

BRUNCH MENU



Baked Goods - changing daily - please ask your server for allergies

Sweet or savoury muffin	2.5
Slice or cookie	3-
Cake	4.5

Fruit, Cereal

Maple granola, salted coconut yoghurt, pistachio, pickled sultanas	6.5
Thyme poached quince, hung yoghurt, macadamia, toasted quinoa, sesame	6-
Brown rice, almond milk, banana, maple porridge	6-
Overnight oats, apple, pear, yoghurt, dates, poached cranberries	6-

On Toast - sourdough or grain

Butter and spreads - house peanut and miso butter, blackberry preserve	3.5
Oglesfield cheese and caraway onion jam	5-
Smashed avocado, pickled red onion, soy pumpkin seeds, sprouts, manouri	8-
- poached egg	9.5
Two eggs - poached, scrambled, fried	6-

Plates

Coconut bread, lemon curd cream cheese, rhubarb	7.5
Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	9-
Jalapeno cornbread, tomatillo salsa, smoked pimenton cotija, fried eggs	9.5
Green baked eggs: Stem broccoli, edamame, chard, miso verde, chilli, soy	9-
Chapel and swan smoked salmon, soft scrambled eggs, grain toast	9-
Seasoned brown rice, sesame salmon, avocado, miso mayonnaise, mung beans, pickled ginger, radish, furikake	11-
Morcilla hash, pickled cucumber, poached eggs, hollandaise	11-
Elwy valley lamb meatballs, flatbread, sesame labneh, sour red onion, mint	11-
Slow roast pork belly, kimchi pancake, gochujang ketchup, sunny duck egg	12-
Aubergine purée, soft boiled egg, preserved lemon gremolata, sumac, yoghurt, grilled flatbread	9-
- merguez sausage	11-
Baked eggs, tomato pepper ragout, greek yoghurt, grilled flatbread	9.5
- merguez sausage	11.5
Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon	10.5
- sourdough or grain toast	

Sides

- Roasted field mushrooms	- Slow roast tomatoes	3-
- Smashed avocado, chilli and lime		4-
- Thick cut bacon	- Merguez sausage	4-
- Pork and leek sausage	- Grilled chorizo	4.5

Fresh Juices, Smoothies and Shots (until 4pm)

Orange	3.5
Apple	3.5
Pink grapefruit	3.5
Apple, pear, kale, spinach, lemon	4.5
Beetroot, apple, turmeric, lemon	4.5
Spirulina, banana, oat	4.5
Banana, date, tamarind, cocoa nib, almond milk	4.5
Ginger, lemon, cayenne shot	2.5
Apple cider vinegar, raw honey, lime shot	2.5
Wheatgrass, lime, coriander, jalapeño, cucumber shot	3-

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 offer daily, please ask your waiter for details.

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		

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.

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.