

DRINKS MENU



Tap Beer

Hells Lager, Camden Town Brewery	2.5/5-
<i>German helles style pale lager, crisp and fresh</i>	
Pale Ale, Camden Town Brewery	2.75/5.5
<i>American style pale ale</i>	
Gentlemans Wit Bier, Camden Town Brewery	2.75/5.5
<i>White beer with lemon zest</i>	

Bottle and Can Beer

Black Lager, Small Beer Co. (1%) Bermondsey	4-
Ginger-Stella Sour, Beavertown x Karma Cola Colab, Tottenham	4.5
Posh Lager, Forrest Road Brewery, Hackney	5-
Lemon & Thyme Saison, Partizan Brewing, Bermondsey	5-
Hallets Cider, Caerphilly, Wales	5-
Peel Blonde Ale, Orbit Brewery, London	5-
Easy Peeler Pale Ale, Fourpure Brewery, Bermondsey	5-
Neck Oil, Beavertown Brewery, Tottenham	5-
Digital IPA, Yeastie Boys, NZ/Aberdeen	5-
Black Coffee Lager, Camden Town Brewery	4-
Spresso Imperial Stout 9%, Beavertown Brewery, Tottenham	7-

House-Made Tonics and Gin

Caravan House Tonic - Beefeater Gin	8-
Orange and Cucumber Tonic - Victory Gin	9-
Hop and Grapefruit tonic - Monkey 47 Gin	10-

Soft Drinks

Elderflower & mint spritzer	4-
Caravan House Lemonade	4-
Karma Cola	3-
Karma Cola Diet	3-
Gingerella	3-

House-Made Sodas and Ferments

Ginger Beer	3-
Pomegranate Kombucha	3.5
Apple Cider Vinegar, Lime & Raw Honey Shot	3-
Passionfruit Shrub (spike with vodka £4)	3-
Blueberry & Tarragon Shrub (spike with gin £4)	3-

*All wines by the glass are available in 125ml measures
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Wine

Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy	7-/36-
<i>Spumante prosecco. Light and well balanced</i>	
Rosé Cava, Pago de Tharsys, NV, Levant, Spain	38-
<i>Gentle and fruity. Fresh berries and flowers. Gentle acidity</i>	
Charles Heidseick Brut, NV, Champagne, France	12-62-
<i>Full bodied and textured. Buttered brioche. Lively acidity</i>	
Rosé Reserve, Charles Heidseick, NV, Champagne, France	13.5/75-
<i>Complex. Strawberry & white peach. Warm winter spices. Luxurious finish</i>	

White Wine

175ml/500ml/750ml

Vermentino, Les Vignes de L'Eglise, 2017, Languedoc, France	22-
<i>Clean and bright. Full of vibrant, fresh and aromatic fruit</i>	
Friulano, Tenuta Aurea, 2017, Friuli, Italy (Tap)	5.5/15-/24-
<i>Light. Fresh cut flowers & almonds. Gentle acidity. Lingering finish</i>	
Chardonnay, Free Run Juice, Samurai, 2017, South Australia	28-
<i>Minimal intervention. Clean and fresh. Stone fruit and melon. Fresh acidity</i>	
Douro Blanco, 'Planalto' Casa Ferreirinha, 2017, Douro, Portugal	7-/19-/29-
<i>Intense. Floral tropical fruits. Full bodied. Lively acidity. Fragrant finish</i>	
Reservé de Gassac, Vin de Pays Hérault, 2017, Languedoc, France	7.5/21-/31-
<i>Fragrant. Peach and nectarine. Light body, refreshing acidity. Clean finish</i>	
Gruner Veltliner, 'Hand Crafted', Anna Arndorfer, Kamptal, Austria	36-
<i>Biodynamic. Complex. White peach and peppercorn. Refreshing acidity</i>	
Furmint, Hétszölő, 2016, Tokaj-Hegyalja, Hungary	8.5/24-/38-
<i>Aromatic. White flower and pear. Rich acidity & clean finish</i>	
Pinot Gris, Tinpote Hut, 2017, Marlborough, New Zealand	40-
<i>Fragrant. Stone fruit & warm spice. Wild flowers & fresh bread. Lingering finish</i>	
Godello, Gaba du Xil, 2017, Telmo Rodriguez, Valdeorras, Spain	9.5/27-/42-
<i>Rich. Grilled peaches and grapefruit, light flint notes, refreshing acidity</i>	
Sauvignon Blanc, Te Whare Ra, 2017, Marl., New Zealand	44-
<i>Fresh. Lemon and lime peel. Gooseberry and elderflower. Balanced finish</i>	
Pouilly-Fumé, Les Cocques, Patrick Coulbois, 2017, Loire, France	45-
<i>Aromatic. Green apple & grapefruit. White flowers & citrus. Refreshing minerality</i>	
Riesling, Rheingau, Eva Fricke, 2016, Rheingau, Germany	11-/31-/47-
<i>Fresh and elegant. Ripe stone fruit and sweet spice. Gentle, cleansing minerality</i>	
Garganega, 'Calvarino', Pieropan, 2017, Veneto, Italy	50-
<i>Elegant. Intense apricot and blossom. Gentle minerality, long honey finish</i>	
Chardonnay, 'Rosie's Block' Neudorf, 2016, Marlborough, New Zealand	55-
<i>Elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity</i>	
Chardonnay, 'Avni', Lingua Franca, 2015, Willamette Valley, USA	65-
<i>Bold. Honeycombe & vanilla. Buttered brioche & pear drops. Luxurious texture</i>	

