

## All day menu

Mon-Fri - 12noon - 10.30pm

Sat - 5pm - 10.30pm

### Bread, Cheese, Meats

Olive and herb focaccia, parmesan oil	3.5
Jalapeno corn bread, chipotle butter	4-
Garlic and rosemary flatbread, cucumber yoghurt	4.5
Mahon cheese, apple sultana chutney, PX syrup, marcona almonds	5.5
Burrata, fig, hazelnuts, candied orange zest, balsamic vinegar	6-
Pyrenean pork <b>pâté</b> , manzanilla olives, quince paste, croutons	6.5
Moons green charcuterie board	8-

### Small Plates

Kohlrabi, fennel, lemon balm, walnuts, chardonnay vinaigrette	5-
Farro, beetroot, parsnip, rocket, goat's curd, caraway dressing	5.5
Chickpea chips, chipotle ketchup	5.5
Soba noodle salad, edamame, mushrooms, sesame soy dressing	6-
Ash goat's cheese, beetroot carpaccio, thyme honey, pumpkin seeds	6-
Curried swede, cavolo nero, coconut yoghurt, chardonnay raisins	6-
Nardin anchovies, palm heart brandade, crisp bread	6-
River farm smoked scottish salmon, avocado, chilli ponzu, nori	7-
Crispy soft shell crab, red lentil dahl, tomato kasundi, yoghurt	9-
Grilled octopus, chorizo, piquillo, mojo picon	9-
Coconut lime chicken salad, wombok slaw, peanuts, cashews	6.5
Smoked san simon cheese and jamon croquettes, saffron aioli	6.5
Yorkshire black pudding, celeriac, apples, verjus reduction	7-
Braised welsh lamb sofrito, butter beans, almonds, salsa verde	8.5

### Pizza

Mozzarella, tomato, basil	9-
Girolles, kale, braised fennel, baked ricotta	10-
Wiltshire honey roasted ham, braised leeks, taleggio, thyme	11-
Veal sausage, plum tomato, taleggio, green chilli, parmesan	11-
Moons green pepperoni, burnt pepper, black olive, smoked scamorza	11-

### Large Plates

Potato gnocchi, wild mushrooms, jerusalem artichoke cream, kale	14.5
Seared sea trout, nori puree, daikon, bok choy, miso crème fraiche	15-
Seared cod, sesame squash, samphire, hazelnut dukkah, baharat	16-
Confit duck leg, puy lentils, radicchio, mustard mascarpone	16.5
Yorkshire shorthorn ribeye, carrot-yam puree, bourbon relish, jus	21.5

### Sides

Rocket salad	Tenderstem broccoli	Fries	3.5
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*We cannot guarantee the absence of nuts in any of our dishes. Please inform your waiter of any food allergies before ordering.*

*A discretionary 12.5% service charge will be added to your bill.*

*Personal electronic items used in restaurant at own risk.*

## Pudding

Affogato; vanilla ice cream, Caravan market blend espresso	5-
Fig and walnut tart, honey mascarpone, vanilla port syrup	6.5
Baked pumpkin cheesecake, pecan praline, crème fraîche	6.5
Chocolate truffle, violet crumble, whipped cream, blueberries	6.5
Coconut semifreddo, pineapple, ginger snap	6.5
Apple, rhubarb, pistachio, oat granola crumble, yoghurt ice cream	10-
(for 2)	

## English Cheese - with walnut bread and chutney

Fern abbey brie - unpasteurised ewe's milk	3.5
Peakland blue - pasteurised cow's milk	3.5
Kelly's canterbury cheddar - unpasteurised goat's milk	3.5
Selection of all 3	10-

## Dessert Wine

100ml/375ml

Gls/Btl

Monbazillac 'Jour de fruit', L'Ancienne, 2009	6.0/21-
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-	Cappuccino	2.6
Macchiato	2.2	Latte	2.6
Long black	2-	Mocha	3-
Flat white	2.6	Hot chocolate	3-
Soya milk - add	0.5	Salt caramel hot choc	3.5

## Filter

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

## 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.