



The Barn Café

at Moors Valley

Cosy up in The Barn with hearty classics and fresh bites

Drinks

Coffee

	REGULAR	LARGE
Americano	3.60	3.90
Flat White	3.95	n/a
Cappuccino	3.95	4.35
Babycino	2.00	n/a
Caffè Latte	3.95	4.35
Caffè Mocha	4.25	4.55
Chai Latte	4.25	4.55
Double Espresso	2.90	n/a
Double Macchiato	3.35	n/a
Add a Flavour Syrup	1.25	1.25
Vanilla, Gingerbread, Hazelnut, Caramel		
Add Espresso Shot	1.55	1.55
Plant Based Milk Option Oat/Soya	0.75	0.75

Hot Chocolate

Hot Chocolate	3.95	4.35
Luxury Hot Chocolate	4.50	4.95

With whipped cream, marshmallows & flake

Tea

Breakfast Tea	2.90	3.20
Herbal/Fruit Tea	3.25	3.55

Cold Drinks

Cans	2.50	Fruit Smoothie	5.95
Water	2.25	Pint of Apple Juice	3.95
Juice Cartons	1.55	Pint of Orange Juice	3.95

We are happy to cater for dietary requirements and allergies. Please inform your server if you need a dish adapted, and we will do our utmost to accommodate.

Food Allergy Notice

Please be aware that we use all 14 allergens in our kitchens, although we take every precaution to avoid cross contamination, traces may be present. All weights are approximate before cooking. Fish may contain small bones. Please use the key below.



Breakfast

Available until 11:30am

The Barn Full English 15.95

A generous farmhouse breakfast of locally sourced butcher's sausages, bacon, black pudding, sautéed field mushrooms and herb-roasted vine tomatoes, served with golden hash browns, baked beans, two free-range eggs cooked to your liking with toasted bread.

The Little English 12.95

A lighter take on the classic with locally sourced butcher's sausage, bacon, sautéed field mushroom, herb-roasted vine tomatoes, hash brown, baked beans and a free-range egg, served with toast.

Kids' Breakfast 9.95

A smaller breakfast for younger appetites, with locally sourced butcher's sausage, bacon, hash brown, baked beans, free-range egg and toast.

Crushed Avocado on Sourdough 13.95

Creamy crushed avocado on toasted sourdough with herb-roasted vine tomatoes, pickled shallots and a delicate hint of chilli.

Add grilled halloumi 4.00

Buttermilk Pancake Stack 12.95

A stack of five light buttermilk pancakes served with thick Greek yoghurt and a vibrant summer berry compote.

Creamed Woodland Mushrooms on Sourdough 12.95

Garlic and herb wild mushrooms gently finished with cream, served on toasted sourdough and topped with a perfectly poached free-range egg.

Chargrilled Flat Iron Steak & Eggs 15.95

Chargrilled flat iron steak cooked medium, served with two free-range fried eggs, fresh avocado and bright chimichurri.

Free-Range Eggs on Toasted Sourdough 8.95

Two eggs cooked to your preference, served simply on toasted sourdough.

Toast with Butter 3.50

Choice of sourdough, brown or white toast served with farmhouse butter.

Add a preserve 1.50

Toasted Fruit Teacake 4.00

A lightly spiced fruit teacake, toasted and served warm with butter.

Add a preserve 1.50

Breakfast Baps

Available until midday

Served in a warm toasted bap

Butcher's Sausage Bap 6.95

Smoked Bacon Bap 6.95

Free-Range Fried Egg Bap 6.50

Field Mushroom Bap 6.50

The Full English Bap 11.95

Sausage, bacon, fried egg, hash brown, field mushroom and black pudding in a toasted bap.

Breakfast Extras

Sausage | Bacon | Black Pudding | Avocado 2.50
Egg | Hash Brown | Mushroom 2.00

Freshly made sandwiches and savoury snacks, including sausage rolls and panini's, are available at the service counter



Lunch

Available from midday until
half an hour before closing

Salads & Light Bites

Chargrilled Steak & Cheese Ciabatta     **18.95**
Slices of locally sourced chargrilled flat iron steak with sautéed onions, melted American cheese and smoky BBQ glaze in toasted ciabatta, served with house slaw and dressed leaves.
Add extra steak 4.50

Chicken & Bacon Caesar Ciabatta    **18.95**
Grilled chicken breast and crisp bacon with Caesar dressing and baby gem in toasted ciabatta, served with house slaw and side salad.

