



## All day menu

### Snack

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
Jalapeño corn bread, chipotle butter, coriander, lime	4-
House sesame labneh, flatbread, charred green chilli, zhoug	7-
Burrata, bell pepper salsa, coriander	8-
Manouri, graviera, cretan cheese, fig-pistachio terrine, buckwheat lavosh	9-
Air dried beef cecina, manchego, olive oil	7.5

### Small Plates

Red quinoa and buckwheat grain bowl, stem broccoli, sweet potato, peanuts, miso-tahini dressing	8-
Aubergine bhaji, tomato kasundi, yoghurt	5-
Grow up farm baby kale, truffled umeboshi, pecorino	7.5
Roasted heritage carrots, smoked paprika yoghurt, hazelnut dukkah, mint	7.5
Roasted red kuri squash, den miso, blue cheese, thai basil	7.5
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7-
Cured salmon, pickled shallots, wasabi peas, furikaki	7.5
Baby squid, new potato, meyer lemon, capers, parsley	9-
Smoked mackerel, baby peppers, yuzu saffron butter, mint	8.5
Chorizo and sweet potato croquettes, saffron mayonnaise	6-
Burmese chicken salad, turmeric, chilli, lime, peanuts	7.5
Miso glazed dingley dell pork belly, red cabbage slaw	8-
Elwy valley lamb cutlets, chermoula (price each)	5-

### Large Plates

Quinoa and potato cake, minted courgette, grilled manouri, piquillo salsa	16.5
Pan-fried sea bass, red coconut curry, papaya, daikon, peanuts	17.5
Pan-fried cod, pickled shimeji mushrooms, wasabi edamame-tofu purée, shiso	19-
Elwy valley lamb meatballs, burnt tomato, bulgur, cumin yoghurt, almonds	17.5
Duck confit, braised cavolo nero, pomegranate-mint pesto	18.5

### Sides

Leaf salad	Braised cavolo nero	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, Caravan market blend espresso salted caramel	5.5
Rosewater milk pudding, guava sorbet, pistachio	6.5
Chocolate torte, banana chocolate sauce, peanut butter ice cream	6.5
Golden syrup cake, figs, thyme honey syrup, galotyri cheese sorbet	6.5
Peach rice pudding, vanilla ice cream, marcona almonds, blackberries	6.5

### Cheese - fig and pistachio terrine, buckwheat lavosh

Manouri - pasteurised goat's and ewe's milk	3.5
Graviera - unpasteurised cow's and ewe's milk	3.5
Smoked cretan - goat's and ewe's milk	3.5
Selection of all 3	9-

### Dessert Wine

	Gls/Btl
Monbazillac 2010, Domaine De L'Ancienne Cure, France (375ml)	6.0/21-
Chateau Partarrieu 2012, Sauternes (375ml)	34-

### 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 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 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	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

We have a selection of single origin coffees and espresso beans available for sale. You can also purchase brewing accessories for home. Ask the waiter and barista if you need advice or recommendations.

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