

Welcome!

We hope you enjoy this beautiful barn, built over 300 years ago as part of Northcourt farm. The farm itself dates back almost 1,000 years, when it was started by the monks of Abingdon Abbey. Right up to 1945, the farm barns were working buildings, full of crops, machinery, and animals; and then until the 1990s, they housed a dairy.

Then the barns stood empty, until the people of Christ Church (that's the church in the other barn you can see across the car park) decided it was time to bring them to life again - to buy them, rebuild them, and create something special for the community.

After years of hard work, the vision became a reality.

All those centuries ago, the monks of Abingdon were big on offering hospitality to all. What we're doing now is following in their footsteps.

For information about what's on- check out our fliers, our website www.thebarnscafe.co.uk, follow us on Instagram, twitter @thebarnscafe or like us on Facebook facebook.com/barnscafe. And of course, The Barns volunteers are always happy to chat!

Opening Hours:

Tuesday-Friday 9:00-4:30

Saturday 9:00-2:00

Pick yourself something lovely from the menu, order and pay at the till, then relax and enjoy!

Please note that as we make everything fresh to order here in our little kitchen, there can sometimes be a longer waiting time for your food to arrive during busy periods so please bear with us.

Thank you for your patience.

Hot Drinks

All our coffee is ethically sourced then roasted locally by true artisans at the first wood powered roasters in the country- *UE coffee roasters*, just up the road in Witney with locally and sustainably sourced wood.

	Small/Regular
Espresso	1.55/ 1.75
Macchiato/Espresso con Panna	1.75 / 1.85
Americano	1.85 / 2.10
Flat White	2.60
Latté	2.45 / 2.75
Cappuccino	2.45 / 2.75
Mocha	2.95
	Regular/Large
Chai Latté (fairtrade)	2.75 / 3.00
Hot Chocolate (rainforest alliance)	2.75 / 3.00
Kids Hot Chocolate (rainforest alliance)	2.45
Add 'The Full Works' to your Hot Chocolate (A mound of cream and crushed malteasers)	60p
Add an extra shot of Espresso to your coffee	60p
Add a shot of vanilla, caramel, or hazelnut syrup	45p
Decaffeinated coffee (processed with swiss water so no chemical baddies!), sweeteners, soya milk, almond milk, and skimmed milk available.	

Tea

Pot for 1	2.00
Pot for 2	3.50

We've selected the best quality loose-leaf teas so you can sip to your heart's content for the ultimate tea experience. Every one of the teas on our menu are from small estates who are part of the ethical trade partnership (ETP).

Why not try this month's CurioTea (our tea tasters club) on the sign by the till? Discover a new favourite, and get two stamps on your loyalty card!

Blends

The Barns Breakfast - *brew time 4-5 minutes*

Our own robust blend of high quality Ceylon and Indian teas. Superb and full bodied.

Decaffeinated Breakfast - *brew time 4-5 minutes*

Unlike many chemically decaffeinated teas, this one is naturally decaffeinated before being processed. This high quality tea is from is one of the top Ceylon estates.

Russian Caravan - *brew time 3-4 minutes*

A unique blend of china teas combined to create a smooth tea with a slightly smoky flavour. It takes its name from the camel trains that first brought tea to Europe.

Sugarloaf Silver - *brew time 1-3 minutes*

A unique and tasty combination of large leaf green tea with the fresh zing of lemongrass and a spicy touch of ginger.

Black

Earl Grey - *brew time 3-4 minutes*

A full leaf earl grey flavoured with the finest bergamot oil and uniquely decorated with delicate blue cornflower petals.

Ceylon - *brew time 4-5 minutes*

A light tea with bright and excellent flowery flavours. This one makes a great breakfast tea.

Assam - *brew time 3-4 minutes*

A high grown flowery broken orange pekoe that produces a strong and flavourful cup.

Darjeeling - *brew time 3-4 minutes*

The 'champagne of teas', Darjeeling has a toasty, muscatel flavour.

Lapsang Souchong - *brew time 3-4 minutes*

This delicate tea has a smoky flavour, which arises from naturally smoking the leaves over pine wood.

Masala Chai - *brew time 3-4 minutes*

Chai tea, literally meaning 'spiced tea' is India's favourite drink. It's a tasty blend of black tea and spices with cardamom notes peeking out from lively ginger. Perfect if you'd like a calming boost to warm the cockles!

Green

Gunpowder Green - *brew time 1 minute*

A superior green tea from china with surprising body and captivating green tea taste. It takes its name from the leaves resemblance to black gunpowder grains.

Japan Sencha - *brew time 1 minute*

Sencha is by far the most popular tea in Japan. An early-harvested green tea with a refreshing and sweet taste.

Jasmine with Flowers - *brew time 1 minute*

The scent of jasmine blossoms is blended with green tea to give a sweet, fruity and delicate flavour.

