



All day menu

Snack

Marcona almonds and nocellera del belice olives	3.5
Stilton and peanut wontons, sticky soy	4.5
Smashed cucumbers, soy tahini, szechuan chilli oil	4.5
Six tempura oysters, lime mayonnaise, smoked nori salt	12-
Pork and chinese chive pot stickers, black vinegar mayonnaise, chilli oil	7.5

Bread. Cheese. Meats

Potato bread, lemon thyme butter	3.5
Jalapeño corn bread, chipotle butter, coriander, lime	4-
House sesame labneh, rye sourdough flatbread, charred green chilli, zhoug	7-
Brinkworth blue, perl wen brie & mature gouda, piccalilli, buckwheat lavosh	9-
Air dried beef cecina, manchego, olive oil	7.5

Small Plates

Red quinoa and buckwheat grain bowl, tenderstem broccoli, sweet potato, peanuts, miso-tahini dressing	8-
Baby kale, truffled umeboshi, pecorino	7-
Jersey royals, watercress, pine nut mayonnaise, soft egg, mint	8-
Molasses roasted beets, charred onions, goat's curd, toasted seeds, parsley	7-
Char-grilled scallions, ajo blanco, romesco, coriander	8.5
<i>As part of London Food Month, we will be donating £1 from this dish to The Felix Project</i>	
Griddled english asparagus, stilton, den miso, thai basil, shiso	8-
Crispy chilli-salt tofu, ong choi, fermented black beans, sesame	8-
Chapel and swan smoked salmon, radish, sesame, wasabi pea furikake	7.5
Pan fried mackerel, pine nuts, preserved lemon, sultanas, capers	8.5
Crayfish salad, thai basil, chilli, coriander, roasted cashews, nam jim	9-
Burmese chicken salad, turmeric, chilli, lime, peanuts	7.5
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5
Chaat masala braised oxtail, chilli, crispy shallots, amchoor yoghurt	8.5
Elwy valley lamb ribs, chermoula	8-

Pizza

Mozzarella, tomato, basil	9-
Charred portobello mushroom, porcini ricotta, mozzarella, dressed rocket	11-
Boquerones, mojo picon, mozzarella, caper lemon mascarpone, oregano	11-
Guanciaie, caramelised onion, caciocavallo, mozzarella, rosemary oil	12-
Fennel salami, charred radicchio, confit cherry tomato, taleggio, jalapeño	12-
Sobrassada, roasted kale, scamorza, confit garlic, chilli	12-

Large Plates

Date and burnt onion pastilla, tahini aubergine, preserved lemon, almonds	17.5
Grilled sea bass, red coconut curry, daikon, carrot, peanuts	17.5
Elwy valley lamb meatballs, braised tomato, bulgur, cumin yoghurt, almonds	17.5
Duck confit, corona beans, baby spinach, lemon, parsley	19-
Den miso pork ribeye, red cabbage, sesame slaw, sweet potato	20-

Sides

Leaf salad	Grilled tenderstem broccoli	Fries	3.5
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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.

Pudding

Vanilla ice cream, warm Caravan espresso salt caramel sauce	5-
Coconut panna cotta, passionfruit jelly, coconut yoghurt, toasted coconut	6.5
Roasted chestnut tart, maple rosemary ice cream, marsala soused agen prunes	6.5
Tempura plantain, lemongrass ice cream, sweet miso cream, shiso	6.5
Grilled pineapple, sumac custard, oat and brazil nut crumb, cardamom	6.5
Chocolate stout cake, chocolate caramel, burnt coffee cream	6.5

British Cheese - piccalilli, buckwheat lavosh

Brinkworth blue - pasteurised cow's milk, vegetarian rennet	3.5
Perl wen brie - pasteurised cow's milk, vegetarian rennet	3.5
Extra mature gouda - pasteurised cow's milk	3.5
Selection of all 3	9-

Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2010, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2012, Piemonte, Italy	23-
Late harvest Riesling, Seresin Estate, Marlborough, New Zealand	33-
Pineau de Charentes, Drouineau Blanc (700ml)	7-/48-

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	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		

Filter

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

Teas

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.

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