



## All day menu

|  |     |
|--|-----|
| Marcona almonds and nocellera del belice olives    | 3.5 |
| Smashed cucumbers, soy tahini, szechuan chilli oil | 4.5 |
| Blue cheese and peanut wontons, sticky soy         | 4.5 |

### Bread, Cheese, Meats

|  |     |
|--|-----|
| Potato bread, lemon thyme butter                                   | 3.5 |
| Jalapeno corn bread, chipotle butter                               | 4-  |
| Burrata, pine nut and caraway bulgur wheat, lemon oil              | 8-  |
| Picos blue, ibérico and mahón cheeses, membrillo, buckwheat lavosh | 9-  |
| Air dried beef cecina, manchego, olive oil                         | 7.5 |
| Moons green fennel saucisson                                       | 7.5 |

### Small Plates

|   |     |
|---|-----|
| Red quinoa and buckwheat grain bowl, stem broccoli, sweet potato, peanuts, miso-tahini dressing | 8-  |
| Pickled shimeji mushrooms, truffle, edamame-tofu puree, toasted buckwheat                       | 7-  |
| Roasted kale, borlotti bean piperade, rosary goat's cheese                                      | 7.5 |
| Chilli crusted tofu, green beans, ginger soy  | 8-  |
| Grilled asparagus, preserved lemon mayonnaise, soft egg, hazelnut dukkah                        | 9-  |
| Baby gem, nardin anchovies, buttermilk dressing, toasted panko crumbs                           | 7.5 |
| Confit trout, jersey royals, peas, curry mayonnaise   | 8-  |
| Fried soft shell crab, kimchi slaw, chilli tamarind dressing                                    | 9-  |
| Chorizo and sweet potato croquettes, saffron aioli  | 6-  |
| Burmese chicken salad, turmeric, chilli, lime, peanuts  | 7.5 |
| Crispy pork belly, cider miso caramel, apple walnut slaw  | 9-  |
| Beef carpaccio, teriyaki onions, wasabi mayo, edamame, shiso                                    | 9-  |

### Pizza

|  |     |
|--|-----|
| Buffalo mozzarella, tomato, basil  | 9-  |
| Kale, lemon baked ricotta, pickled red onion, mozzarella, parmesan       | 10- |
| Anchovy, preserved lemon, green chilli, black olive, oregano, mozzarella | 11- |
| Boar sausage, confit cherry tomato, grilled radicchio, taleggio          | 12- |
| Chorizo, charred tomato harissa, sprouting broccoli, smoked caciocavallo | 12- |

### Large Plates

|   |      |
|---|------|
| Chargrilled celeriac, honey mustard greens, shallots, goat's curd, dukkah | 14.5 |
| Grilled sea bass, red coconut curry, papaya, daikon, peanuts              | 17-  |
| Za'atar baked cod, kalamata olive relish, samphire, tomato jus            | 17-  |
| Spring chicken, broad bean pearl barley risotto, burnt gem, chorizo mayo  | 17-  |
| Paprika spiced lamb shoulder, burnt tomato bulgur wheat, feta, mint       | 19-  |

### Sides

|              |                           |       |     |
|--------------|---------------------------|-------|-----|
| Rocket salad | Purple sprouting broccoli | Fries | 3.5 |
|--------------|---------------------------|-------|-----|

*If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.*

*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, Caravan market blend espresso salted caramel         | 5-  |
| Rosewater milk pudding, guava sorbet, pistachio praline                 | 6.5 |
| Pomegranate pavlova, coconut cream, sorrel sorbet, kiwi fruit compote   | 6.5 |
| Chocolate torte, olive oil ice cream, marcona almonds, smoked sea salt  | 6.5 |
| Rhubarb and hazelnut ricotta rye tart, stem ginger ice cream            | 6.5 |
| Caramel chocolate fritters, chocolate cream, banana, cinnamon ice cream | 6.5 |

### Cheese - membrillo, buckwheat lavosh

|  |     |
|--|-----|
| Ibérico - pasteurised cow's, goat's and sheep's milk | 3.5 |
| Picos blue - pasteurised cow's and goat's milk       | 3.5 |
| Mahón - raw cow's milk                               | 3.5 |
| Selection of all 3                                   | 9-  |

### Dessert Wine

100ml/375ml  
Gls/Btl

|   |        |
|---|--------|
| Monbazillac 'Jour de Fruit', L'Ancienne, 2009           | 6-/21- |
| Moscato d'Asti di Strevi, Contero, Piemonte, Italy 2012 | 23-    |
| Chateau Partarrieu, Sauternes, France 2008              | 33-    |

### Caravan Coffee

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 speciality 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 filter coffees on offer are of single origin and 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 offer 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 coffees 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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