

# DRINKS MENU



## Sparkling

Glass/Bottle

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy <i>Spumante prosecco. Light and well balanced</i>	7.5/36-
Pet-Nat, 'Naturalist', Cambridge Road, 2016, Martinborough, NZ <i>Floral. Pear drops and shortbread. Citrus and toasted herbs. Clean finish</i>	45-
Balfour Brut Rosé, NV, Kent, England <i>Off dry. Sweet strawberries with smoky savouriness</i>	9-/50-
Nyetimber Classic Cuvee, NV, West Sussex, England <i>Complex. Honey baked apples &amp; almonds. Intense. Long length</i>	30-/55- (37.5cl)
Charles Heidseick Brut, NV, Champagne, France <i>Full bodied and textured. Buttered brioche. Lively acidity</i>	12-/58-

## Tepache 3 Ways

*Traditional Mexican Pineapple Fermentation*

Tepache Shandy	4-
Tepache Soda	3-
Tepache Double Down	7-
-Shot Of Tepache	
-Shot Of Mezcal	

## House-Made Tonics and Gin

Caravan House Tonic and Beefeater Gin	8-
Orange and Cucumber Tonic and Hendricks Gin	9-
Grapefruit and Citra Hop Tonic and Monkey 47 Gin	10-

## Ferments

Ginger Beer	3-	Tepache Soda	3-
Lacto-fermented Raspberry Soda	3-	Passionfruit Shrub	3-
Blueberry & Tarragon Shrub	3-	Pomegranate Kombucha	3.5
Turmeric & Sea Buckthorn Kefir	3.5		

*All wines by the glass are available in 125ml measures  
A discretionary 12.5% service charge will be added to your bill.  
Personal electronic items used in restaurant at own risk.*

## White Wine

175ml/500ml/750ml

Grillo, Cantine Volpi, 2017, Sicily, Italy (Tap)	5.5/15-/24-
<i>Fragrant &amp; fresh. Lemon peel &amp; sea salt. Rounded texture. Juicy finish</i>	
Chardonnay, 'Free Run Juice', Samurai, 2017, South Australia	6.5/18-/27-
<i>Minimal intervention. Clean and fresh. Stonefruit and melon. Citrus acidity</i>	
Picpoul de Pinet, Granges des Rocs, 2017, Languedoc, France	28-
<i>Floral. Honeysuckle blossom. Grapefruit and lime zest. Crisp finish</i>	
Vinho Verde, Q De Asevedo, 2017, Portugal	7-/20-/30-
<i>Clean. Intense orange blossom and lime. Balanced minerality and a light tingle</i>	
Harslevelu, Chateau Megyer, 2014, Tokaj, Hungary	32-
<i>Intense and rich. Preserved lemon and buttercream. Medium body &amp; textured</i>	
Godello, 'Monterri', Mara Martin, 2016, Galicia, Spain	8-/24-/34-
<i>Floral. Apple &amp; pear. Wild hay and stone fruit. Great structure</i>	
Gruner Veltliner, Terrassen, Josef Ehmoser, 2017, Wagram, Austria	36-
<i>Refreshing minerality. Citrus &amp; white peach. Cleansing acidity</i>	
Sauvignon Blanc, Frammingham, 2017, Marlborough, New Zealand	9-/26-/40
<i>Delicate &amp; floral. Tropical fruit notes. Cleansing acidity. Herbaceous finish</i>	
Xarel.Lo/Macabeo, Vinel.Lo, Partida Creus, 2016, Tarragona, Spain	44-
<i>Unfiltered. Wild flowers &amp; melon. Racy acidity. Lingering finish</i>	
Gewürz/Riesling, Te Whare Ra 'Toru', 2017, Marl., NZ	11-/30-/46-
<i>Floral &amp; Textured. Elderflower, peach stone &amp; flint. Balanced acidity. Long finish</i>	
Riesling, 'Rheingau', Eva Fricke, 2016, Rheingau, Germany	48-
<i>Bright. Lemongrass &amp; cut lime. Juicy fruit notes. Crisp finish</i>	
Chardonnay, Domaine Corinne Perchaud, 2016, Chablis, France	50-
<i>Aromatic. Citrus fruit and flint. Lemon zest acidity. Clean finish</i>	
Chenin Blanc, El Bandito 'Cortez', Testalonga, 2017, Swartland, SA	52-
<i>Natural. Honey &amp; toasted bread aroma. Citrus peel &amp; aniseed. Gentle minerality</i>	
Chardonnay, 'Avni', Lingua Franca, 2015, Willamette Valley, USA	60-
<i>Bold. Honeycombe &amp; vanilla. Buttered brioche &amp; pear drops. Luxurious texture</i>	