Sencha Kyoto Cherry Rose - *brew time 1 minute*

A blend of high quality sencha green tea naturally flavoured with sweet cherry and morning rose.

Herbal

Rooibos - *brew time 3-5 minutes*

Rooibos (literally meaning red bush) is a naturally caffeine free, deep red, South African herbal tea. Refreshing yet calming with a full-bodied flavour and sweet finish.

Peppermint - *brew time 3-5 minutes*

The pure mountain air of the Appalachians makes for the finest peppermint available. It is naturally caffeine-free, highly aromatic, light and invigorating.

Camomile & Lavender - *brew time 3-5 minutes*

Lavender's subtle, relaxing aroma balances the stronger camomile to make this a calming tea.

Springberry - *brew time 5 minutes*

A pure fruit tea made with chunks of strawberry, apple, hibiscus, rosehip and elderberry.

Cold drinks

Belvoir Fruit Farms Elderflower Pressé	2.00
Belvoir Fruit Farms Raspberry Lemonade	2.00
Appletiser	2.00
Cloudy Lemonade	1.50
San Pellegrino Sparkling Orange/Blood Orange	1.50
Old Jamaican Ginger Beer	1.50
Coca Cola	1.50
Diet Coke	1.50
Natural Mineral Water (still or sparkling)	1.70
Milk or Fresh Fruit Juice (choose from orange, apple, pomegranate, mango, passionfruit or guava. Feel free to mix!)	1.70
Iced Latte, Iced Chai Latte, or Iced Hot Chocolate	2.75
Iced Mocha	2.95
Add vanilla, caramel, or hazelnut syrup	45p
Strawberry or Banana Milk with whipped cream	2.50

For little ones

Ribena blackcurrant	1.20
Cup of milk or fruit juice	1.00
Babychino (a mini cup of warm steamed milk with a sprinkle of chocolate)	60p
Kids Strawberry or Banana milk with whipped cream	1.50

Start the day

Fruit Toast with Butter	2.25
Two Slices of Toast with Butter (malted brown, white, or gluten free: triple seeded/white)	1.50
All Butter Croissant with Ham & Edam Cheese	2.85
Freshly Baked Pastries (butter croissant, chocolate croissant, pain au raisin)	1.75
Bonne Maman Jam (strawberry or raspberry) or Bonne Maman Bitter Orange Marmalade	60p
Marmite	50p
A bowl of porridge (plain or golden syrup)	1.50
Beans on toast	2.85

Light Bites

Pitta Platter (Hummus, Carrot Sticks, Celery Sticks and Toasted Pitta)	2.95
Hummus and Toasted Pitta	2.75

Pot of Mixed Provençal Olives	1.85
Kids Platter (Toasted pitta, hummus dip, cheese chunks, sliced grapes and carrot sticks <i>or</i> cucumber slices)	2.95
Baby Platter (Toasted pitta, sliced grapes, and cucumber slices)	2.00
Mini Cheddars/Real Crisps	1.00/1.50

Sandwiches

Choose from white, malted brown, or gluten free (white/triple seeded) bread.
Let us know if you would like us to cut a sandwich into quarters and serve it on a children's plate.

Coronation Chicken	3.95
Tricolore (mozzarella, tomato and pesto)	3.95
BBC (brie, crispy grilled bacon and cranberry sauce)	3.95
BLT (bacon, lettuce & tomato) with mayonnaise	3.95
Tuna Mayonnaise (pole & line caught) & Cucumber	3.95
Cheddar Cheese, Ham and Red Onion Marmalade	3.95
Cheddar Cheese and Red Onion Marmalade	3.55
Free Range Egg Mayonnaise	3.55
Cheddar Cheese and Ham	3.55
Plain Cheddar Cheese <i>or</i> Plain Ham	2.95
Kids Half Sandwich (a cheese <i>or</i> ham sandwich, just one slice of bread, served on a colourful plastic plate)	2.00

Paninis, Tascas & Toasties

(served until 2:15pm weekdays)

Served in a ciabatta Panini, soft Tasca or as a malted brown, white, or gluten free (white/triple seeded) Toastie

Ham and Cheese Melt	4.50
Tuna Melt (pole & line caught tuna with mayonnaise and cheese)	4.50
Tricolore Melt (mozzarella, tomato and pesto)	4.50
BBC Melt (brie, bacon & cranberry sauce)	4.50
Cheese and Red Onion Marmalade	4.50
Cheese and Tomato Melt	3.85
Add Pot of Hellmans Mayonnaise or Heinz Ketchup	20p

Salads

Please choose from today's salad options from the blackboard beside the till.

Add a slice of bread and butter	60p
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Allergen information: Please ask for information at the till if you need to know about allergens in our food. We offer Gluten Free bread, however our tiny kitchen is too small to guarantee gluten free conditions, therefore it is not suitable for coeliac sufferers.