



# CARAVAN

## GROUP FEASTING

Season parties and group feasting

[OUR RESTAURANTS](#)

[OUR MENUS](#)





# CARAVAN EXMOUTH MARKET



11—13 EXMOUTH MARKET  
LONDON EC1R 4QD  
020 7833 8115

## WHOLE RESTAURANT

52 guests seated  
80 guests standing

## ROASTERY TABLE

12 guests seated

## FEASTING TABLE

14 guests seated

## TERRACE

32 guests seated  
40 guests standing

# CARAVAN

## KING'S CROSS



1 GRANARY SQUARE  
LONDON N1C 4AA  
020 7101 7661

### WHOLE RESTAURANT

120 - 175 guests seated  
300 guests standing

### ROASTERY

55 guests seated  
100 guests standing

### FEASTING TABLE

34 guests seated

### TERRACE

60 guests seated  
100 guests standing





# CARAVAN

## BANKSIDE



30 GREAT GUILDFORD STREET  
LONDON SE1 0HS  
0207 101 1190

### WHOLE RESTAURANT

120 guests seated  
200 guests standing

### SEMI-PRIVATE DRINKS AND NIBBLES

20 guests standing

### MARBLE TOPPED FEASTING

15 guests standing

### ROASTERY TABLE

18 guests seated

### METAL BOX TABLE

12 guests seated

# CARAVAN CITY



22 BLOOMBERG ARCADE  
LONDON EC4N 8AR  
020 3957 5555

**WHOLE RESTAURANT**  
80 - 110 guests seated  
150+ guests standing

**PARTIAL RESTAURANT**  
34 guests seated

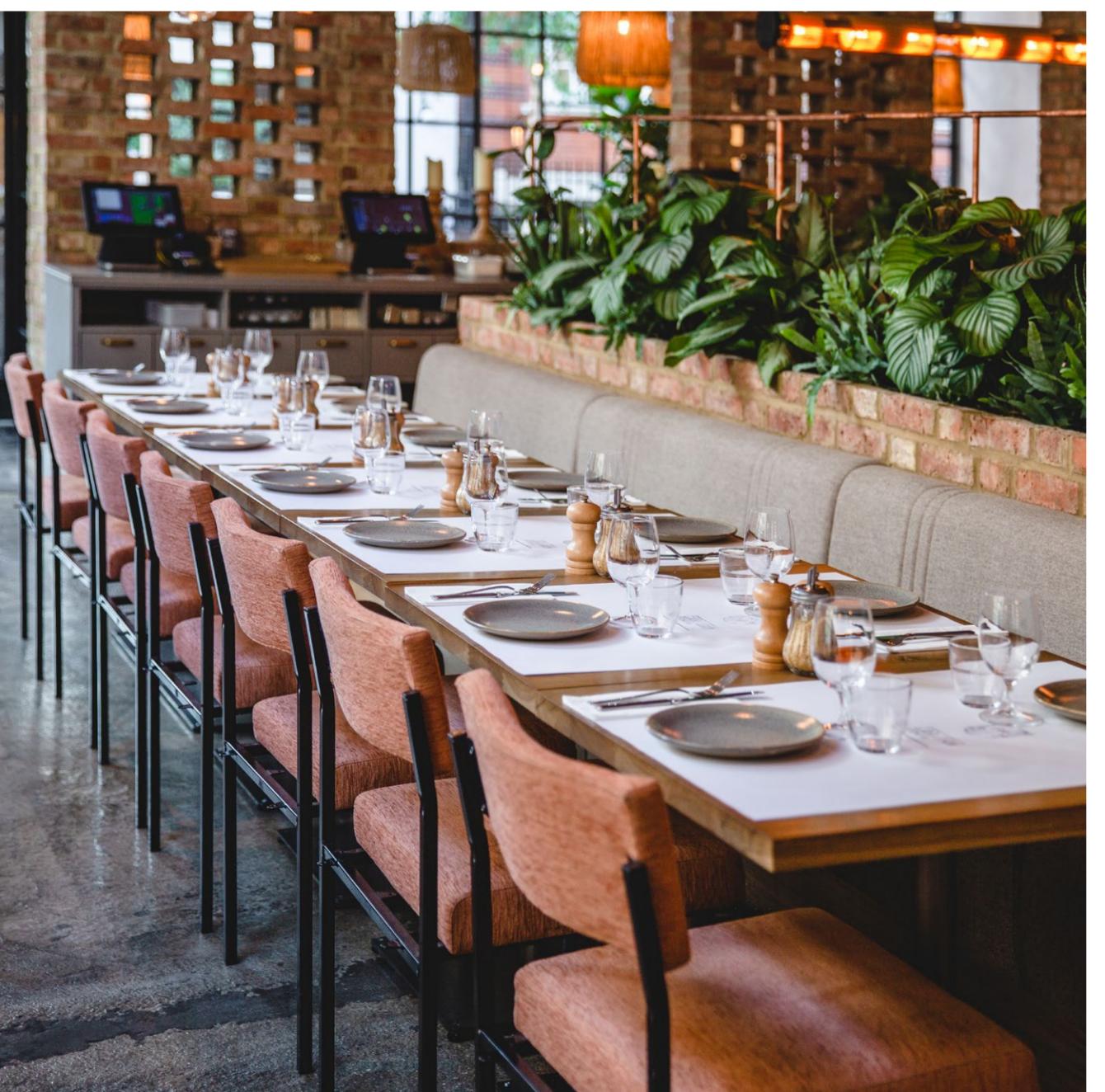
**PRIVATE MEZZANINE**  
20 guests seated  
40 guests standing

