



Drinks Menu

On Tap

½ pint/pint

Hells Lager, Camden Town Brewery

2.4/4.8

Inspired by Germany's helles beer, crisp and refreshing

Pale Ale, Camden Town Brewery

2.5/5-

American style pale ale

'Spresso Stout, Beavertown Brewery

3.5/7-

Heady coffee stout made using Caravan espresso

Weissburgunder Trocken, Claus Schneider, Baden, Germany

8.5

Rich brew, buttered brioche and apricot. Subtle minerality, rounded finish

Mr Thirsty red blend, Fabien Jouves, 2015, Causses, France

7-

Organic. Rich red fruits, light spice. Gentle tannin, gentle acidity.

White Negroni

8-

Gin, Suze, Vermouth

Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy

6.5/30-

Spumante prosecco. Light and well balanced

Prosecco, Condolfo Frizzante, Casa Belfi, NV, Veneto, Italy

34-

Unfiltered. Light and delicate, ripe pear and butter, rounded acidity

Pinot Noir, Cambridge Road Naturalist, 2014, Martinborough, NZ

38-

Aromatic. Pomegranate and red berry, gentle spice, warming lingering finish

'Naturlich' Pet Nat, Landron Chartier, 2015, Loire, France

7.5/36-

Organic. Clean and fresh. Slight yeasty funk, clean acidity

Leslie's Reserve, Hush Heath Estate NV, Kent, England

55-

Fresh & crisp. Red apple, toasted brioche. Light sweetness, delicate acidity.

Champagne, Alfred Gratien, NV, Champagne, France

65-

Rich. Ripe stone fruit and brioche, balanced acidity, intense finish

House-Made Tonics and Gin

House Tonic and Beefeater Gin

7-

Orange and Cucumber Tonic and Hendricks Gin

8-

Citra Hop Tonic, and Hepple Gin

10-

Vermouths

50ml

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Blackdown, England	4.5
Belsazar Rose, Germany	5.5
Golfo, Spain	6-

Cocktails

Seasonal Bellini <i>Pear and gentian puree, Prosecco</i>	7-
It Started With A Spritz <i>Aperol, amaro, orange blossom, orange acid, soda</i>	7.5
St. Magdalene <i>Vodka, citric solution, salted cantelope, tarragon, ginger</i>	7-
Akashi Tai Sling <i>Umeshu, black pepper tincture, lemon, honey, soda</i>	8-
Night Train To Paris <i>Gin, vermouth, absinthe</i>	9-
South East Negroni <i>House infused jasmine Sochu, Campari, vermouth</i>	7-
Drum Roll <i>Coffee Cachaca, cocoa liqueur, rice milk, ginger</i>	8-
Clover Shrub <i>Gin, raspberry balsamic shrub, sweet vermouth, egg white</i>	9-
Spirit of Adventure <i>Charred pineapple brined Pisco, amaro, citrus, egg white, coffee dust</i>	8-
Curds and Whey (On Draught/bottle) <i>Rum, bourbon, spices, milk, coffee, citrus</i>	8-
The Man From Oaxaca <i>Mezcal, honey, ginger, lime, gentian root</i>	9-
Dear Jon...(Bottled) <i>Whisky, tobacco, vermouth, maple smoke, bitters</i>	9-
Express Martini <i>Rum, cold brew coffee, cardamom</i>	8-
Chef' Margarita <i>Tequila, blood orange, preserved lime, agave, smoked cumin salt</i>	8-

Soda's & Ferments

<u>Vessels</u>	
Daily Lemonade	3.5
Daily Cocktail	6-
<u>Fermented</u>	
Pomegranate kombucha	3.5

