



## Drinks Menu

### Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy  
*Spumante prosecco. Light and well balanced*

7-/34-

Malvasia Bianca, 2015, Birichino, California, USA  
*Pet Nat. Floral and textured. Honeysuckle and orange, full bodied finish*

9-/45-

Champagne, Marie-Demets Brut, NV, Champagne, France  
*Full bodied and textured, red berries, lively acidity*

10-/50-

Sparkling Rosé, Balfour Brut, 2013, Kent, England  
*Off dry. Sweet strawberries with smoky savouriness*

60-

### House-Made Tonics and Gin

Caravan House Tonic and Beefeater Gin

7.5-

Orange and Cucumber Tonic and Hendricks Gin

8.5-

Citra Hop Tonic, and Monkey 47 Gin

10-

### Vermouth

50ml

#### Blanc

#### Red

Lillet Blanc, France

4-

Dolin Rouge, France

4-

Noilly Prat, France

4-

Belsazar Rose, Germany

5.5

Dolin Blanc, France

4-

Cocchi Torino, Italy

5.5

Blackdown Silver Birch, UK

5-

Bonal Quina, France

6-

Cocchi Americano, Italy

5-

Belsazar Red, Germany

6.5

### House-Made Soda & Ferments

Spiced Apple Soda

4.5

Pomegranate Kombucha

3.5

Home-made Ginger Beer

3-

Blood Orange & Rosemary Shrub

3-

Jamie Casillas Coffee Shrub

3-

Apple Cider Vinegar Shot

2.5

*All wines by the glass are available in 125ml measures  
A discretionary 12.5% service charge will be added to your bill.  
Personal electronic items used in restaurant at own risk.*

## White Wine

175ml/500ml/750ml

Vermentino, Les Vignes de L'Eglise, 2016, Languedoc, France	5.5/15-/22-
<i>Clean and bright. Full of vibrant, fresh and aromatic fruit</i>	
Catarratto, Ciello, 2015, Sicily, Italy	6-/16-/24-
<i>Organic, unfiltered. Refreshing and silky with oranges and lemons</i>	
Chenin Blanc, Cape Heights, 2016, Cape Heights, South Africa	26-
<i>Full bodied and vibrant. Ripe melon and apple</i>	
Sauvignon Blanc, Grand Vignes, 2015, Touraine, France	7-/20-/28-
<i>Crisp and aromatic. Elderflower and gooseberry with wild herbs</i>	
Lourier, Q De Asevedo, 2015, Vinho Verde, Portugal	7.5/21-/29-
<i>Clean. Intense orange blossom and lime. Balanced minerality and light tingle</i>	
Gruner Veltliner, Josef Ehmoser, 2015, Wagram, Austria	31-
<i>Refreshing minerality. Citrus, white peach. Cleansing acidity</i>	
Chardonnay, Domaine Prudhon, 2015, Burgundy, France	8-/21-/33-
<i>Green and crisp. Pears, citrus, clean acidity and fresh cut green apples</i>	
Albariño, Benito Santos, 2016, Galicia, Spain	8.5/23-/34-
<i>Crisp, fresh and citrusy, with rich peachy flavours.</i>	
Riesling, Dr Thanisch, 2016, Mosel, Germany	35-
<i>Crisp and clean. Fresh citrus and honeycomb, gentle minerality, cleansing acidity</i>	
Sauvignon Blanc, Snapper Rock, 2016, Marlborough, New Zealand	36-
<i>Light, herbaceous. Tropical fruits, gooseberry. Light Acidity</i>	
Jurançon Sec, Domaine Laguilhon, 2013, Jurançon, France	38-
<i>Honey, orange acidity, green fruits, hints of mango, lime and fresh cut herbs</i>	
Pinot Gris, Main Divide, 2013, Wairapa, New Zealand	9-/26-/39-
<i>Full bodied. Ginger and pineapple intensity. Crisp acidity, lingering finish</i>	
Malvasia, Birichino, 2013, California, USA	42-
<i>Dry and minerally with aromas of honeysuckle and lime peel</i>	
Chenin Blanc, Circumstance, 2014, Stellenbosch, South Africa	44-
<i>Full bodied. Honey, red apple, citrus. Buttery finish</i>	
Pinot Gris, Hagel, 2014, Alsace, France	46-
<i>Opulent and delicious. Fresh pineapple, apricots, smoke and spice</i>	
Chardonnay, Neudorf, 2014, Nelson, New Zealand	55-
<i>Complex and elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity</i>	
Puligny Montrachet, Sylvain Bzikot, 2014, Burgundy, France	60-
<i>Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness</i>	

## Rose

175ml/500ml/750ml

Cinsault, Chateau D'Ollieres, 2016, Provence, France	7-/21-/30-
<i>Floral and fresh. Jasmine on the nose, red berry freshness, tropical fruit finish</i>	
Rose, Bardolino Chiaretto, 2016, Monte del Fra, Italy	7.5/23-/32-
<i>Balanced, with ripe, fresh summer fruits</i>	
Bandol Rose, Domaine Terrebrune, 2016, Bandol, France	39-
<i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	

