

What's on at The Barns

Origami Sessions

2nd and 4th Wednesday of the month. 9:30-10:45am.

Come and learn the ancient Japanese art of paper folding, with a different step-by-step project at each session with Tomomi.
Free.

Quilting Questions

3rd Tuesday of the month. 10:00-12:00noon.

An informal social gathering open to anyone who enjoys patchwork or quilting or who'd like to find out more and maybe get started. Bring a project, be inspired, practical advice on offer if needed or join in a step-by-step project.
Hosted by Judy and Jan. Free

The Barns Book Club

2nd Wednesday of the month. 1-2:30pm

Are you an avid reader? Come and drink coffee and discuss favourite novels with a friendly and relaxed bunch of people! Due to limited spaces please email info@thebarnscafe.co.uk.
The book club meets in the barn beside the café.
Hosted by Sam. Free.

Coffee, Scrabble & Crosswords

Every other Tuesday 1:30-4pm.

Aimed at anyone aged 50+

We have friendly games of scrabble on the go with a lovely group of people who would love to meet you and have a chat. Please come and give us a try. Crosswords available if you prefer.

Hosted by John and Jackie. Free.

Needles & Natter

Every Thursday. 12:30pm-2:15pm.

Whether you knit, crochet, embroider, cross-stitch or enjoy another kind of needlecraft, you are very welcome! Bring a project, swap tips and inspiration. Wool and needles available for beginners.

Hosted by Mary and Julia. Free.

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 (who meet 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. So 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](https://www.facebook.com/barnscafe). And of course, The Barns staff and volunteers are always happy to chat!

Opening Hours:

Tuesday-Friday 9:00-4:00

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.

Cold drinks

Belvoir Fruit Farms Elderflower Pressé	2.70
Belvoir Fruit Farms Raspberry Lemonade	2.70
Appletiser	2.70
San Pellegrino Sparkling Lemon/Orange/Blood Orange	1.80
Old Jamaican Ginger Beer	1.80
Coca Cola	1.80
Diet Coke	1.80
Natural Mineral Water (still or sparkling)	1.80
Fresh Fruit Juice (orange, apple, mango or passionfruit) (Feel free to mix!)	1.80
Milk (whole, skimmed, oat, almond or soy)	1.80
Strawberry or Banana Milk with whipped cream	2.60

Iced Drinks

Iced Latté	3.10
Iced Hot Chocolate	3.10
Iced Chai Latté	3.10
Iced Mocha	3.50
Iced Tea (Peach or Raspberry)	2.50

Add cream and syrups (additional charge) or sugar (for latté) optional

Coffee, Hot Chocolate & Chai

All our coffee is ethically sourced then roasted locally by true artisans at New Ground Coffee based in Headington, Oxford.

	Small/Regular
Espresso	1.80 / 2.00
Macchiato/Espresso con Panna	1.90 / 2.10
Americano	2.30 / 2.60
Flat White	2.90
Latté	2.80 / 3.10
Cappuccino	2.80 / 3.10
Mocha	3.50
Kids Hot Chocolate	2.60
	Regular/Large
Hot Chocolate	3.10 / 3.50
Chai Latté (fairtrade)	3.10 / 3.50
Add 'The Full Works' to your Hot Chocolate (A mound of cream and crushed maltesers)	80p
Add an extra shot of Espresso to your coffee	1.00
Add syrup (choose from vanilla, caramel, hazelnut, banana, strawberry)	60p

Decaffeinated coffee available (naturally processed so no chemical baddies!)

Sweeteners, soya milk, oat milk, almond milk and skimmed milk available at no extra cost.

Tea

Pot for 1	2.50
Pot for 2	3.70

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 CuriosiTea (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*

Naturally decaffeinated before being processed. This high quality tea is from 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.

Green

Gunpowder Green - *brew time 1 minute*

A superior green tea from China with a 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.

Chocolate Caramel Rooibos – *brew time 3-4 minutes* A stunning blend of the finest rooibos with the heady scent and taste of caramel and dark chocolate. Exceptionally smooth and creamy, but still vegan!

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.

