

BRUNCH MENU



Daily Bake - Selection of daily baked goods from our counter - ask your waiter

Fruits, Grains

Maple granola, salted coconut yoghurt, pistachio, pickled sultanas	6.5
Hibiscus poached pear, hung yoghurt, macadamia, toasted quinoa, sesame	6-
Brown rice, almond milk, banana, maple porridge	6-

On Toast - sourdough or grain

Butter and spreads - house peanut and miso butter, blackberry preserve	3.5
Oglesfield cheese and caraway onion jam	5-
Smashed avocado, pickled red onion, soy pumpkin seeds, sprouts, manouri cheese	8-
- poached egg	9.5
Two eggs - poached, scrambled, fried	6-

Plates

Coconut bread, lemon curd cream cheese, rhubarb	7.5
Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	9-
Green baked eggs: Purple sprouting broccoli, edamame, chard, miso verde, green chilli, soy	9-
Chapel and swan smoked salmon, soft scrambled eggs, grain toast	9-
Seasoned brown rice, sesame salmon, avocado, miso mayonnaise, mung beans, pickled ginger, radish, furikake	11-
Jalapeño cornbread, chorizo, avocado, chipotle butter, fried eggs	9.5
Paprika and spring onion waffle, wild garlic, thick cut bacon, maple-date butter	12-
Smoked ham hock hash, poached eggs, caramelised onion, pickled cucumber, cavolo nero, hollandaise	11-
Slow roast pork belly, kimchi pancake, gochujang ketchup, sunny duck egg	12-
Aubergine purée, soft boiled egg, preserved lemon gremolata, sumac, yoghurt, grilled flatbread	9-
- add merguez	11-
Baked eggs, tomato pepper ragout, greek yoghurt, grilled flatbread	9.5
- add merguez	11.5
Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast	10.5

Sides

Roasted field mushrooms	Slow roast tomatoes	3-
Smashed avocado, chilli, lime	Thick cut bacon	4-
Pork and leek sausage	Merguez sausage	4-

Pizza (from 12 noon)

Mozzarella, tomato, basil	9-
Squash, stilton, charred romano pepper, stracciatella, pickled red onion	10.5
Portobello, confit garlic, pecorino cream, parsley, lemon zest	12-
Anchovy, tomato, oregano, parsley, green chilli, mozzarella	11-
House pork and fennel sausage, tomato, kale, robiola, chilli	12-
Nduja, tomato, confit garlic, cavolo nero, scamorza	

Pudding

Vanilla ice cream, warm Caravan espresso salt caramel sauce	5-
Coconut panna cotta, blood orange, hazelnut brittle	6.5
Chocolate delice, miso ice cream, sesame brittle	6.5

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.

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	Golden spiced milk	3-
Macchiato	2.4	Turmeric, ginger, lemon, cayenne tea	2.8
Long black	2.5	Mocha	3-
Flat white	2.8	Hot chocolate	3-
Cappuccino	2.8	Salted caramel hot chocolate	3.5
Latte	2.8	Soya, Almond, Oat milk add	0.5

Filter

Our single origin filter options rotate on a regular basis, showcasing outstanding coffee from around the world. Ask your waiter for our current offer which we brew through kalita drip filter

Kalita for 1	3.5	Kalita for 2	7-
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Teas

Our loose leaf teas are from Storm Tea Company.

Earl grey	2.8	Lemongrass and ginger	2.8
English breakfast	2.8	Fresh mint	2.2
Jade oolong	2.7	Camomile blossom	2.8
Rooibos indian chai	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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