

DRINKS MENU



Tap Beer

Hells Lager, Camden Town Brewery	2.5/5-
<i>German helles style pale lager, crisp and fresh</i>	
Pale Ale, Camden Town Brewery	2.75/5.5
<i>American style pale ale</i>	
Gentlemans Wit Bier, Camden Town Brewery	2.75/5.5
<i>White beer with lemon zest</i>	

Bottle and Can Beer

Black Lager, Small Beer Co. (1%) Bermondsey	4-
Ginger-Stella Sour, Beavertown x Karma Cola Colab, Tottenham	4.5
Posh Lager, Forrest Road Brewery, Hackney	5-
Lemon & Thyme Saison, Partizan Brewing, Bermondsey	5-
Halletts Cider, Caerphilly, Wales	5-
Peel Blonde Ale, Orbit Brewery, London	5-
Easy Peeler Pale Ale, Fourpure Brewery, Bermondsey	5-
Neck Oil, Beavertown Brewery, Tottenham	5-
Digital IPA, Yeastie Boys, NZ/Aberdeen	5-
Black Coffee Lager, Camden Town Brewery	4-
Spresso Imperial Stout 9%, Beavertown Brewery, Tottenham	7-

House-Made Tonics and Gin

Caravan House Tonic - Beefeater Gin	8-
Orange and Cucumber Tonic - Victory Gin	9-
Hop and Grapefruit tonic - Monkey 47 Gin	10-

Soft Drinks

Elderflower & mint spritzer	4-
Caravan House Lemonade	4-
Karma Cola	3-
Karma Cola Diet	3-
Gingerella	3-

House-Made Sodas and Ferments

Ginger Beer	3-
Pomegranate Kombucha	3.5
Apple Cider Vinegar, Lime & Raw Honey Shot	3-
Passionfruit Shrub (spike with vodka £4)	3-
Blueberry & Tarragon Shrub (spike with gin £4)	3-

*All wines by the glass are available in 125ml measures
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Wine

Sparkling

	<u>125ml/750ml</u>
Prosecco, Cantina Colli Euganei, NV, Veneto, Italy <i>Spumante prosecco. Light and well balanced</i>	7.5/36-
'Natürlich' Pet Nat, Landron Chartier, 2016, Loire, France <i>Organic. Clean and fresh. Slight yeasty funk, clean acidity</i>	38-
Sparkling Rosé, Balfour Brut, 2013, Kent, England <i>Off dry. Sweet strawberries with smoky savouriness</i>	11-/60-
Charles Heidseick Brut, NV, Champagne, France <i>Full bodied and textured. Buttered brioche. Lively acidity</i>	12-/58-
Ruinart Brut Rose, NV, Champagne, France <i>Subtle and fresh. Crisp cherry and raspberry. Refined bubble and a clean finish</i>	85-

White Wine

	<u>175ml/500ml/750ml</u>
Viura, Sueno Noche, 2017, La Mancha, Spain <i>Fresh & floral. Distinct grassy aromas, lively acidity</i>	5.5/15-/22-
Chenin Blanc, Cape Heights, 2017, Paarl, South Africa <i>Full bodied and vibrant. Ripe melon and apple</i>	6-/16-/24-
Chardonnay, Free Run Juice, Samurai, 2016, Southern Australia <i>Minimal intervention. Clean and fresh, stone fruit and melon, citrus acidity</i>	7-/18-/28-
Louriero, Q De Azevedo, 2016, Vinho Verde, Portugal <i>Clean. Intense orange blossom and lime. Balanced minerality and light tingle</i>	8-/22-/30-
Gruner Veltliner, Josef Ehmoser, 2016, Wagram, Austria <i>Refreshing minerality. Citrus, white peach. Cleansing acidity</i>	8.5/23-/38-
Picpoul de Pinet, Terrasses de la Mar, 2017, Languedoc, France <i>Crisp. Lemon zest and cut grass. Clean acidity, dry finish</i>	9.5/27-/40-

