

ALL DAY MENU



Marcona almonds and nocellera del belice olives	3.5
Stilton and peanut wontons, sticky soy	4.5
Smashed cucumbers, soy tahini, szechuan chilli oil	4.5

Bread, Cheese and Meats

Potato bread, house-made cumin, nigella, lime butter	3.5
Jalapeño cornbread, chipotle butter, coriander, lime	4-
House sesame labneh, flatbread, charred green chilli, zhoug	7-
Burrata, wild garlic pesto, sherry vinegar	8.5
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5
Graviera and smoked cretan cheese, seeded lavosh, wild thyme honey	9-
Alejandro magno slicing chorizo	7.5

Salads and Grains

	Sml/lge
Kale, fennel, salted lemon ricotta, pine nuts, pecorino	8-/14.5
Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	8-/14.5
Roasted chicken, daikon, squash, coconut-peanut dressing, turmeric, thai basil	8.5/15

Plates

Butternut squash, coconut, pickled ginger soup	6-
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7-
Heritage carrots, smoked paprika yoghurt, hazelnut dukkah, mint	7-
Charred purple sprouting broccoli, puy lentils, cumin yoghurt, hazelnuts	8-
Crispy chilli-salt tofu, ong choi, fermented black beans, sesame	8-
Chapel and swan smoked salmon, horseradish, rye crumbs, dill	7.5
Pan fried mackerel, pine nuts, preserved lemon, sultanas, capers	8.5
Smoked, pulled ham hock, celeriac, pickled mustard seeds, cress, buttermilk	9-
Bulgur and halloumi fritters, aubergine purée, chard, preserved lemon	14.5
Grilled sea bass, red coconut curry, daikon, carrot, peanuts	17.5
Baked cod, chat masala dhal, lime pickle, cumin yoghurt	19-
Elwy valley lamb meatballs, braised tomato, bulgur, cumin yoghurt, almond	17.5
Iberico secreto, miso, ramsons, corona bean purée	16-
Duck confit, cannellini beans, fennel, cavolo nero, mojo verde	19-

Pizza

Mozzarella, tomato, basil	9-
Squash, stilton, charred romano pepper, stracciatella, pickled red onion	10.5
Portobello, confit garlic, pecorino cream, parsley, lemon zest	12-
Anchovy, tomato, oregano, red chilli, black olives, parsley, mozzarella	11-
House pork and fennel sausage, tomato, kale, robiola, chilli	12-
Nduja, tomato, confit garlic, cavolo nero, scamorza	12-

Sides

Leaf salad	Braised cavolo nero, garlic	Fries	3.5
------------	-----------------------------	-------	-----

If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.

We cannot guarantee the absence of traces of allergens.

A discretionary 12.5% service charge will be added to your bill.

Personal electronic items used in restaurant at own risk.

Pudding

Vanilla ice cream, warm Caravan espresso salt caramel sauce	5-
Coconut panna cotta, blood orange, hazelnut brittle	6.5
Crown pumpkin cheesecake, pumpkin seed crust, hung crème fraîche, maple	6.5
Ginger cake, hibiscus poached pear, rum syrup, clotted cream	6.5
Pine nut and cranberry custard cake, olive oil ice cream, conserve	6.5
Chocolate delice, miso ice cream, sesame brittle	6.5

Greek cheeses - seeded lavosh, wild thyme honey

Graviera - unpasteurized cow's and ewe's milk	4.5
Smoked cretan - goat's and ewe's milk	4.5
Plate of both	9-

Dessert Wine

100/375ml

Monbazillac 2010, Domaine L'Ancienne Cure, France (375ml)	6- /21-
Chateau Partarrieu 2012, Sauternes (375ml)	34-

Caravan Coffee Roasters

We roast small batches of beans daily on our probat roasters using beans sourced from around the world. We source green coffee from single farms and estates where the focus is quality, provenance, sustainability, freshness and fair relationships with the growers. Our espresso is made from a blend of coffees using the freshest, tastiest crops of the season. The single origin filter coffees have been sought out for their unique flavour characteristics and quality.

Espresso

Espresso	2.2	Golden spiced milk	3-
Macchiato	2.4	Turmeric, ginger, lemon, cayenne tea	2.8
Long black	2.5	Mocha	3-
Flat white	2.8	Hot chocolate	3-
Cappuccino	2.8	Salted caramel hot chocolate	3.5
Latte	2.8	Soya, Almond, Oat milk add	0.5

Filter

We change our filter offer daily, please ask your waiter for daily changing specials from our brew bar.

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 and espresso beans available for sale. You can also purchase brewing accessories for home. Please ask your waiter for our current retail menu.

If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.

We cannot guarantee the absence of traces of allergens.

A discretionary 12.5% service charge will be added to your bill.

Personal electronic items used in restaurant at own risk.