Mediterranean Cous Cous Salad   **17.95**
A bright cous cous salad with basil and garlic marinated tomatoes, cucumber, rocket and vibrant chimichurri dressing.
Add harissa chicken thigh 4.00

Grilled Halloumi & Roasted Market Vegetables  **17.95**
Golden grilled halloumi with roasted peppers, aubergine, courgette and onions served on dressed leaves with fresh tomato and cucumber.
Add harissa chicken thigh 4.00

Crispy Halloumi Fries     **12.95**
Crisp halloumi fries, seasoned with garlic and oregano, finished with hot honey and served alongside smooth houmous.

Lunch Classics

Crispy Chicken Tenders     **18.95**
Golden fried chicken tenders served with seasoned skin-on fries, fresh salad, house slaw and smoky BBQ sauce.

Beer-Battered Large Cod & Triple Cooked Chips  **19.95**
Sustainable, locally sourced large cod in crisp local gluten-free beer batter with triple cooked chips, crushed peas, homemade tartare and lemon.

Slow Cooked BBQ Pork Ribs   **19.95**
A tender rack of slow cooked locally sourced pork ribs, glazed in rich BBQ sauce, served with seasoned fries, salad and house slaw.

The Barn Ploughman's      **18.95**
A rustic British board of homemade sausage roll, mature cheddar cheese, locally sourced sliced ham, pickled onions and apple, served with fresh salad, house slaw and sourdough.

Jacket Potatoes

All served with dressed side salad

Mature Cheddar & House Coleslaw   **11.95**

Mature Cheddar & Baked Beans  **11.95**

Tuna Mayo  **12.95**

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Burgers

All served in a toasted potato bun with seasoned skin-on fries and house slaw.

The Barn Classic Cheeseburger    **18.95**
A juicy, locally sourced handmade 6oz beef patty topped with American cheese, grilled onions, house burger sauce, crisp iceberg lettuce, tomato and gherkin.
Add extra beef patty 4.50

Harissa & Lime Chicken Burger   **18.95**
Spiced, locally sourced chicken thigh marinated with harissa and lime, finished with house aioli, rocket, tomato and fresh avocado.
Add extra harissa chicken thigh 4.00

Spiced Garden Veggie Burger   **18.95**
A lightly spiced plant-based patty with chimichurri, houmous, rocket and tomato.
Add extra plant-based patty 4.00

Burger Add-Ons

Smoked Bacon **2.50**

Grilled Halloumi  **2.50**

Onion Rings  **2.50**

Black Pudding  **2.50**

Mature Cheddar Cheese  **2.00**

American Cheese  **2.00**

Avocado **2.50**

Kids Meals

Chicken Tenders & Fries   **9.95**
Three chicken tenders served with beans and fries.

Butcher's Sausages & Fries   **9.95**
Two locally sourced sausages served with beans and fries.

Mini Ploughman's Plate   **8.95**
Cheese portions, locally sourced sliced ham, apple, sourdough, cucumber and carrot sticks served with houmous.

Sides

Beer Battered Onion Rings  **6.00**

Cheesy Seasoned Fries  **7.50**

Seasoned Skin-On Fries **6.00**

Triple Cooked Chips **6.00**

Chilli Cheese Fries  **8.50**

Desserts

Homemade Apple Crumble    **6.95**
A comforting classic with warm, golden crumble over tender apples, served with creamy soft serve ice cream.

Homemade Sticky Toffee Pudding    **6.95**
Rich and indulgent sponge pudding smothered in sticky toffee sauce, paired with soft serve ice cream for the perfect balance.

Homemade Chocolate Brownie   **6.95**
Decadent brownie served warm with smooth soft serve ice cream – a chocolate lover's dream.

Kid's Ice Cream Sundae   **3.95**
A fun and playful treat with soft serve ice cream, sweet toppings, and a drizzle of sauce – just right for little ones.

A selection of delicious, freshly baked homemade and local cakes available at the counter

Celery



Crustaceans



Dairy



Eggs



Fish



Sulphites



Soya



Molluscs



Sesame



Peanuts



Nuts



Mustard



Lupin



Gluten