Rose

	<u>175ml/500ml/750ml</u>
Cinsault, Chateau D'Ollieres, 2017, Provence, France <i>Floral and fresh. Jasmine on the nose, red berry freshness, tropical fruit finish</i>	7-/21-/30-
Bardolino Chiaretto, Monte del Fra, 2017, Veneto, Italy <i>Balanced with ripe, fresh summer fruits</i>	8-/22-/34-
Bandol Rose, Domaine Terrebrune, 2016, Bandol, France <i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	44-

Red Wine

	<u>175ml/500ml/750ml</u>
Syrah-Grenache, Terre de Mistral, 2016, Rhone Valley, France <i>Natural. Stewed red fruits, black pepper & leather. Sweet spice on the end</i>	6-/16-/24-
Red Blend, 'Estava', Casa Ferreirinha, 2016, Douro, Portugal <i>Floral. Rose petals and peppercorns. Integrated tannins and acidity, clean finish</i>	6.5/18-/28-
Gamay, Vincent & Steven Perraud, 2016, Nantes, France <i>Juicy and bright. Fresh red berries and currants. Round, supple finish</i>	8-/22-/32-
Rioja, Palacios Remondo, 2016, Rioja, Spain <i>Organic. Easy drinking Rioja. Berries, sweet spice and orange peel</i>	8.5/23-/34-
Malbec, Altos Las Hormigas, 2016, Mendoza, Argentina <i>Bold. Dried red cherry and currants. Soft, structured tannins, warm finish</i>	9-/25-/36-
Pinot Noir, Petit Clos Henri, 2016, Marlborough, New Zealand <i>Floral. Dried lavender and rose. Red berries, fresh, supple tannins</i>	10-/30-/46-

White

Aromatic

Cortese, Alasia, 2016, Piemonte, Italy	24-
<i>Bright. Fresh green apple, lime & honeysuckle. Crisp minerality</i>	
Muller-Thurgau, Vater und Sohn, 2016, Kitzingen, Germany	34-
<i>Organic. Floral aroma, honeysuckle and lime. Light, cleansing acidity</i>	
Verdicchio, Villa Bucci Classico Superior, 2016, Marche, Italy	38-
<i>Rich and floral. Sweet spice & almonds, creamy body, lingering finish</i>	
Gewurztraminer, Reserve, Andre Scherer, 2016, Alsace, France	42-
<i>Floral. Elderflower and grapefruit peel. Candied fruit notes, clean acidity</i>	
Albarino, 'O Rosal' Bodegas Terras Gauda, 2016, Rias Bixas, Spain	44-
<i>Ripe stone fruit and anise nose. Citrus fruit acidity. Intense, lasting finish</i>	
Gruner Veltliner, 'Hefeabzug', Nikolaihof, 2015, Wachau, Germany	55-
<i>Biodynamic. Rich, full bodied. Tropical fruit tones, clean, fresh acidity</i>	
Wild Sauvignon Blanc, Greywacke, 2015, Marlborough, New Zealand	60-
<i>Opulent. Crème brulee aroma, sweet spice. Balanced acidity, chalky finish</i>	

Light Bodied

Riesling, Cave de Hunawihr, 2017, Alsace, France	30-
<i>Powerful. Clean lemon and lime, stone fruit. Gentle mineral notes. Balanced finish</i>	
Torrontes-Riesling, Amalaya, 2017, Salta, Argentina	32-
<i>Fresh green apple, a hint of blossom and a slight spritz on the tongue</i>	
Sauvignon Blanc, Mandard, 2017, Touraine, France	34-
<i>Crisp and aromatic. Elderflower and gooseberry, with wild herbs</i>	
Petit-Manseng, Clos Lapeyre, 2016, Jurancon Sec, France	35-
<i>Biodynamic. Intense aromatics, fresh lime and pear. Pronounced minerality</i>	
Riesling, Rheingau, Eva Fricke, 2016, Rheingau, Germany	48-
<i>Fresh and elegant. Ripe stone fruit and sweet spice. Gentle, cleansing minerality</i>	
Garganega 'La Rocca' Pieropan, 2015, Veneto, Italy	58-
<i>Intense. Almond and honey aroma. Vanilla and stone fruit with a lasting finish</i>	
Chablis, 1er Cru 'Les Vallions', Domaine Laroche, 2015, Chablis, France	75-
<i>Complex. Flint and pear aromas. White flowers and apple, long fresh finish</i>	

