



All day menu

Marcona almonds and nocellera del belice olives	3.5
Smashed cucumbers, soy tahini, szechuan chilli oil	4.5
Blue cheese and peanut wontons, sticky soy	4.5

Bread, Cheese, Meats

Potato bread, lemon thyme butter	3.5
Jalapeno corn bread, chipotle butter	4-
Burrata, pine nut and caraway bulgur wheat, lemon oil	8-
Ibérico, picos blue and mahón cheeses, membrillo, buckwheat lavosh	9-
Air dried beef cecina, manchego, olive oil	7.5
Moons green fennel saucisson	7.5

Small Plates

Nepalese vegetable momo, spiced tomato sauce	5-
Roasted parsnips, stilton, sherry dressing, basil	6.5
Butternut and taleggio arancini, romesco sauce	5.5
Chopped kale salad, baked lemon ricotta, shaved fennel, pine nuts	7.5
Broken falafel, smoked aubergine puree, labneh, pomegranate, almonds	7-
Maple roasted butternut, spiced chickpeas, beetroot, cumin yoghurt	6.5
Potato and onion tortilla	7-
Dill cured salmon, horseradish cream cheese, bread crumbs	7.5
Pan fried mackerel, balsamic pickled cucumbers, crème fraiche	8-
Crisp soft shell crab, kohlrabi, peanuts, nuoc cham	9-
Grilled morcilla, crushed peas, apple caramel, mint	7.5
Karaage chicken, napa cabbage slaw, miso, sesame	7-
Baby back pork ribs, fermented black bean, chilli, coriander	7.5
Elwy valley lamb meatballs, apricot cous cous, minted yoghurt	8-

Large Plates

Spice roasted root vegetable, quinoa, chèvre, soft herb salad	14.5
Pan roasted sea trout, daikon, shiitake, yuzu saffron broth	17.5
Burmese confit duck salad, baby spinach, cashews, chilli, lime	16-
Grilled welsh tandoori lamb gigot, peppers, minted beans, cumin yoghurt	19.5
Garlic crème fraiche braised rabbit, paprika butter beans, wilted chard	19.5

Sides

Gem heart and herb salad	3.5
Steamed tenderstem broccoli	3.5
Fries	3.5

Pudding

Affogato: vanilla ice cream, Caravan market blend espresso	5-
Chocolate beetroot cake, passion fruit sorbet, almond praline	6.5
Crème fraiche delice, poached rhubarb, pistachio meringue	6.5
Golden syrup cake, raspberry ripple ice cream, honeycomb	6.5
Coconut rice pudding, tamarind ice cream, pineapple caramel	6.5

Cheese - membrillo, buckwheat lavosh

Ibérico - pasteurised cow's, goat's and sheep's milk	3.5
Picos blue - pasteurised cow's and goat's milk	3.5
Mahón - raw cow's milk	3.5
Selection of all 3	9-

Dessert Wine

Gls/Btl

Monbazillac 2010, Domaine De L'Ancienne Cure, France (375ml)	6.0/21-
Chateau Partarrieu 2012, Sauternes (375ml)	34-

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-	Cappuccino	2.6
Macchiato	2.2	Latte	2.6
Long black	2-	Mocha	3-
Piccolo	2.2	Hot chocolate	3-
Flat white	2.6	Soya or almond milk	0.5

Filter

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

Tea

Earl grey	2.8	Lemongrass	2.8
English breakfast	2.8	Fresh mint	2.2
Green	2.7	Camomile	2.8
Rooibos	2.7		