## **BRUNCH MENU**



Daily Bake - Selection of daily baked goods from our counter - ask your waiter

Fruit, Grains Maple granola, salted coconut yoghurt, pistachio, pickled sultanas Hibiscus poached pear, hung yoghurt, macadamia, toasted quinoa, sesame Brown rice, almond milk, banana, maple porridge	6.5 6- 6-
<pre>On Toast - sourdough, grain, gluten free Butter and spreads - house peanut and miso butter, blackberry preserve Ogleshield cheese and caraway onion jam Smashed avocado, pickled red onion, soy pumpkin seeds, sprouts, manouri cheese</pre>	3.5 5- 8- 9.5 6-
<u>Plates</u> Coconut bread, lemon curd cream cheese, rhubarb Sprout and kraut bowl: Quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	8 – 9 –
Green baked eggs: Purple sprouting broccoli, edamame, chard, miso verde, green chilli, soy	9-
Chapel and swan smoked salmon, soft scrambled eggs, grain toast Seasoned brown rice, sesame salmon, avocado, miso mayonnaise, mung beans, pickled ginger, radish, furikake	9- 11-
Jalapeño cornbread, chorizo, avocado, chipotle butter, fried eggs Paprika and spring onion waffle, wild garlic, thick cut bacon, maple-date butter Slow roast pork belly, kimchi pancake, gochuchang ketchup, sunny duck egg Smoked ham hock hash, poached eggs, caramelised onion, pickled cucumber, cavolo nero, hollandaise	9.5 12- 12- 11-
Aubergine puree, soft boiled egg, preserved lemon gremolata, sumac yoghurt, grilled flatbread	9-
- add merguez sausage  Baked eggs, tomato pepper ragout, greek yoghurt, flat bread - add merguez sausage  Caravan fry: eggs, roasted field mushrooms, slow roasted tomatoes, thick cut bacon, toast	11- 9.5 11.5 10.5
Sides - Roasted field mushrooms - Slow roasted tomatoes - Smashed avocado, chilli and lemon - Thick cut bacon - Pork and leek sausage - Merguez sausage	3 – 4 – 4 –
- Grilled chorizo	4.5
Pizza (from 12 noon) Buffalo mozzarella, tomato, basil, olive oil Squash, stilton, charred romano pepper, stracciatella, pickled red onion Portobello, confit garlic, pecorino cream, parsley, lemon zest Anchovy, tomato, oregano, olives, parsley House pork and fennel sausage, tomato, kale, robiola, chilli. Nduja, tomato, confit garlic, cavolo nero, scamorza	9- 10.5 12- 11- 12- 12-
Pudding Vanilla ice cream, caravan espresso salt-caramel sauce Coconut panna cotta, blood orange, hazelnut brittle Chocolate delice, miso ice cream, sesame brittle	5- 6.5 6.5

## 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 in the specialty coffee market 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 –
Teas			
Our loose leaf teas are f	rom Storm Tea Co	ompany	
Earl grey	2.8	Lemongrass and ginger	2.8
English breakfast	2.8	Fresh mint	2.2
Jade oolong	2 7	Chamomile blossom	2 8

2.7

## Caravan Coffee Beans and Equipment

Rooibos indian chai

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.