Full Bodied

Chardonnay, 'Rossie's Block' Neudorf, 2016, Marlborough, New Zealand	55-
<i>Complex and elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity</i>	
Puligny Montrachet, 2015, Miolane, Burgundy, France	70-
<i>Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness</i>	

Red

Light Body

Pinot Noir/Gamay, Domaine de Salvard, 2016, Loire, France	34-
<i>Light bodied. Raspberries and liquorice. Pinot structure and gaminess</i>	
Corvina/Merlot, Trastullo, 2015, Veneto, Italy	30-
<i>Intense & fruity. Red cherries and plum. Rounded tannins, fresh finish</i>	
Cinsault, Domaine Foulards, 2016, Roussillon, France	32-
<i>Floral. Rich ripe raspberry & rose water. Slightly early, refreshing acidity</i>	
Rioja Reserva, Izadi, 2013, Rioja Alavesa, Spain	42-
<i>Intense. Dark berries and leather. Fine tannins, warm with a lingering finish</i>	
Pinot Noir, Birichino, 2015, Santa Cruz, USA	52-
<i>Elegant and floral. Pomegranate and chocolate, silky, smooth finish</i>	

Medium Body

Garnacha, Pablito, Casa di Si, 2015, Catalunya, Spain	28-
<i>Natural fermentation. Plum and violet flower. Candied cherry, smooth and silky</i>	
Barbera Blend, 'The Goatfather', 2015, Paarl, South Africa	32-
<i>Rustic and earthy with ripe berry and smoke flavours</i>	
Cab Sauv., Domaine des Tourelles, 2014, Bekka Valley, Lebanon	36-
<i>Delicate. Ripe cherry, soft leather. Soft gripping tannins, lasting finish</i>	
Fleurie, Domain de Gry-Sablon, 2015, Beaujolais, France	48-
<i>Vibrant. Violet flowers and red currents. Fresh berries, silky tannins</i>	
Mourvedre, 'Hitch' Tim Martin, 2015, Swartland, South Africa	50-
<i>Fresh. Red fruit juiciness. Floral musk, warm winter spice, lingering finish</i>	
Brunello di Montalcino, Fossacolle, 2012, Tuscany, Italy	80-
<i>Intense. Sweet fruit perfume. Rich, full body. Cleansing acidity</i>	

Full Body

Syrah/Viognier, Maison Nicolas Perrin, 2015, Northern Rhone, France	34-
<i>Lively. Blackcurrant and bramble, building warm spice, soft tannins, balanced acidity</i>	
Dolcetto, G.D. Vajra, 2016, Piemonte, Italy	40-
<i>Powerful. Stewed berries & violet flowers. Refined tannins, balanced finish</i>	
Merlot/Petit Verdot, Chateau Labadie, 2014, Haut Medoc, France	46-
<i>Powerful. Pronounced black currant and cherry. Toast and sweet spice. Silky tannins</i>	
Cabernet Sauvignon, Antonij Rupert, 2012, Stellenbosch, South Africa	52-
<i>Smooth, red blend. Sweet spice, tobacco, blackberries. Intense lingering finish</i>	

<u>Dessert Wine</u>	<u>100ml/375ml</u>
Monbazillac 'Jour de fruit', 2014, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2016, Piemonte, Italy	23-
Sauternes, Chateau Partarrieu, 2014, Bordeaux, France	33-
Rielsing Auslese, Dreissigacker 2008, Rheinhessen, Germany	8.5/40-

<u>Fortified Wine</u>	<u>75ml</u>
Manzanilla, La Gitana, Jerez, Spain	6-
Olorosso, Sánchez Romate, Jerez, Spain	6-
Quinta de la Rosa LBV, Pinhão, Portugal	7.5
Pedro Ximenez, Sanchez Romate, Jerez. Spain	8-
Pineau des Charentes Blanc, NV France	7.5

<u>Digestifs and Cognacs</u>	<u>50ml</u>
Fernet Branca	6-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace	7-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace	7-
Martel VS	8-
Calvados Berneroy XO	9-
H By Hine VSOP	9-
Grappa de Amarone, Rizzardi	9-