Raspberry Fruit Basket – *brew time 5 minutes*

A pure fruit tea made with chunks of raspberries, cherries & blackberries alongside apple, hibiscus blossoms and rosehip peel

start the day

Fruit Toast with Butter (or vegan spread)	2.35
Two Slices of Toast with Butter (or vegan spread) (malted brown, white, or gluten free brown/white)	1.95
All Butter Croissant with Ham & Cheese	2.95
Freshly Baked Pastries (butter croissant, pain au choc, pain au raisin)	1.95
Jam (strawberry or raspberry) or Marmalade	80p
Marmite	50p
A Bowl of Porridge (plain or golden syrup)	1.75
Beans on Toast (with butter or vegan spread)	2.95
Add Cheese	80p
Breakfast Toastie (beans and cheddar)	4.50
Add Bacon	1.00

For little ones

Ribena blackcurrant	1.40
Cawstons Press Carton	1.40
Cup of milk or fruit juice	1.00
Babychino (small cup of warm steamed milk with a sprinkle of chocolate)	80p
Kids Strawberry or Banana milk with whipped cream	1.60
Kids Fresh Fruit Juice (orange, apple, mango or passionfruit) (Feel free to mix!)	1.00

Light Bites and Platters

Cream Tea/Coffee (fruit/plain scone, jam, clotted cream and tea or americano)	5.80
Falafel Platter (falafel, hummus, carrot, pitta and a side salad)	5.60
Cheese Platter (cheese scone, brie, red onion chutney, and grapes with a side salad)	5.60
Hummus, Pitta & Veg (carrot and celery <i>or</i> cucumber)	3.55
Small Platter (hummus, toasted pitta, cheese chunks, grapes and carrot <i>or</i> cucumber)	3.55
Hummus and Pitta	3.10
Baby Platter (toasted pitta, sliced grapes, and cucumber slices)	2.20
Cheese Scone	3.35
Mini Cheddars & Pom Bears / Real Crisps (3 flavours)	1.30/1.80

Larger Bites

Jacket Potatoes served with a small side salad and:

Cheese or Baked Beans	5.10
Chilli (meat or veg)	5.50
Baked Beans and Cheese	5.60
Coronation Chicken (topping served cold)	
Chilli (meat or veg) with Cheese	6.10

Seasonal Salad

See board beside the counter for today's selection

Please turn page for sandwiches and toasties

Sandwiches

Choose from white, malted brown, or gluten free (white/brown) bread.

All sandwiches are buttered. Vegan spread available. Let us know if you would like us to cut a sandwich into quarters and serve it on a children's plate.

Ham, Cheddar and Red Onion Chutney	5.10
Beef Pastrami, Emmental, Gherkins, Dijon Mustard and Lettuce	5.10
Falafel, Hummus and Salad (vegan)	5.10
BBC (brie, crispy grilled bacon and cranberry sauce)	5.10
Coronation Chicken	5.10
Cheddar and Ham	4.60
BLT (bacon, lettuce & tomato) with Mayonnaise	4.60
Tricolore (mozzarella, tomato and pesto)	4.60
Ham	4.10
Cheddar and Red Onion Chutney	4.10
Hummus, Pesto and Salad (vegan)	4.10
Cheddar and Tomato	3.75
Cheddar	3.65
Half Ham (1 slice of bread)	2.05
Half Cheddar (1 slice of bread)	1.85

Half sandwiches available for all options

Any sandwich can come on kids plate and cut into quarters

Paninis & Toasties

(served until 2:15pm weekdays)

Served in a ciabatta Panini, or as a Toastie: malted brown, white, or gluten free (white/brown)

Ham, Cheddar and Red Onion Chutney Melt	5.60
Beef Pastrami, Emmental, Gherkins and Dijon Mustard Melt	5.60
Falafel, Hummus & Tomato Melt (vegan)	5.60
BBC Melt (brie, bacon & cranberry sauce)	5.60
Tricolore Melt (mozzarella, tomato and pesto)	5.10
Ham and Cheddar Melt	5.10
Breakfast Toastie (beans and cheddar)	4.60
Add Bacon	1.00
Cheddar and Red Onion Chutney Melt	4.60
Cheddar and Tomato Melt	4.20
Cheddar Melt	4.10

Extras

Salad Bowl (mixed lettuce, tomatoes and cucumber with a honey mustard dressing)	1.80
Slice of Bread and Butter (or vegan spread)	80p
Pitta Bread	80p
Cheese	80p