

Brunch menu

Baked Goods - changing daily - please ask your server for allergies	
Sweet or savoury muffin	2.5
Slice or cookie Cake	3- 4.5
cake	4.5
<u>Fruit. Grains</u>	
Ruby grapefruit, sesame labneh, toasted sunflower seeds, vanilla syrup	6 -
Organic oat granola, salted coconut yoghurt, pistachio, pickled sultanas As part of London Food Month, we will be donating £1 from this dish to The Felix Project Red quinoa and organic oat almond milk porridge, banana, medjool date, maple	7-
ned quinod and organic out aimond milk politage, banana, medjoor date, mapre	. 0
<u>On Toast</u> - sourdough or grain	
	3.5
Ogleshield and caraway onion jam	5 -
Slow roast tomatoes	5 -
Thyme roasted field mushrooms Avocado, chilli, lemon, olive oil	5 - 7 -
- poached egg	8.5
Two eggs - poached, scrambled, fried, boiled	6-
Two crumpets and too much butter	3.5
<u>Plates</u>	
Coconut bread, lemon curd cream cheese, strawberries	7.5
Grain pancake, soft poached nectarines, almond liqueur mascarpone, amaretti Red quinoa and buckwheat grain bowl, soft boiled egg, tenderstem broccoli,	10-
sweet potato, peanuts, miso-tahini dressing	10-
Jalapeño cornbread, frijoles negros, fried eggs, avocado, chipotle, lime	9.5
Chapel and swan smoked salmon, soft scrambled eggs, grain toast	9 -
Slow roast pork belly, kimchi pancake, gochujang ketchup, sunny duck egg Salt beef brisket hash, pickled cucumber, poached eggs, hollandaise	12- 11-
Aubergine puree, poached eggs, preserved lemon gremolata, sumac, yoghurt,	11
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 field mushrooms, slow roast tomatoes, thick cut bacon	10.5
- sourdough or grain toast	
<u>Sides</u>	
- Thyme roasted field mushrooms - Slow roast tomatoes	3 -
- Avocado	4 -
- Thick cut bacon - Merguez sausage - Grilled chorizo	4- 4.5

<u>Fresh Juices, Smoothies and Shots (until 3pm)</u>	
Orange	3.5
Apple	3.5
Pink grapefruit	3.5
Apple, pear, kale, spinach, lemon	4.5
Beetroot, apple, turmeric, lemon	4.5
Spirulina, banana, oat	4.5
Banana, date, tamarind, cocoa nib, almond milk	4.5
Ginger, lemon, cayenne shot	2.5
Apple Cider Vinegar, Raw Honey, Lime	2.5
Wheatgrass, lime, coriander, jalapeño, cucumber shot	3 -

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>

2.2	Cappuccino	2.8
2.4	Latte	2.8
2.5	Mocha	3 -
2.8	Hot chocolate	3 -
0.5	Almond milk - add	0.5
	2.4 2.5 2.8	2.4 Latte 2.5 Mocha 2.8 Hot chocolate

Filter

We change our filter offer daily, please ask your waiter for details.

<u>Teas</u>

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.