## Red Wine

175ml/500ml/750ml

Tempranillo, Viña Albizu, 2016, Rioja, Spain <i>Easy drinking. Juicy plum and damson with a smooth finish</i>	5.5/15-/22-
Montepulciano, Frentana, 2014, Abruzzo, Italy <i>Rustic, fuller bodied Italian red with cherries and earthiness</i>	6-/16-/23-
Carmenère, de Martino Estate, 2015, Maipo, Chile <i>Full bodied and fresh, concentrated fruit and spice, tobacco and red fruit</i>	24-
Pinot Noir/Gamay, Cheverny Rouge, 2015, Loire, France <i>Light bodied. Raspberries and liquorice, with a pinot structure and gameness</i>	7-/19-/28-
Barbera Blend "The Goatfather" 2014, Paarl, South Africa <i>Rustic and earthy with ripe berry and smoke flavours</i>	29-
Crete Red, "Okto", 2013, Crete, Greece <i>Juicy and full. Plum balanced by herbs, spice and a slight saltiness</i>	30-
Domaine des Tourelles, 2013, Bekka Valley, Lebanon <i>Delicate. Ripe cherry, soft leather. Soft gripping tannins, lasting finish</i>	7.5/22-/31-
Gamay, Jean-Marc Burgaud, 2015, Beaujolais, France <i>Floral. Ripe black fruit and savoury vegetation. Smooth finish</i>	32-
Rioja, Palacios Remondo, 2015, Rioja, Spain <i>Organic. Easy drinking Rioja. Berries, sweet spice and orange peel</i>	8.5/23-/33-
Malbec, Famiglia Bianchi, 2014, Mendoza, Argentina <i>Full, heavy tannin, red fruit and oak. Intense floral and spicy nose</i>	9-/24-/34-
Valpolicella, Allegrini, 2016, Veneto, Italy <i>Light, fresh and full of fruit. Cherries, pepper and wild herbs</i>	36-
Blauer-Zweigelt, Sepp Moser, 2013, Neusiedlesee, Austria <i>Balanced. Fresh cherry, cigar leaf. Black plum, dark berries, smooth finish</i>	44-
Cabernet Franc, Merlot, Chateau Croix de Rambeau, 2011, Bordeaux, France <i>Intense. Powerful fruit notes. New oak and vanilla, rich finish</i>	48-
Cinsault, Birichino, 2014, Santa Cruz, USA <i>Clean and juicy. Stone and ripe dark fruit aroma, light minerality, balanced acidity</i>	52-
Pinot Noir, Crystallum 'Mabalel', 2014, Walker bay, South Africa <i>Delicate and refined. Cherry fruit and violet aroma. Subtle red fruits, gentle finish</i>	65-

## Beer and Cider

half/pint

Draft	- Hells Lager, Camden Town Brewery	2.5/5-
	- Pale Ale, Camden Town Brewery	2.75/5.5
Bottle	- Pale Fire, Pressure Drop Brewery, Hackney	5-
	- Neu Alt Beer, Orbit Brewery, London	5-
	- Mahr's-Bräu Pilsner, Bamberg	5-
	- Hallets Cider, Caerphilly, Wales	5-
	- Amber ale, Brixton Brewery, Brixton	5-
	- Saison, Brewed By Numbers, Bermondsey	5-
Can	- Smog Rocket, Beavertown Brewery, Tottenham	5-
	- Gamma Ray, Beavertown Brewery, Tottenham	5-

## Digestifs and Cognacs

50ml

Fernet Branca	6-
Grappa di Moscato	6.5
Calvados Berneroy 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-
Ron Barcelo, Premium Blend	12-
Patron Anejo Tequila	9-

## Whiskies

50ml

Chivas Regal	8-
Macallan Gold	8-
Ardbeg Ten	9-
Auchentoshan Three Wood	9-
Old Pulteney 12yr	9-
Nikka from the Barrel	10-
Yamazaki 12yr	10-
Van Brunt Still House Moonshine	11-
Van Brunt Still House Bourbon	12-

## 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-
Pedro Ximénez, Sánchez Romate, Jerez, Spain	5.5

## Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2010, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2012, Piemonte, Italy	23-
Sauternes, Chateau Partarrieu, 2011, Bordeaux, France	33-

*All wines by the glass are available in 125ml measures  
A discretionary 12.5% service charge will be added to your bill.  
Personal electronic items used in restaurant at own risk.*

### Fresh Juices, Smoothies and Shots (until 4pm)

Orange	3.5
Apple	3.5
Cucumber, Apple, Parsley, Spinach	4.5
Carrot, Ginger, Apple, Tamarind	4.5
Spirulina, Banana, Oat	4.5
Banana, Date, Tamarind, Cocoa Nib, Almond Milk	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 filter coffees on offer are of single origin and 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	Cold brew	3-
Iced long black	2.5	Iced latte	2.8

### 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.

*All wines by the glass are available in 125ml measures  
A discretionary 12.5% service charge will be added to your bill.  
Personal electronic items used in restaurant at own risk.*