Rosé

175ml/500ml/750ml

Domaine Grand Cros, 2017, Cotes de Provence, France	8-/25-/36-
<i>Juicy. Intense cranberry and stone fruit. Cleansing acidity. Gentle minerality</i>	
Bandol Rosé, Domaine Terrebrune, 2017, Bandol, France	45-
<i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	

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<u>Red Wine</u>	<u>175ml/500ml/750ml</u>
Montepulciano, Il Roccio, Natale Verga, 2016, Abruzzo Italy <i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	23-
Grenache/Syrah, Estazargues, 2017, Cotes du Rhone, France (Tap) <i>Juicy. Black berries and cherry. Liquorice & gentle spice. Lingering finish</i>	6-/16.5/25-
Pinot Noir, La Boussole, 2016, Languedoc, France <i>Bright and fresh. Red cherries and berries. Lively acidity, fresh, juicy finish</i>	28-
Red Blend, 'Esteve', Casa Ferreirinha, 2016, Douro, Portugal <i>Floral. Rose petals and peppercorns. Integrated tannins and acidity, clean finish</i>	7-/19-/29-
Malbec, Altos las Hormigas, 2016, Mendoza, Argentina <i>Bold. Dried red cherry and currants. Soft, structured tannins, warm finish</i>	8.5/24-/34-
Valpolicella, Allegrini, 2017, Veneto, Italy <i>Light, fresh and full of fruit. Cherries, pepper and wild herbs</i>	36-
Rioja, Palacios Remondo, 2016, Rioja, Spain <i>Organic. Easy drinking Rioja. Berries, sweet spice and orange peel</i>	9-/25-/37-
Zweigelt-Blaufrankisch, Ink, Judith Beck, 2015, Burgenland, Austria <i>Organic. Fresh & juicy. Light spice. Dark fruits & forest floor. Smooth finish</i>	38-
Gamay, Vignes Lantignie Burgaud, 2017, Beaujolais, France <i>Floral. Ripe black fruit. Savoury vegetation. Smooth finish, fine tannins</i>	40-
Pinot Noir, Petit Clos Henri, 2016, Marlborough, New Zealand <i>Floral. Dried lavender and rose. Red berries, fresh, supple tannins</i>	10-/28-/42-
Red Blend, Cuvee XI, Whole Shebang, Bedrock, NV, Sonoma, USA <i>Bold. Currants & stewed berries. Crisp acidity. Punchy tannins</i>	10.5/29-43-
Barbera, 'Saint Andrea', Vigne Marina Coppi, 2015, Piemonte, Italy <i>Complex. Ripe cherry and strawberry, subtle tannins, well structured</i>	47-
Pinot Noir, Burn Cottage, 2014, Central Otago, New Zealand <i>Refined. Cherry fruit and violet aroma. Subtle red fruits, gentle finish</i>	65-
Cab. Sauv. Blend, Chateau Margaux, 2013, Bordeaux, France <i>Savory. Black fruits, peppercorn & forest floor. Refined tannins. Lingering finish</i>	75-
<u>Dessert Wine</u>	<u>100ml/375ml</u>
Monbazillac 'Jour de fruit', 2015, L'Ancienne, France <i>Peach and honey, silky texture and a fresh finish</i>	6-/21-
Riesling Auslese, Dreissigacker, 2008, Rheinhessen, Germany <i>Aromatic. Stone fruit and kerosene. Pronounced acidity. Succulent finish</i>	40-
<u>Fortified Wine</u>	<u>75ml</u>
Manzanilla, La Gitana, Jerez, Spain	6-
Olorosso, Sánchez Romate, Jerez, Spain	6-
Quinta de la Rosa LBV, Pinhão, Portugal	7.5
Pedro Ximenez, Sanchez Romate, Jerez. Spain	8-
Pineau des Charentes Blanc, NV France	7.5

