

ALL DAY MENU



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| Marcona almonds and nocellera del belice olives | 3.5 |
| Wasted cauliflower stalk kimchi, miso tahini, spring onions | 3- |
| Stilton and peanut wontons, sticky soy | 4.5 |

Bread, Cheese and Meats

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| Potato bread, house-made caramelised onion butter | 3.5 |
| Jalapeño cornbread, chipotle butter, coriander, lime | 4- |
| House sesame labneh, flatbread, charred green chilli, zhoug | 7- |
| Burrata, broad bean, pea, mint and lemon verbena salsa | 8.5 |
| Winterdale shaw, baronet, mrs bell's blue, seeded lavosh, apricot and tamarind chutney | 9- |
| A plate of 'cobble and cured' coppa | 7.5 |

Salads and Grains

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| | Sml/lge |
| Kale, fennel, salted lemon ricotta, pine nuts, pecorino | 8-/14.5 |
| Rye berries, celeriac kraut, roasted beets, harissa, cucumber, pickled radish, baked seeds | 8-/14.5 |
| Green quinoa grain bowl, burnt grelots, grilled broccoli, miso verde, sprouts, cashews | 8-/14.5 |
| Roasted chicken, daikon, squash, coconut-peanut dressing, turmeric, thai basil | 8-/13.5 |

Plates

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| Green beans, herby puy lentils, avocado, pomegranate, pecans | 7.5 |
| Summer squash, spelt, Swiss chard, hazelnut, maple and tarragon | 7- |
| Spiced cauliflower, harissa, pomegranate yoghurt, nigella | 7- |
| Crispy chilli-salt tofu, ong choi, fermented black beans, sesame | 8- |
| Pan fried mackerel, ratte potato, garam masala mayonnaise, curry leaves | 8.5 |
| Chapel and swan smoked salmon, horseradish, rye crumbs, dill | 7.5 |
| Jamon and smoked san simon croquettes, saffron mayonnaise | 6.5 |
| Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion | 7.5 |
| Smoked ham hock, new potatoes, pickled mustard seeds, watercress, buttermilk | 9- |
| Spinach and manouri bourek, fried chickpea sprouts, mint, lemon | 15- |
| Cod, samphire, new potatoes, peas, mint | 19- |
| Grilled sea bass, red coconut curry, daikon, carrot, peanuts | 17.5 |
| Iberico secreto, miso, spinach, corona bean purée | 16- |
| Duck confit, cannellini beans, fennel, spinach, mojo verde | 19- |

Pizza

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| Mozzarella, tomato, basil | 9- |
| Charred stem broccoli, harissa spiced tofu, pumpkin seed dukkah, spring onion | 9- |
| Courgette, cherry tomato, sour onion, mozzarella, manouri | 10- |
| Anchovy, tomato, oregano, red chilli, black olives, parsley, mozzarella | 11- |
| House pork and fennel sausage, tomato, kale, robiola, chilli | 12- |
| Chorizo, onion jam, tomato, fontina, watercress | 11- |

Sides

| | | | |
|------------|----------------------|-------|-----|
| Leaf salad | Wilted spring greens | 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

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| Vanilla ice cream, warm Caravan espresso salt caramel sauce | 5- |
| Coconut panna cotta, vanilla poached rhubarb, hazelnut brittle | 6.5 |
| Yuzu posset, blackcurrants, matcha shortbread | 6.5 |
| Violet meringue, coconut yoghurt, blueberry sorbet | 6.5 |
| Brazil nut and baked apricot rye pastry tart, white chocolate sorbet | 6.5 |
| Chocolate delice, miso ice cream, sesame brittle | 6.5 |

British cheeses - seeded lavosh, apricot and tamarind chutney

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| Winterdale shaw - unpasteurized cow's milk | 3- |
| Baronet- unpasteurized cow's milk | 3- |
| Mrs bell's blue - pasteurized sheep's milk | 3- |
| Selection of all 3 | 9- |

Dessert Wine

100/375ml

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| Monbazillac 'Jour de fruit', 2014, Dordogne, France | 6- /21- |
| Chateau Partarrieu 2012, Sauternes (375ml) | 34- |

Espresso

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| Espresso | 2.3 | Golden spiced milk | 3- |
| | | <i>Almond milk, turmeric, clove, cinnamon, raw honey</i> | |
| Macchiato | 2.5 | Turmeric, ginger, lemon, cayenne tea | 2.8 |
| Long black | 2.5 | Mocha | 3- |
| Flat white | 3- | Hot chocolate | 3- |
| Cappuccino | 3- | Salted caramel hot chocolate | 3.5 |
| Latte | 3- | Soya, Almond, Oat milk add | 0.5 |
| Cold brew | 3- | Cold brew tonic | 3.5 |

Filter

Our single origin filter options rotate on a regular basis, showcasing outstanding coffee from around the world. Ask your waiter for our current offer.

Teas

Our loose leaf teas are from Storm Tea Company.

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|---------------------|-----|-----------------------|-----|
| 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.

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