesto and sundried tomato panini was delicious with ample filling, served with a lovely light salad and coleslaw. Whilst some of the flavours and combinations Olivia's offer such as tuna melt paninis and bacon and brie are quite standard, they manage to up the ante with their freshly baked Italian ciabatta bread. Moreover the deli section offers some more inventive daily specials, such as a brie, mustard and mediterranean vegetable quiche, or a Spanish style frittata.

For those still peckish the cakes and sweet pastries on the counter looked to good to resist. With classic homemade millionaire shortbread as well as some unusual baking creations such as a zucchini and lime cake, we were spoilt for choice. We opted for a round of their fresh fruit scones with jam and clotted cream which were served warm and with plenty of toppings. Full and satisfied we left Olivia's with very happy reports all round.



Prices were very reasonable with the sandwiches costing between £4-6 and the scones and cakes varying from £1-3, similar pricing to many cafes around York. If you're perhaps tiring of the classic Brew and Brownie or Mannion & Co, Olivia's is definitely worth a try. For it's beautiful fresh bread or delicious sweet treats Olivia's is worth visiting. The attractive decor and great location are further reason to dish out a few extra pennies from your standard chain meal deal, and really enjoy quality local food in York.

Tel: 01904 864964

Opening hours: Mon to Sat 8am-5pm Sun 10am-4pm



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