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<u>Digestifs and Cognacs</u>		<u>50ml</u>
Fernet Branca		6-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace		7-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace		7-
Martel VS		8-
Calvados Berneroy XO		9-
H By Hine VSOP		9-
Grappa de Amarone, Rizzardi		9-

<u>Whiskies</u>	<u>50ml</u>		<u>50ml</u>
Chivas Regal, SCO	8-	Jamesons, IRE	8-
Balvenie Caribbean cask, SCO	9-	Glenfiddich 15yr, SCO	10-
Old Pulteney 12yr, SCO	9-	Ardbeg Ten, SCO	9-
Nikka from the Barrel, JAP	10-	Hibiki Harmony, JAP	11-
Rittenhouse Rye, USA	8-	Wild Turkey 81, USA	8-
Woodford Reserve, USA	10-		

<u>Rum</u>	<u>50ml</u>		<u>50ml</u>
Havana 3yr, CUB	8-	Plantation 5yr, CAR	8-
Angostura 5yr, TRIN	9-	Havana 7yr, CUB	9-
Matusalem Gran Reserva, CUB	9-	Santa Teresa 1796 Rum, VEN	10-
El Dorado 12yr, Guyana	10-		

<u>Tequila & Mezcal</u>	<u>50ml</u>		<u>50ml</u>
Cabrito Blanco	8-	Cabrito Reposado	8-
Ocho Blanco	8-	Herradura Reposado	9-
Patron Anejo	9-	Centinela Anejo	9-
Del Meguey Vida Mezcal	10-	Corte Vetusto Espadin	10-

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Fresh Juices and Shots (Until 4pm)

Apple cider Vinegar, Lime, Raw Honey Shot	3-
Turmeric, Ginger, Cayenne, Lemon Shot	3-
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Fennel, Apple, Lime	4.5
Beetroot, Cucumber, Cayenne, Lemon	4.5
Cold Pressed Orange/Apple/Grapefruit	4-

Milks and Blends

Banana, Peanut Butter, Date, Organic Cocoa, Almond Milk	6-
Add Vanilla Whey Protein	.5
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
Add Vegan Hemp Protein	.5
Avocado, Toasted Oats, Spirulina, Honey, Milk	6-
Add Soya Protein	.5
Banana, Bee Pollen, Cold Brew, Almond Milk	6-
Add Chocolate Whey Protein	.5

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		

Coffees

Espresso	2.3	Golden Spiced Milk	3-
Macchiato	2.5	Almond milk, turmeric, clove, cinnamon	
Piccolo	2.5	Turmeric, Ginger, Lemon Tea	2.8
Long Black	2.5	Mocha	3-
Flat White	3-	Hot Chocolate	3-
Cappuccino	3-	Salt Caramel Hot Choc.	3.5
Latte	3-	Soy, Almond, Oat Milk (add)	0.5
Cold Brew	3-	Cold Brew Tonic	3.5

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COCKTAILS

French House Spritz <i>Elderflower, gentian, pineau des charantes, prosecco</i>	9-
Chefs Margarita <i>Tequila blanco, grapefruit, lime, smoked cumin salt</i>	9-
Hell Or High Water <i>Victory gin, peach liqueur, lillet, lemon, soda</i>	9-
OG Colada <i>Plantation rum, roast pineapple, coconut, lime, mint</i>	9.5
Hidden In Plain View <i>Tequila blanco, triple sec, bitters, citric acid</i>	10-
Coffee Club Daiquiri <i>Havana 3 yr, coffee falernum, lime, orange liqueur</i>	9-
Watermelon Paloma <i>Tequila reposado, watermelon & cardamom oleo, lime, soda</i>	9-
Secret Cocktail <i>Aperol, mandarin, calvados, gomme, lemon, egg white</i>	8.5
Pistachio Mai Tai <i>Penny blue rum, pistachio orgeat, almond, lime, triple sec</i>	10-
Toasted Miso Mule <i>Kings ginger, vodka, den miso, lime, house ginger beer</i>	9-
Single Origin Negroni <i>Beefeater gin, campari, single origin coffee infusion</i>	9-
Pedro Sucker-Punch <i>Bourbon, rye whiskey, PX, amaro, lemon, coffee liqueur</i>	9-
Negrizzle <i>Tequila ocho, lillet, campari, PX, vida mezcal</i>	10-
New Fashioned <i>Chivas 12yr, spiced red bush tea liqueur, bay leaf</i>	9.5
Espresso Martini #3 <i>Vodka, baileys, coffee liqueur, coffee</i>	9-

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