## Rosé

175ml/500ml/750ml

Bardolino Chiaretto, 2017, Veneto, Italy	32-
<i>Balanced. Ripe, fresh summer fruits</i>	
Domaine Grand Cros, 2017, Cotes de Provence, France	8-/21-/34-
<i>Juicy. Intense cranberry and stone fruit. Cleansing acidity. Gentle minerality</i>	
Vin Gris Rosé, Birichino, 2017, Santa Cruz, USA	45-
<i>Elegant. Red berries &amp; herbs. Strawberries &amp; raspberries. Refreshing acidity</i>	

## Red Wine

175ml/500ml/750ml

Montepulciano, Il Rocollo, Natale Verga, 2016, Abruzzo, Italy	23-
<i>Intense. Ripe cherry and light spice. Full body with light tannin. Smooth finish</i>	
Red Blend, 'Estava', Casa Ferreirinha, 2016, Douro, Portugal	24-
<i>Floral. Rose petals and peppercorns. Integrated tannins. Clean finish</i>	
Grenache/Syrah, Estazargues, 2017, Cotes du Rhone, France (Tap)	6-/20-/26-
<i>Juicy. Black berries and cherry. Liquorice &amp; gentle spice. Lingering finish</i>	
Pinot Noir, La Boussole, 2016, Languedoc, France	6.5/18-/28-
<i>Bright and fresh. Red cherries and berries. Lively acidity. Fresh juicy finish</i>	
Kadarka, Egri Korona Borhas, 2013, Eger, Hungary	7.5/21-/30-
<i>Delicate. Dark cherry and violet aromas. Clove &amp; vanilla spice. Supple tannins</i>	
Malbec, Altos las Hormigas, 2017, Mendoza, Argentina	32-
<i>Bold. Dried red cherry and currants. Soft structured tannins. Warm finish</i>	
Gamay, Radford Dale 'Thirst', 2017, Stellenbosch, S.A.	8-/24-/34-
<i>Bright. Cranberry &amp; strawberry aromas. Tomato leaf &amp; berries. Racy acidity</i>	
Valpolicella Superior, Allegrini, 2017, Veneto, Italy	9-/26-/38-
<i>Light. Fresh and full of fruit. Cherries, pepper and wild herbs</i>	
Red Blend, Cuvee XI, Whole Shebang, Bedrock, NV, Sonoma, USA	10-/28-/42-
<i>Bold. Currants &amp; stewed berries. Crisp acidity. Punchy tannins</i>	
Grenache, 'Menagerie', Dandelion Vineyards, 2015, Margaret River, Aus.	44-
<i>Aromatic. Rose petals &amp; red fruit. Cherries &amp; spice. Balanced.</i>	
Nero d'Avola/Frappato, SP68, 2016, Sicily, Italy	46-
<i>Biodynamic. Wild berries &amp; warming spices with liquorice</i>	
Cab. Sauvignon/Merlot, Chateau Cissac, 2014, Haut-Medoc, France	11.5/32-/48-
<i>Gentle. Dark fruits. Earth and vanilla. Smooth tannins. Lingering finish</i>	
Nebbiolo, 'Langhe', G.D. Vajra, 2016, Piemonte, Italy	50-
<i>Aromatic. Rose petal &amp; violet. Ripe berries &amp; spice. Smooth tannins &amp; acidity</i>	
Syrah, Blank Canvas, Matt Thomson, 2015, Hawkes Bay, New Zealand	55-
<i>Powerful. Black plum and damson. Stewed pepper &amp; juniper. Fine tannins</i>	
Pinot Noir, Domaine Chevalier 'Ladoix', 2015, Burgundy, France	60-
<i>Perfumed. Damson and violet. Red cherry and cranberry. Smooth tannins</i>	

## Dessert Wine

100ml/375ml

Moscato, Innocent Bystander, 2017, Yarra Valley, Australia	6.5/23-
<i>Intense. Blackcurrant &amp; turkish delight. Refreshing</i>	
Monbazillac 'Jour de Fruit' 2013, Dordogne, France	33-
<i>Rich. Stonefruit &amp; honey. Floral acacia. Cleansing acidity</i>	
'F' Late Harvest, Chateau Megyer, 2013, Tokaji, Hungary	36-
<i>Elegant. White flowers &amp; peach. Honeycomb &amp; pear</i>	

## Beer and Cider

half/pint

## On Tap

-	Hells Lager, Camden Town Brewery	2.5/5-
-	Pale Ale, Camden Town Brewery	2.75/5.5
-	Wit Beer, Camden Town Brewery	2.75/5.5

