

Brunch menu

The Daily Bake		
Morning bun, scone		3 -
Sweet or savoury muffin		2.5
Tart, slice, cookie, brownie		3 -
Cake		4.5
<u>Fruit, Grains</u>		
Ruby grapefruit, sesame labneh, toaste		6 -
Organic oat granola, salted coconut you as part of London Food Month, we will be donating Red quinoa and organic oat almond mill		7- e6-
ned quinod and organic ode dimend mili	. polituge, banana, medjeel date, mapi	
<u>On Toast</u> - sourdough or grain		
Butter and spreads - house peanut and	miso butter, blackberry preserve	3.5
Ogleshield and caraway onion jam		5 -
Slow roast tomatoes		5 -
Thyme roasted field mushrooms Avocado, aleppo chilli, lemon, olive	a.∔1	5 - 7 -
- poached egg	J11	8.5
Two eggs - poached, scrambled, fried		6-
Plates		
Coconut bread, lemon curd cream cheese	e, strawberries	7.5
	s, almond liqueur mascarpone, amaretti	10-
sweet potato, peanuts, miso-tahini dre		10-
Jalapeño cornbread, frijoles negros,	fried eggs, avocado, chipotle, lime	9.5
Chapel and swan smoked salmon, soft so		9 -
Buttermilk biscuit, creamy soy mushroo		8.5
Slow roast pork belly, kimchi pancake		12-
Salt beef brisket hash, pickled cucum! Aubergine puree, poached eggs, preserv		11-
grilled flatbread		9 -
- merguez sausage		11-
Baked eggs, tomato pepper ragout, gree	ek yoghurt, grilled flatbread	9.5
- merguez sausage		11.5
Caravan fry: eggs, roasted field mush	cooms, slow roast tomatoes, thick	10.5
- sourdough or grain	toast	
<u>Sides</u>		
- Thyme roasted field mushrooms	- Slow roast tomatoes	3 -
- Avocado		4 -
- Thick cut bacon	- Merguez sausage	4-
- Pork sausage	- Grilled chorizo	4.5

Pudding

Vanilla ice cream, warm Caravan espresso caramel sauce	5 -
Coconut panna cotta, passion fruit jelly, coconut yoghurt, toasted coconut	6.5
Roasted chestnut tart, maple rosemary ice cream, marsala soused agen prunes	6.5
Tempura plantain, lemongrass ice cream, sweet miso cream, shiso	6.5
Grilled pineapple, sumac custard, oat and brazil nut crumb, cardamom	6.5
Chocolate stout cake. chocolate caramel. burnt coffee cream	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.

<u>Espresso</u>

Espresso	2.2	Cappuccino	2.8
Macchiato	2.4	Latte	2.8
Long black	2.5	Mocha	3 -
Flat white	2.8	Hot chocolate	3 -
Soya milk - add	0.5	Salt caramel hot choc	3.5
Almond milk - add	0.5		

Filter

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

Teas

Our loose leaf teas are from The Rare Tea Company. Earl grey 2.8 Lemongrass 2.8 English breakfast 2.8 Fresh mint 2.2 Green 2.7 Camomile 2.8 Rooibos 2.7					
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Green 2.7 Camomile 2.8	Ε	arl grey	2.8	Lemongrass	2.8
	Ε	nglish breakfast	2.8	Fresh mint	2.2
Rooibos 2.7	G	reen	2.7	Camomile	2.8
	R	ooibos	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.