

Wholesale Brochure 2026





OUR STORY

"The Lost Barn" story begins within the fields where our roastery now sits. The old barn was blown away during the devastating storm of 1839, only references on old maps remained...

Many generations on, we have rebuilt The Lost Barn in the heart of its original home, amongst the trees and pastures of the Cheshire countryside.

Today, it houses our café, roastery, and a passionate team dedicated to ethically and sustainably roasting award-winning speciality coffee with mouth-watering depths of flavour and freshness.



OUR ROASTERY

Our roastery sits within our café and is open Monday to Friday. Come down and watch our artisan roasting process take place, sit down and have a tasting session of all our drinks offerings, and have a chat through any coffee questions with our roastery team.

We love meeting new and existing venues and creating long standing partnerships with like-minded businesses. We'd love to welcome you, and your team, down to the roastery and have a chat about how we can work together.

Find us at:
Lost Barn Coffee Roasters
Old Hall Farm, Grafton Tilston
Cheshire
SY14 7JE

Give us a call on: 01829 470 055





B CORP CERTIFIED

At Lost Barn Coffee, we are always investing in, not only the future of the company, but also the future of our staff, customers, and the community.

In 2026 we were proud to be granted B Corp certification.

This is testament to our long-standing relationships, and direct trade agreements, with the coffee farmers that grow and harvest our most popular coffee offerings.

It is also largely thanks to our ever pressing focus on sustainability, diversity, and fairness within our business and we're thrilled to stand alongside other brilliant businesses who also pioneer sustainable business innovation and ethical practices.



SUSTAINABILITY

Sustainability has always been at the very core of all we do at Lost Barn Coffee. We focus on putting in place simple, honest and transparent systems that ensure our business treads as lightly on the earth as possible. Here are some of the ways we put the planet first:

- Providing a circular zero waste scheme for our wholesale partners (the cafes, restaurants, pubs and other venues that we supply). We package coffee in reusable, lidded plastic tubs which we then collect, sterilise and refill.
- All of our retail packaging is 100% home compostable within the UK. You won't find valves, rip seals, or foil linings on our retail products - even the stickers we use on our packaging are made up of a compostable paper with a sugar cane glue and soy-based ink that can be popped in your home food bin once finished with.
- All local wholesale coffee deliveries are made in our 100% electric van and we offer two electric vehicle charging points at our venue for public use.
- To offset our carbon footprint we've planted over 2000 trees in a field located close by. This field also houses our market garden, apiary of beehives and flock of heritage free range chickens which supply our store with eggs and honey with zero food miles.
- The coffee grounds generated by our café and chaff (which is a by-product of the coffee roasting process) are used as compost for our planting on site.
- Our roastery and EV charge points are powered by solar energy provided by panels on our roof.





BARISTA TRAINING & EQUIPMENT

We always want Lost Barn Coffee to taste delicious! That's why we offer complimentary barista training for all our wholesale partners. Either bring your team down to our roastery, or one of our team members can come to your venue for an in depth training session on;

- dialling in
- espresso principles
- milk steaming including latte art

We can also provide you with fundamental barista equipment such as:

- premium milk pitchers
- coffee scales
- pressure tampers
- knock-boxes
- milk thermometers
- coffee machine cleaning chemicals
- automated milk steaming & texturing machines

As well as this, we also partner with a coffee equipment and servicing specialist who can provide high-end equipment on a loan, lease, or purchase basis. This includes 2-group and 3-group espresso machines, on demand grinders, and PuqPress options.

Give us a call on: 01829 470 055

PARTNERING WITH LOST BARN COFFEE

Are you interested in serving our freshly roasted coffee in your venue?

Whether it's as your house, your guest, batch brew, filter, or as retail on your shelves, we'd love to find a coffee that works for you and your customers.

We offer a diverse range of single origins, espresso blends, and premium experimental processes.

The best place to view our full range is via our website: www.lostbarncoffee.co.uk
or to contact us via email:
info@lostbarncoffee.co.uk

Below is a list of our most requested coffees, their prices, and their RRP's however, if you see something on our website that you'd like to offer in your own venue then we would, of course, be able to discuss fulfilling that for you.

You can call us on 01829 470 055 or email info@lostbarncoffee.co.uk for such inquiries.



OUR SIGNATURE ESPRESSO BLENDS

**1839
BLEND**
COCOA / CARAMEL / SMOOTH

1839 BLEND

COCOA / CARAMEL / SMOOTH
Origin - Brazil
Process - Natural
Altitude - 1050-1500 MASL

A medium+ roast, our 1839 blend has been carefully created to produce a smooth, well balanced coffee that pleases the more traditional UK market.

Flavour notes of dark chocolate and caramel.

**BLOOMSBURY
BLEND**
CHOCOLATE / NUTS / CITRUS

BLOOMSBURY BLEND

CHOCOLATE / NUTS / CITRUS
Origin - Brazil & Uganda
Process - Natural & Washed
Altitude - 1020-1600 MASL

A wonderfully smooth coffee with luxurious nutty chocolate flavours and hints of citrus & honey that lift the cup, leaving a delicious aftertaste.

We're proud that this is one of our multi-award winning coffees including the Guild of Fine Food, Golden Fork in 2020.



**LOST SESSION
BLEND**
TOASTED NUTS / CHOCOLATE

LOST SESSION BLEND

TOASTED NUTS / CHOCOLATE
Origin - Brazil & Colombia
Process - Natural & Washed
Altitude - 1500-1900 MASL

A delicious combination of speciality grade, single origin beans from Brazil and Colombia, designed to be enjoyed again and again in the same sitting.

These two beans wonderfully complement each other with tasting notes of smooth caramel, rich toasted nuts, milk chocolate, and a sweet, syrup finish.

**DECAFFEINATED
BRAZIL**
RICH / SWEET / CHOCOLATE

SWISS WATER DECAF

RICH / SWEET / CHOCOLATE
Origin - Brazil
Process - Swiss Water
Altitude - 1000 MASL

Decaffeinated using the premium Swiss Water Method, these beans have been processed in a way that is 100% free from chemicals and chlorinated solvents, and organically certified.

Our Brazilian Decaffeinated beans produce a coffee with creamy maple syrup mouthfeel with hints of nuts and sweet milky chocolate.