## Bottle/Can

-	Posh Lager, Forest Road Brewery, Hackney	5-
-	Small Lager (2.1%), Small Beer Co. Bermondsey	4-
-	Saison, Brewed By Numbers, Bermondsey	5-
-	Little Victories IPA, Mondo Brewery, Stockwell	5-
-	Neck Oil, Beavertown Brewery, Tottenham	5-
-	Black Coffee Lager, Camden Town Brewery	4-
-	Windrush Stout, Redchurch Brewery	5-
-	Hallets Cider, Caerphilly, Wales	5-

## Digestifs and Cognacs

50ml

Fernet Branca	6-
Pineau des Charantes, NV, France	6-
Baileys	6-
Grappa di Moscato	6.5
Calvados Berneroy XO	8-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace	8-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace	8-
H By Hine VSOP Cognac	9-
Santa Teresa 1796 Rum	9-

## Fortified Wine

75ml

Manzanilla, San Leon, Jerez, Spain	6-
Oloroso, Sánchez Romate, Jerez, Spain	6-
Quinta de la Rosa LBV, Pinhão, Portugal	7.5-
Pedro Ximénez, Sánchez Romate, Jerez, Spain	8-

## Whiskies

50ml

Chivas Regal	8-
Macallan Gold	10-
Ardbeg Ten	10-
Auchentoshan Three Wood	10-
Old Pulteney 12yr	10-
Nikka from the Barrel	10-
Hibiki Harmony 12yr	10-

## Tequila

50ml

Cabrito Blanco	8-
Ocho Blanco	9-
Cabrito Reposado	8-
Centinela Anejo	10-
Del Maguay Vida Mezcal	10-

### Fresh Juices and Shots (Served until 4pm)

Apple Cider Vinegar, Lime, Raw Honey Shot	2.5
Turmeric, Ginger, Cayenne, Lemon shot	2.5
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Beetroot, Cucumber, Cayenne, Lemon	4.5
Cold-Pressed Orange/Apple/Grapefruit	4-

### Milks and Blends

Banana, Peanut Butter, Date, Raw Cacao, Almond Milk	6-
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
Avocado, Spirulina, Honey, Whole Milk	6-
Banana, Bee Pollen, Cold Brew Coffee, Almond Milk	6-

### Espresso

Espresso	2.3	Golden Spiced Milk	3-
Macchiato	2.5	Turmeric, Ginger, Lemon Tea	2.8
Long Black	2.5	Mocha	3-
Flat White	3-	Hot Chocolate	3-
Cappuccino	3-	Salt Caramel Hot Chocolate	3.5
Latte	3-	Soy, Almond, Oat Milk - add	.5
Cold Brew	3-		

### Filter

Batch Brew - Roasters Choice	2.5
Kalita Pour Over	3.5
Kalita Pour Over For 2	7-

### Teas

Our loose leaf teas are from Storm Tea Company

Earl Grey	2.8	Lemongrass and Ginger	2.8
English Breakfast	2.8	Fresh Mint	2.2
Jade Oolong	2.7	Camomile Blossom	2.8
Rooibos Indian Chai	2.7		

### Caravan Coffee Beans and Equipment

We have a selection of single origin coffees and espresso beans available for sale. You can also purchase brewing accessories for home. Please ask your waiter for our current retail menu.

# COCKTAILS

## Shims

Adonis	5 -
Oloroso, sweet vermouth, orange bitters	
Toll Booth	5 -
Lillet, vermouth, gin, absinthe, citrus oil	
Mendelsohn	5 -
Umeshu, vermouth, sloe berry, bitters	

## Frozen

Chef's Margarita	8 -
Tequila blanco, triple sec, lime, grapefruit	
No Way Frozé	8 -
Vodka, sweet vermouth, lemon, honey, rosé wine	
Night Owl	12 -
Charles Heidseick brut, cherry, calvados	
Ume Cocktail	10 -
Dry vermouth, jasmine rice, sake, toasted sesame	
French House Spritz	9 -
Elderflower, gentian, pineau des charantes, pet-nat	
Rio Calling	10 -
Cachaça, pistachio, falernum, curacao, citrus	
High Water Mark	9 -
Fino sherry, peach, citrus, sea salt, soda	
Upping The Ante	9 -
Pot still rum, cognac, pineapple, curacao, vanilla foam	
Hidden In Plain View	10 -
Tequila blanco, triple sec, bitters, citric acid	
Silver Sake Fizz	10 -
Umeshu, sake, citrus, chickpea, gomme	
Espresso Martini #2	9 -
Golden rum, star anise, coffee liqueur, espresso	
No Sleep Till Brooklyn	9 -
Vodka, baileys, coffee liqueur, coffee	