

BREAKFAST MENU



Daily Bake

Truffle, Energy ball	2-
Sweet or Savoury muffin, Tea cake	2.5
Morning bun, Tart, Scone, Cookie, Brownie	3-

Fruit, Grains

Maple granola, coconut yoghurt, blackberries	6.5
Thyme poached quince, hung yoghurt, macadamia, toasted quinoa, sesame	6-
Brown rice, almond milk, banana, maple porridge	6-
overnight oats, apple, pear, dates, honey, yoghurt, poached cranberries	6-

On Toast - sourdough, grain, gluten free

Sourdough grilled cheese sandwich, quince jam	7-
- fried egg	8.5
Smashed avocado, pickled red onion, soy pumpkin seeds, sprouts, manouri	8-
- poached egg	9.5
Girolles, flat mushrooms, ricotta, tarragon, parmesan	8-
Eggs: fried, poached, scrambled	6-

Plates

Coconut bread, lemon curd cream cheese, rhubarb	8-
Sprout and kraut bowl: Quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	9-
Jalapeño cornbread, frijoles negros, fried egg, avocado, chipotle, lime	9.5
Green baked eggs: Stem broccoli, edamame, chard, miso verde, green chilli soy	9-
Pastrami cure sea trout, scrambled eggs, toast	9.5
Slow roast pork belly, kimchi pancake, gochuchang ketchup, sunny duck egg	12-
Whipped morcilla, fried duck egg, fried potato, green sauce, red sauce	11-
Aubergine puree, poached eggs, preserved lemon gremolata, sumac yoghurt, flat bread	9-
- add merguez sausage	11-
Baked eggs, tomato pepper ragout, greek yoghurt, flat bread	9.5
- add merguez sausage	11.5
Caravan Fry: 2 eggs, thick cut bacon, roasted mushrooms, slow roasted tomatoes, toast	10.5

Sides

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

Fresh Juices and Shots

Apple cider vinegar, lime, raw honey shot	3-
Turmeric, ginger, cayenne, lemon shot	3-
Wheatgrass, lime, agave shot	3-
Cold pressed orange	4-
Cold pressed apple	4-
Cold pressed pink grapefruit	4-
Carrot, orange, ginger, turmeric, lemon	4.5
Cucumber, fennel, apple, lime	4.5
Beetroot, cucumber, cayenne, lemon	4.5

Milks and Blends

Banana, peanut butter, date, organic cocoa, almond milk	6-
Add Vanilla Whey Protein	0.5
Berries, acai, chia powder, banana, coconut milk	6-
Add Vegan Hemp Protein	0.5
Avocado, toasted oats, spirulina, honey, milk	6-
Add Soya Protein	0.5
Banana, bee pollen, cold brew, almond milk	6-
Add Chocolate Whey Protein	0.5

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	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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