# **BRUNCH MENU**



Fruit. Cereal	
Maple granola, salted coconut yoghurt, pistachio, pickled sultanas Thyme poached quince, hung yoghurt, macadamia, toasted quinoa, sesame	6.5 6-
Brown rice, almond milk, banana, maple porridge Overnight oats, apple, pear, yoghurt, dates, poached cranberries	6 - 6 -
On Toast - sourdough or grain	
Butter and spreads - house peanut and miso butter, blackberry preserve Ogleshield cheese and caraway onion jam	3.5 5-
Smashed avocado, pickled red onion, soy pumpkin seeds, sprouts, manouri - poached egg	8- 9.5
Two eggs - poached, scrambled, fried	6 -
Plates	7 5
Coconut bread, lemon curd cream cheese, rhubarb Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut,	7.5
miso, tahini, seeds Jalapeño cornbread, tomatillo salsa, smoked pimenton cotija, fried eggs	9- 9.5
Green baked eggs: Stem broccoli, edamame, chard, miso verde, chilli, soy	9 -
Chapel and swan smoked salmon, soft scrambled eggs, grain toast Seasoned brown rice, sesame salmon, avocado, miso mayonnaise, mung beans,	9 -
pickled ginger, radish, furikake	11-
Morcilla hash, pickled cucumber, poached eggs, hollandaise	11- 11-
Elwy valley lamb meatballs, flatbread, sesame labneh, sour red onion, mint Slow roast pork belly, kimchi pancake, gochujang ketchup, sunny duck egg Aubergine purée, soft boiled egg, preserved lemon gremolata, sumac, yoghurt,	12-
grilled flatbread	9- 11-
- merguez sausage Baked eggs, tomato pepper ragout, greek yoghurt, grilled flatbread - merguez sausage	9.5 11.5
Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon	10.5
- sourdough or grain toast	
<u>Sides</u>	
- Roasted field mushrooms - Slow roast tomatoes - Smashed avocado, chilli and lime	3 - 4 -
- Thick cut bacon - Merguez sausage	<u>4</u> -
- Pork and leek sausage - Grilled chorizo	4.5
Pizza (from 12 noon)	
Mozzarella, tomato, basil	9 -
Squash, stilton, charred romano pepper, stracciatella, pickled red onion Girolles, confit garlic, pecorino cream, parsley, lemon zest	10.5 12-
Anchovy, tomato, oregano, parsley, green chilli, mozzarella	11-
House pork and fennel sausage, tomato, kale, robiola, chilli Nduja, tomato, confit garlic, cavolo nero, scamorza	12- 12-
Beef shin, watercress, horseradish, mozzarella	12-

#### **Pudding**

Vanilla ice cream, warm Caravan espresso salt caramel sauce	5 -
Coconut panna cotta, pink grapefruit, bergamot, hazelnut brittle	6.5
Crown pumpkin cheesecake, pumpkin seed crust, hung crème fraîche, maple	6.5
Ginger cake, hibiscus poached pear, rum syrup, clotted cream	6.5
Pine nut & cranberry custard cake, olive oil ice cream, cranberry conserve	6.5
Chocolate delice, miso ice cream, sesame brittle	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.

### <u>Espresso</u>

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	Iced latte	2.8
Iced long black	2.5		

#### <u>Filter</u>

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

## <u>Teas</u>

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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.