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Shrubs

Cherry, vanilla	3.5
Raspberry balsamic	3.5

House-Made Sodas

Orange and Fennel Seed	4.5
Yerba mate and Grapefruit	4.5
Spiced Apple	4.5

White Wine

175ml/500ml/750ml

Vermentino, Les Vignes de L'Eglise, 2014, Languedoc, France <i>Clean and bright. Full of vibrant, fresh and aromatic fruit</i>	5-/14-/20-
Catarratto, Ciello, 2015, Sicily, Italy <i>Organic, unfiltered. Refreshing and silky with oranges and lemons</i>	5.5/15-/22-
Chenin Blanc, Paarl Heights, 2015, Paarl, South Africa <i>Full bodied and vibrant. Ripe melon and apple</i>	6-/16-/24-
Sauvignon Blanc, Grand Vignes, 2014, Touraine, France <i>Crisp and aromatic. Elderflower and gooseberry with wild herbs</i>	6.5/17-/26-
Gruner Veltliner, Arndorfer 'Handcrafted', 2015, Kamptal, Austria <i>Organic. Bright fruity notes, pronounced minerality with a refreshing acidity</i>	28-
Verdicchio, 'di Gino', 2014, San Lorenzo, Italy <i>Bio-dynamic. Creamy body. Spicy notes with a gentle spritz</i>	30-
Chardonnay, Domaine Prudhon, Burgundy, France <i>Powerful red apple aromas, rich palate with a light buttery finish</i>	7-/22-/32-
Moscatel Corinto, De Martino Estate, Maipio, Chile <i>Light skin contact. Herbaceous, yeasty tang. Pronounced light citrus. Clean finish</i>	34-
Sauvignon Blanc, Snapper Rock, 2015, Marlborough, New Zealand <i>Light, herbaceous. Tropical fruits, gooseberry. Light Acidity.</i>	36-
Malvasia, Birichino, 2013, California, USA <i>Dry and mineral with aromas of honeysuckle and lime peel</i>	38-
Albarino, Bodegas Terras Gauda, 2015, Rias Baixas, Spain <i>Ripe stone fruit and anise nose. Citrus fruit acidity. Intense, lasting finish</i>	40-
Chenin Blanc, Gourmandise du Gue d'Orger, Loic Mahe, 2014, Anjou, France <i>Organic. Exotic fruits, tingling minerality, fresh and elegant finish</i>	43-
Riesling, Eva Fricke, 2015, Rheingau, Germany <i>Aromatic. Pear and apple freshness. Light citrus acidity, subtle sweet finish</i>	46-
Chenin Blanc, Circumstance, 2012, Stellenbosch, South Africa <i>Full bodied. Honey, red apple, citrus. Buttery finish</i>	48-
Chiaroscuro, Seresin Estate, 2011, Marlborough, New Zealand <i>Complex. Floral spice and fruit notes. Rich fruit palate, concentrated acidity</i>	54-
Gargagnea, Pieropan, La Rocca, 2015, Soave, Italy <i>Intense. Almond and honey aroma. Vanilla and stone fruit with a lasting finish</i>	58-
Puligny Montrachet, Sylvain Bzikot, 2014, Burgundy, France <i>Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness</i>	65-

Rose

175ml/500ml/750ml

Grenache/Cinsault/Syrah, Chateau d' Ollieuers, Provence, France	6.5/18-/26-
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Floral, sweet spice, fresh red summer berries with refreshing acidity

Bandol Rose, Domaine Terrebrune, 2014, Bandol, France
Complex body of spice and herbs. Apricot, grapefruit, lemon peel