<u>Whiskies</u>	<u>50ml</u>		<u>50ml</u>
Chivas Regal, SCO	8-	Jamesons, IRE	8-
Balvenie Caribbean cask, SCO	9-	Glenfiddich 15yr, SCO	10-
Old Pulteney 12yr, SCO	9-	Ardbeg Ten, SCO	9-
Nikka from the Barrel, JAP	10-	Hibiki Harmony, JAP	11-
Rittenhouse Rye, USA	8-	Wild Turkey 81, USA	8-
Woodford Reserve, USA	10-		

<u>Rum</u>	<u>50ml</u>		<u>50ml</u>
Havana 3yr, CUB	8-	Plantation 5yr, CAR	8-
Angostura 5yr, TRIN	9-	Havana 7yr, CUB	9-
Matusalem Gran Reserva, CUB	9-	Santa Teresa 1796 Rum, VEN	10-
El Dorado 12yr, Guyana	10-		

<u>Tequila & Mezcal</u>	<u>50ml</u>		<u>50ml</u>
Cabrito Blanco	8-	Cabrito Reposado	8-
Ocho Blanco	8-	Herradura Reposado	9-
Patron Anejo	9-	Centinela Anejo	9-
Del Mequey Vida Mezcal	10-	Corte Vetusto Espadin	10-

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Fresh Juices and Shots (Until 4pm)

Apple cider Vinegar, Lime, Raw Honey Shot	3-
Turmeric, Ginger, Cayenne, Lemon Shot	3-
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Fennel, Apple, Lime	4.5
Beetroot, Cucumber, Cayenne, Lemon	4.5
Cold Pressed Orange/Apple/Grapefruit	4-

Milks and Blends

Banana, Peanut Butter, Date, Organic Cocoa, Almond Milk	6-
Add Vanilla Whey Protein	.5
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
Add Vegan Hemp Protein	.5
Avocado, Toasted Oats, Spirulina, Honey, Milk	6-
Add Soya Protein	.5
Banana, Bee Pollen, Cold Brew, Almond Milk	6-
Add Chocolate Whey Protein	.5

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		

Coffees

Espresso	2.3	Golden Spiced Milk	3-
Macchiato	2.5	Almond milk, turmeric, clove, cinnamon	
Piccolo	2.5	Turmeric, Ginger, Lemon Tea	2.8
Long Black	2.5	Mocha	3-
Flat White	3-	Hot Chocolate	3-
Cappuccino	3-	Salt Caramel Hot Choc.	3.5
Latte	3-	Soy, Almond, Oat Milk (add)	0.5
Cold Brew	3-	Cold Brew Tonic	3.5

COCKTAILS

French House Spritz <i>Elderflower, gentian, pineau des charantes, prosecco</i>	9-
Chefs Margarita <i>Tequila blanco, grapefruit, lime, smoked cumin salt</i>	9-
Hell Or High Water <i>Victory gin, peach liqueur, lillet, lemon, soda</i>	9-
OG Colada <i>Plantation rum, roast pineapple, coconut, lime, mint</i>	9.5
Hidden In Plain View <i>Tequila blanco, triple sec, bitters, citric acid</i>	10-
Coffee Club Daiquiri <i>Havana 3 yr, coffee falernum, lime, orange liqueur</i>	9-
Watermelon Paloma <i>Tequila reposado, watermelon & cardamom oleo, lime, soda</i>	9-
Secret Cocktail <i>Aperol, mandarin, calvados, gomme, lemon, egg white</i>	8.5
Pistachio Mai Tai <i>Penny blue rum, pistachio orgeat, almond, lime, triple sec</i>	10-
Toasted Miso Mule <i>Kings ginger, vodka, den miso, lime, house ginger beer</i>	9-
Single Origin Negroni <i>Beefeater gin, campari, single origin coffee infusion</i>	9-
Pedro Sucker-Punch <i>Bourbon, rye whiskey, PX, amaro, lemon, coffee liqueur</i>	9-
Negrizzle <i>Tequila ocho, lillet, campari, PX, vida mezcal</i>	10-
New Fashioned <i>Chivas 12yr, spiced red bush tea liqueur, bay leaf</i>	9.5
Espresso Martini #3 <i>Vodka, baileys, coffee liqueur, coffee</i>	9-

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