**AT THE BAR**  
35 guests standing

**ROASTERY TABLE**  
10 guests seated

**TERRACE**  
60 guests seated  
150+ guests standing





# CARAVAN FITZROVIA



152 GREAT PORTLAND STREET  
LONDON W1W 6AJ  
0203 963 8500

## PRIVATE RECORD ROOM

38 guests seated  
50 guests standing

## WHOLE RESTAURANT

120 - 142 guests seated  
200+ guests standing

## BOLSOVER ROOM

34 guests seated  
45 guests standing

## TO GO AFTER DARK

10 guests seated  
45 guests standing

## FEASTING TABLES

28 guests seated



# RECORD ROOM

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Our record room lies beneath Caravan Fitzrovia and is where DJ Zane Lowe recorded his famous sessions, alongside the Live Lounge and John Peel's last show. Totally private and filled with natural light during the day, the record room can be booked for breakfast, lunch or all-night dinners.

## BREAKFAST, LUNCH & DINNER

- Minimum spend applies
  - please contact our team
- Group feasting menus available

## HIRE BY HOUR

- At £150.00 between 9am - 5pm
- Exclusive use of the room
- Filter coffee and water included

*Available to add per person*

- £5.00 per head for pastries
- £5.00 per head for freshly pressed juices, kombucha and shrubs
- £5.00 per head for smoothies

# MENUS

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Family style feasting  
for larger parties and events



# BREAKFAST MENUS — SERVED FEASTING STYLE

**£18** — per person

- Juices
- Filter coffee
- Tea

## ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads  
house-made jam/miso peanut butter

## ON THE TABLE TO SHARE

- Smashed avocado, pickled red onion, manouri cheese soy pumpkin seeds, sprouts
- Golden spiced yoghurt, apricots, raspberries, maple oat granola, banana cashew butter
- Coconut chia pudding, strawberry balsamic shrub, thai basil, sunflower seeds
- Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini

**£24** — per person

- Juices
- Filter coffee
- Tea

## ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads  
house-made jam/miso peanut butter

## ON THE TABLE TO SHARE

- Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds
- Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za'atar toast
- Baked eggs, spiced tomato, pepper, chickpea ragu, rose harissa, greek yoghurt, grilled flatbread, parsley

## SIDES

- Smashed avocado, chilli, lemon
- Thick cut bacon

**£24** — per person

- Juices
- Filter coffee
- Tea

## ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads  
house-made jam/miso peanut butter

## CHOOSE A PLATE

- Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini
- Hot smoked salmon, scrambled eggs, chives, toast
- Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast

## SIDES

- Smashed avocado, chilli, lemon
- Thick cut bacon



# BRUNCH MENU

**£24** — per person

- Juices
- Filter coffee
- Tea

## ON THE TABLE

- Selection of pastries and baked goods

## CHOOSE A PLATE

- Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds
- Smashed avocado, pickled red onion, manouri cheese soy pumpkin seeds, sprouts, on toast
- Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za'atar toast
- Hot smoked salmon, puy lentils, green beans, pecans, avocado, soft boiled egg, baby gem, pomegranate molasses
- Slow roast duroc pork belly, kimchi pancake, gochujang ketchup, sunny duck egg
- Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast

## SIDES

- Butter and house spreads  
house-made jam/miso peanut butter
- Smashed avocado, chilli, lemon
- Hot smoked salmon
- Thick cut bacon

# BRUNCH COCKTAILS

**£7** — for 1

**£12** — for 2

**£15** — for 3

[per person]

