



Brunch menu

The Daily Bake

Morning bun, scone	3-
Sweet or savoury muffin	2.5
Tart, slice, cookie, brownie	3-
Cake	4.5

Fruit, Grains

Rosewater poached quince, sesame labneh, toasted sunflower seeds	6-
Organic oat granola, salted coconut yoghurt, pistachio, pickled sultanas	6.5
Red quinoa and organic oat, almond milk porridge, stewed pear, blackberries	6-

On Toast - sourdough or grain

Butter and spreads - house peanut and miso butter, blackberry preserve	3.5
Oglesfield and caraway onion jam	5-
Slow roast tomatoes	5-
Field mushrooms	5-
Two eggs - poached, scrambled, fried	6-
Avocado, aleppo chilli, lemon, olive oil	7-
- poached egg	8.5

Plates

Coconut bread, lemon curd cream cheese, rhubarb	7.5
Grain pancake, maple mascarpone, pomegranate and walnut salsa, mint	10-
Red quinoa and buckwheat grain bowl, soft boiled egg, stem broccoli, sweet potato, peanuts, miso-tahini dressing	10-
Jalapeño cornbread, frijoles negros, fried egg, avocado, chipotle, lime	9.5
Chapel and swan smoked salmon, soft scrambled eggs, grain toast	9-
Buttermilk biscuit, creamy soy mushroom and sausage gravy, fried egg	8.5
Slow roast pork belly, kimchi pancake, gochujang ketchup, sunny duck egg	12-
Salt beef brisket hash, pickled cucumber, poached eggs, hollandaise	11-
Aubergine puree, poached eggs, preserved lemon gremolata, sumac, yoghurt, grilled flatbread	9-
- merguez sausage	11-
Baked eggs, tomato pepper ragout, greek yoghurt, grilled flatbread	9.5
- merguez sausage	11.5
Caravan fry: eggs, roasted flat mushrooms, slow roasted tomatoes, thick cut bacon	10.5
- sourdough or grain toast	

Sides

- Field mushrooms	- Slow roasted tomatoes	3-
- Avocado		4-
- Thick cut bacon	- Merguez sausage	4-
- Pork sausage	- Grilled chorizo	4.5

If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.

We cannot guarantee the absence of traces of allergens.

A discretionary 12.5% service charge will be added to your bill.

Personal electronic items used in restaurant at own risk.

Pudding

Vanilla ice cream, warm Caravan espresso caramel sauce	5-
Coconut panna cotta, kalamansi jelly, coconut yoghurt	6.5
Medjool date and hazelnut cake, halva ice cream, cardamom, syrup, labneh	6.5
Crown pumpkin cheesecake, candied pumpkin seeds, crème fraîche	6.5
Stem ginger shortbread, passion fruit curd ice cream, blackberries	6.5
Chocolate caramel tart, peanut butter ice 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.

Espresso

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

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		

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.

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