

ALL DAY MENU



Marcona almonds and nocellera del belice olives	3.5
Tempura oysters, lime mayonnaise, nori salt	16-
Stilton and peanut wontons, sticky soy	4.5

Fermented and Raw

Salted, fermented daikon, chilli, coriander, ginger, sesame	4-
Seabass crudo, truffled soy, lime, umeboshi, chilli	9-
Pastrami cure sea trout, horseradish, rye crumbs, dill	8-

Bread, Cheese and Meats

Jalapeño cornbread, chipotle butter, coriander, lime	4-
House sesame labne, rye sourdough flatbread, charred green chilli, zhoug	7-
Burrata, shaved sunchokes, fennel, lemon, parsley, garlic	8.5
Jamon and san simon croquettes, saffron mayonnaise	6.5
Whipped morcilla, spelt, house roti, parsley	7-
La peral, Monte enebro, Campos goticos castellano cheeses, lavash, membrillo	9-

Salads and Grains:

	Sml/lge
Rye berries, chopped kale, radish, apple cider vinegar yoghurt, herbs, seeds	8-/14.5
Sprout and kraut bowl: Quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	8-/14.5
Charred cauliflower, beets, radicchio, romesco, leaves, galotyri, almonds	8-/14.5
Seasoned brown rice, sesame salmon, avocado, miso mayonnaise, mung beans, pickled ginger, radish, furikake	9-/15.5
Poached chicken, daikon, squash, coconut-peanut dressing, turmeric, thai basil	8.5-/15

Plates

Pearl barley, lentil and vegetable soup, crème fraiche, salsa verde	6-
Baked kohlrabi, black vinegar mayonnaise, curry leaves, chilli, coriander	7-
Heritage carrots, smoked paprika yoghurt, dukkah, mint	7-
Pickled girolles, almond rye porridge, tarragon, olive oil	7.5
Charred hispi cabbage, den miso, stilton, thai basil	8-
Crispy chilli-salt tofu, ong choi, salted black beans, sesame	8-
Sea bass and prawn chilli soup dumplings, black vinegar, sichuan oil	8-
Pan-fried mackerel, pine nuts, preserved lemon, sultanas, capers	8.5
Char-grilled elwy valley lamb cutlets, chermoula (each)	5-
Braised oxtail, polenta, cheese curds, coriander, tomatillo	9-
Baked cod, chat masala dhal, lime pickle, cumin yoghurt	19-
Crispy pork belly, tamarind caramel, celery, shallots, cucumber, coriander	10-
Duck confit, cannellini beans, fennel, mojo verde	19-
Iberico secreto, apple kimchi	16-
Char-grilled celtic pride feather blade, tarragon, anchovy and capers	20-

Pizza

Buffalo mozzarella, tomato, basil, olive oil	9-
Squash, stilton, charred romano pepper, stracciatella, pickled red onion	10.5
Girolles, confit garlic, pecorino cream, parsley, lemon zest	12-
Anchovy, tomato, oregano, olives, parsley	11-
House pork and fennel sausage, tomato, kale, robiola, chilli	12-
Nduja, tomato, confit garlic, cavolo nero, scamorza	12-
Beef shin, watercress, horseradish, mozzarella	12-

Sides

Bitter leaves and mustard	Braised cavolo nero with garlic	Fries	3.5
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*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, caravan espresso salt-caramel sauce	5-
Coconut yoghurt pannacotta, pomegranate molasses soured figs, hazelnuts	6.5
Crown pumpkin cheesecake, pumpkin seed crust, hung crème fraîche, maple	6.5
Walnut and quince tart, soured cream, manuka honey	6.5
Ginger cake, hibiscus poached pear, rum syrup, clotted cream	6.5
Chocolate delice, miso ice cream, sesame brittle	6.5

Spanish Cheese- lavash, membrillo

La peral blue; pasteurized sheep and cow's milk, traditional rennet	3.5
Monte enebro; pasteurized goat's milk, traditional rennet	3.5
Campos goticos castellano; raw sheep's milk, traditional rennet	3.5
Selection of all 3	9-

Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2014, Dordogne, France	6- /21-
Moscato d'Asti di Strevi, Contero, 2012, Piemonte, Italy	23-
Sauternes, Chateau Partarrieu 2011, Bordeaux, France	33-
Riesling, Auslese, Dreissigacker, 2008, Rheinhessen, Germany	8.5/40-

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

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

Kalita for 1	3.5	Kalita for 2	7-
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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.

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