Sample menu

- French House Spritz  
*Suze, St Germain, Pineau de Charantes, prosecco*

- Aperol Spritz

- New Fashioned  
*Bourbon, spiced redbush tea liqueur, bay leaf*

- Single Origin Negroni  
*Gin, Campari, coffee*

- Toasted Miso Mule  
*Vodka, den miso, lime, ginger beer*

- Chef's Margarita  
*Tequila blanco, triple sec, lime, grapefruit*

- Kamm & Sons Elderflower Cosmopolitan  
*Kamm & Sons, Elderflower, Grapefruit, Triple Sec, Lime*

- Seasonal Spiked Shrubs  
*Seasonal shrub spiked with gin*

\*Available for Fitzrovia Record Room only



# GROUP MENUS

## SAMPLE MENU

**£30** — per person

- Sourdough, house butter

### SHARED STARTERS

- Braised puy lentils, green beans, avocado, pecans, pomegranate molasses tahini
- Hot-smoked salmon, baby potato, watercress, mustard buttermilk dressing

### MAIN COURSE FOR SHARING

- Roasted kuri squash, tahini za atar, chickpea sprouts, pickled cucumber, sorrel
- Roasted cod, nori purée, miso butter, mint
- 8-hour lamb shoulder, pomegranate mint pesto (requires 48 hours' notice)

### SIDES

- New potatoes and mint
- Cavolo nero, hazelnuts

### CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Warm boiled orange and almond cake, miso caramel, clotted cream

## SAMPLE MENU

**£35** — per person

- Marcona almonds and nocellera del belice olives
- Sourdough, house butter

### SHARED STARTERS

- Braised puy lentils, green beans, avocado, pecans, pomegranate molasses tahini
- Hot-smoked salmon, baby potato, watercress, mustard buttermilk dressing
- Jamon and San simon Croquettes, saffron mayonnaise

### MAIN COURSE FOR SHARING

- Roasted kuri squash, tahini za atar, chickpea sprouts, pickled cucumber, sorrel
- Roasted cod, nori purée, miso butter, mint

Add either:

- 8-hour lamb shoulder, pomegranate mint pesto (requires 48 hours' notice)

Or

- Confit duck, pomegranate mint pesto

### SIDES

- New potatoes and mint
- Cavolo nero, hazelnuts

### CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Chocolate delice, blackberry sorbet, sesame brittle
- Warm boiled orange and almond cake, miso caramel, clotted cream

## SAMPLE MENU

**£40** — per person

- Steamed edamame beans, sea salt
- Sourdough, house butter
- Berber spiced coppa, cured at Caravan Bankside

### SHARED STARTERS

- Burrata, kale pesto, jerusalem artichoke crisps
- Seabass crudo, truffled soy, yuzu, golden sesame
- Jamon and smoked san simon croquettes, saffron aioli

### MAIN COURSE FOR SHARING

- Roasted kuri squash, tahini za atar, chickpea sprouts, pickled cucumber, sorrel
- Roasted cod, nori purée, miso butter, mint

Add either:

- 8-hour lamb shoulder, pomegranate mint pesto (requires 48 hours' notice)

Or

- Confit duck, pomegranate mint pesto

### SIDES

- New potatoes and mint
- Cavolo nero, hazelnuts

### CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Chocolate delice, blackberry sorbet, sesame brittle
- Yuzu posset, short bread, pear compote
- Warm boiled orange and almond cake, miso caramel, clotted cream

# ...OR CHOOSE YOUR OWN MAIN & PUDDING

[for up to 14 diners]

**£35** — per person

Sample menu

## TO START

- Marcona almonds and nocellera del belice olives
- Sourdough, house butter

## SHARED STARTERS

- Braised puy lentils, green beans, avocado, pecans, pomegranate molasses tahini
- Hot-smoked salmon, baby potato, watercress, mustard buttermilk dressing
- Jamon and san simon croquettes, saffron aioli

## CHOOSE A MAIN COURSE

- Roasted kuri squash, tahini za atar, chickpea sprouts, pickled cucumber, sorrel
- Roasted cod, crushed potatoes, nori purée, miso butter, mint
- Confit duck, braised cavolo nero, pomegranate mint pesto

## CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Chocolate delice, blackberry sorbet, sesame brittle
- Warm boiled orange and almond cake, miso caramel, clotted cream







# GET IN TOUCH

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To make an enquiry and discuss our seasonal rates,  
please contact Tori and Puja on  
[reservations@caravanrestaurants.co.uk](mailto:reservations@caravanrestaurants.co.uk)  
or give us a call on 0203 963 8500

We will get back to you within 24 hours.