39-

Red Wine

175ml/500ml/750ml

Tempranillo, Viña Albizu, 2015, Rioja, Spain

5-/15-/20-

Easy drinking. Juicy plum and damson with a smooth finish

Syrah/Grenache, Moulin de Gassac, Languedoc, France

6-/16-/22-

Light, fruit and pepper notes. Red berries and liquorice linger on the finish

Carmenère, de Martino Estate, 2014, Maipo, Chile

24-

Full bodied and fresh, concentrated fruit and spice, tobacco and red fruit

Montepulciano/Sangiovese, Ciu Ciu, 2015, Marche, Italy

7-/18-/26-

Organic. Juicy red cherry and berries. Light, well-structured finish

Grenache, 'Les Cabanes', Christophe Barbier, 2015 Languedoc, France

29-

Semi-natural. Candied fruit, light, bright acidity, juicy finish

Grenache/Syrah, Mas de Libian 'Petanque', 2014, Rhone, France

30-

Floral. Succulent and fruity. Lingering finish

Gamay, Jean-Marc Burgaud, 2014, Beaujolais, France

31-

Floral. Ripe black fruit and savoury vegetation. Smooth finish

Zweigelt-Blaufrankisch, Heinrich Red, 2013, Austria

7.5/22-/32-

Vibrant red fruit and spice. Supple soft tannins, light tobacco finish

Malbec, Famiglia Bianchi, 2014, Mendoza, Argentina

8.5/23-/34-

Full, heavy tannin, red fruit and oak. Intense floral and spicy nose

Merlot, L de Lyeth, 2013, California, USA

36-

Dark, intense red fruit notes. Light fresh strawberry, smooth finish

Le Expressio Del Priorat, 2014, Cataluña, Spain

38-

Silky texture with gentle tannins. Ripe red fruit

Pinot Noir, Porters, 2013, Martinborough, New Zealand

10-/28-/40-

Fruity and rich. Concentrated fruit and smoke with brambles and hedgerow

Grenache/Shiraz/Touriga, S.C. Pannell, 2013, McLaren Vale, Australia

42-

Medium bodied structured red. Ripe fruit, with dark chocolate and cherries.

Mouvedre, Qaisar, Tim Martin, 2014, Swartland, South Africa

46-

Elegant. Floral, rich red fruit, black pepper, balanced finish

Cabernet Sauvignon, Chateau Croix de Rambeau, 2011, Bordeaux, France

48-

Intense. Powerful fruit notes. New oak and vanilla, rich finish

Zinfandel, Ridge East Bench, 2013, California, USA

54-

Floral and fruity. Raspberry preserve, and violet, supple tannin. Elegant finish

Pinot Noir, Burn Cottage, 2014, Central Otago, New Zealand

60-

Succulent. Bright red berry fruit. Gentle herbaceous notes. Subtle tannins

Beer and Cider

half/pint

Draft	– Hells Lager, Camden Town Brewery	2.5/5-
	- Pale Ale, Camden Town Brewery	2.5/5-
Bottle	- Pale Pelican, Partizan Brewery, Beremondsy	5-
	- Saison, Brewed by Numbers, Beremondsy	5-
	- Nico Kolsch, Orbit Brewery, Walworth,	5-
	- Hallets Cider, Caerphilly, Wales	5-
	- Amber ale, Brixton Brewery, Brixton	5-
	- Windrush Stout, Brixton Brewery, Beremondsy	5-
Can	- Smog Rocket, Beavertown Brewery, Tottenham	5-
	– Flatiron American Red, FourPure Brewery, Beremondsy	5-

Digestifs and Cognacs

50ml

Fernet Branca	6-
Grappa di Moscato	6.5
Calvados Bernero XO	7-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace	7-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace	7-
H By Hine VSOP	7-
Santa Teresa 1796 Rum	9-
Patron Anejo Tequila	9-

Whiskies

50ml

Chivas Regal	8-
Macalan Gold	8-
Ardbeg Ten	9-
Auchentoshan Three Wood	9-
Old Pulteney 12yr	9-
Woodford Reserve	9-
Nikka From the Barrel	10-
Yamazaki 12yr	10-

Fortified Wine

50ml

Manzanilla, San Leon, Jerez, Spain	4-
Olorosso, Sánchez Romate, Jerez, Spain	4-
Quinta de la Rosa LBV, Pinhão, Portugal	5-
Pineau des Charentes Blanc, NV France	5-

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Dessert Wine100ml/375ml

Monbazillac 'Jour de fruit', 2010, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2012, Piemonte, Italy	23-
Late harvest Riesling, Seresin Estate, Marlborough, New Zealand	33-
Pineau de Charentes, Drouineau Blanc (700ml)	7-/48-

Fresh Juices, Smoothies and Shots (until 4pm)

Orange	3.5
Apple	3.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Beetroot, apple, turmeric, lemon	4.5
Spirulina, Banana, Oat	4.5
Kale, Banana, Date, Almond Milk, Almond Butter	4.5
Ginger, Lemon, Cayenne Shot	2.5
Wheatgrass, Lime, Coriander, Jalapeño, Cucumber Shot	3-

Caravan Coffee

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	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 offer 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		

Caravan Coffee Beans and Equipment

We have a selection of single origin coffees and espresso beans available for sale. You can also purchase brewing accessories for home. Please ask your waiter for our current retail menu.