

ALL DAY MENU



Marcona almonds and nocellera del belice olives	3.5
Stilton and peanut wontons, sticky soy	4.5

Fermented and Raw

Smashed cucumbers, tahini miso, szechuan chilli oil	4.5
Seabass crudo, truffled soy, lime, umeboshi, chilli	9-
Chapel and swan smoked salmon, horseradish, rye crumbs, dill	8-

Bread, Cheese and Meats

Potato bread, house-made cumin, nigella, lime butter	3.5
Jalapeno cornbread, chipotle butter, coriander, lime	4-
House sesame labneh, flatbread, charred green chilli, zhoug	7-
Burrata, wild garlic pesto, sherry vinegar	8.5
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5
Graviera and smoked cretan cheese, seeded lavosh, wild thyme honey	9-

Salads and Grains

	Sml/lge
Kale, fennel, salted lemon ricotta, pine nuts, pecorino	8-/14.5
Sprout and kraut bowl: Quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	8-/14.5
Charred cauliflower, beets, radicchio, romesco, leaves, galotyri, almonds	8-/14.5
Seasoned brown rice, sesame salmon, avocado, miso mayonnaise, mung beans, pickled ginger, radish, furikake	9-/15.5
Roasted chicken, daikon, squash, coconut-peanut dressing, turmeric, thai basil	8.5-/15

Plates

Butternut squash, coconut, pickled ginger soup	6-
Heritage carrots, smoked paprika yoghurt, dukkah, mint	7-
Charred purple sprouting broccoli, puy lentils, cumin yoghurt, hazelnuts	8-
Crispy chilli-salt tofu, ong choi, salted black beans, sesame	8-
Sea bass and cod chilli soup dumplings, black vinegar, sichuan oil	8-
Pan-fried mackerel, pine nuts, preserved lemon, sultanas, capers	8.5
Chargrilled paley farm lamb cutlets, chermoula (each)	5-
Braised oxtail, polenta, cheese curds, coriander, tomatillo	9-
Crispy pork belly, tamarind caramel, celery, shallots, cucumber, coriander	10-
Baked cod, chat masala dhal, lime pickle, cumin yoghurt	19-
Grilled sea bass, red coconut curry, daikon, carrot, peanuts	17.5
Iberico secreto, miso, ramsons, corona bean purée	16-
Duck confit, cannellini beans, fennel, mojo verde	19-

Pizza

Buffalo mozzarella, tomato, basil, olive oil	9-
Squash, stilton, charred romano pepper, stracciatella, pickled red onion	10.5
Portobello, confit garlic, pecorino cream, parsley, lemon zest	12-
Anchovy, tomato, oregano, parsley, green chilli, mozzarella	11-
House pork and fennel sausage, tomato, kale, robiola, chilli	12-
Nduja, tomato, confit garlic, cavolo nero, scamorza	12-

Sides

Leaf salad	Braised cavolo nero with garlic	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, blood orange, hazelnut brittle	6.5
Crown pumpkin cheesecake, pumpkin seed crust, hung crème fraîche, maple	6.5
Ginger cake, hibiscus poached pear, rum syrup, clotted cream	6.5
Pine nut and cranberry custard cake, olive oil ice cream, conserve	6.5
Chocolate delice, miso ice cream, sesame brittle	6.5

Greek cheeses - seeded lavosh, wild thyme honey

Graviera - unpasteurized cow's and ewe's milk	4.5
Smoked cretan - goat's and ewe's milk	4.5
Plate of both	9-

Dessert Wine

	100/375ml
Monbazillac 2010, Domaine L'Ancienne Cure, France	6-/21-
Chateau Partarrieu 2012, Sauternes	34-

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 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	Golden spiced milk	3-
Macchiato	2.4	Turmeric, ginger, lemon, cayenne tea	2.8
Long black	2.5	Mocha	3-
Flat white	2.8	Hot chocolate	3-
Cappuccino	2.8	Salted caramel hot chocolate	3.5
Latte	2.8	Soya, Almond, Oat 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 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.

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