



CARAVAN

Well travelled food & mighty fine coffee.
Open all day and available for hire for private
dining, group bookings and parties for breakfast
lunch and dinner.

OUR RESTAURANTS

OUR MENUS





CARAVAN EXMOUTH MARKET



11—13 EXMOUTH MARKET
LONDON EC1R 4QD
020 7833 8115

WHOLE RESTAURANT

52 guests seated
80 guests standing

ROASTERY TABLE

12 guests seated

FEASTING TABLE

14 guests seated

TERRACE

32 guests seated
40 guests standing

CARAVAN KING'S CROSS



1 GRANARY SQUARE
LONDON N1C 4AA
020 7101 7661

WHOLE RESTAURANT

120 - 175 guests seated
300 guests standing

ROASTERY

55 guests seated
100 guests standing

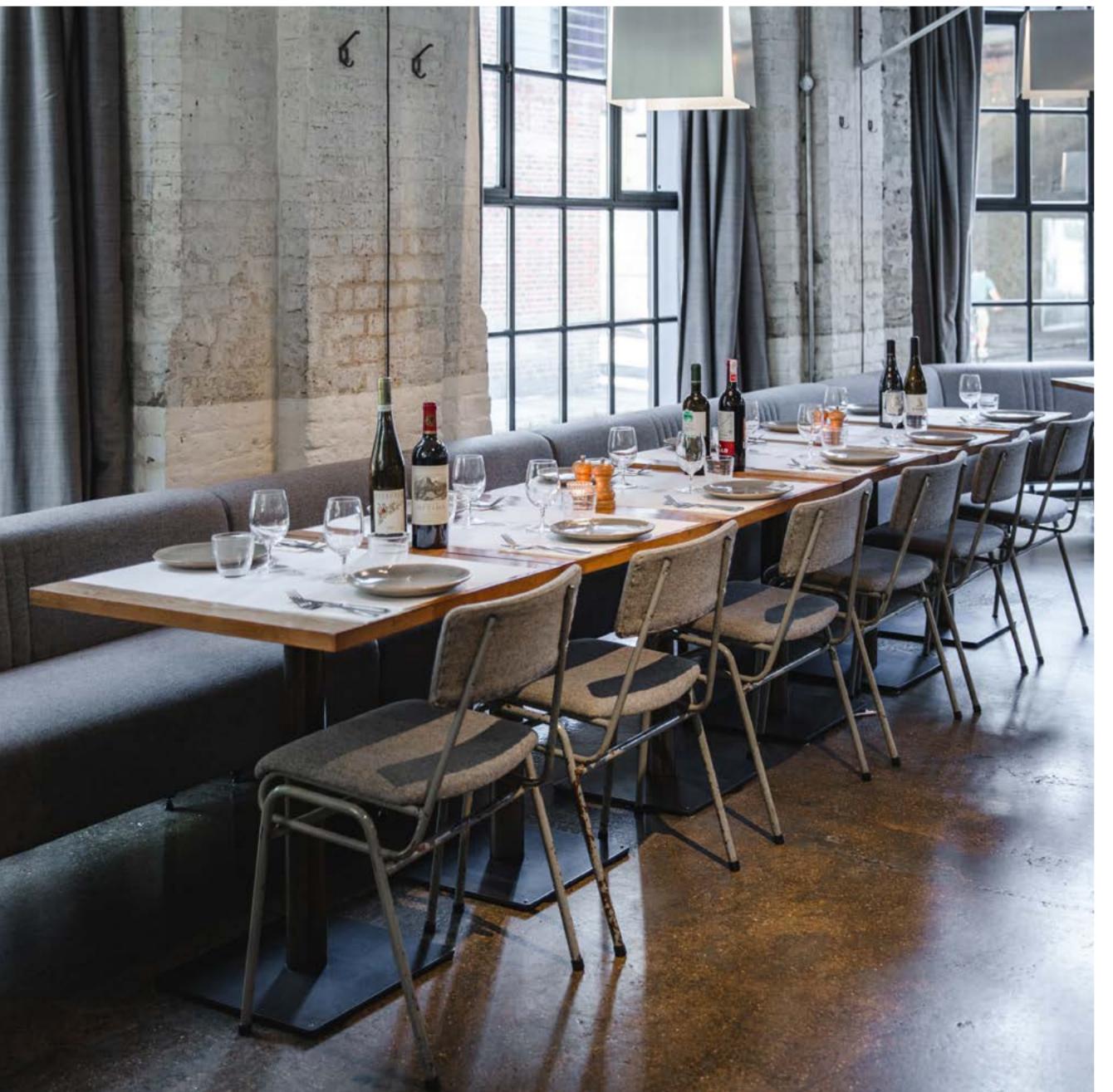
FEASTING TABLE

34 guests seated

TERRACE

60 guests seated
100 guests standing





CARAVAN

BANKSIDE



30 GREAT GUILDFORD STREET
LONDON SE1 0HS
0207 101 1190

WHOLE RESTAURANT

120 guests seated
200 guests standing

SEMI-PRIVATE DRINKS AND NIBBLES

20 guests standing

MARBLE TOPPED FEASTING

15 guests standing

ROASTERY TABLE

18 guests seated

METAL BOX TABLE

12 guests seated

CARAVAN CITY



22 BLOOMBERG ARCADE
LONDON EC4N 8AR
020 3957 5555

WHOLE RESTAURANT
80 - 110 guests seated
150+ guests standing

PARTIAL RESTAURANT
34 guests seated

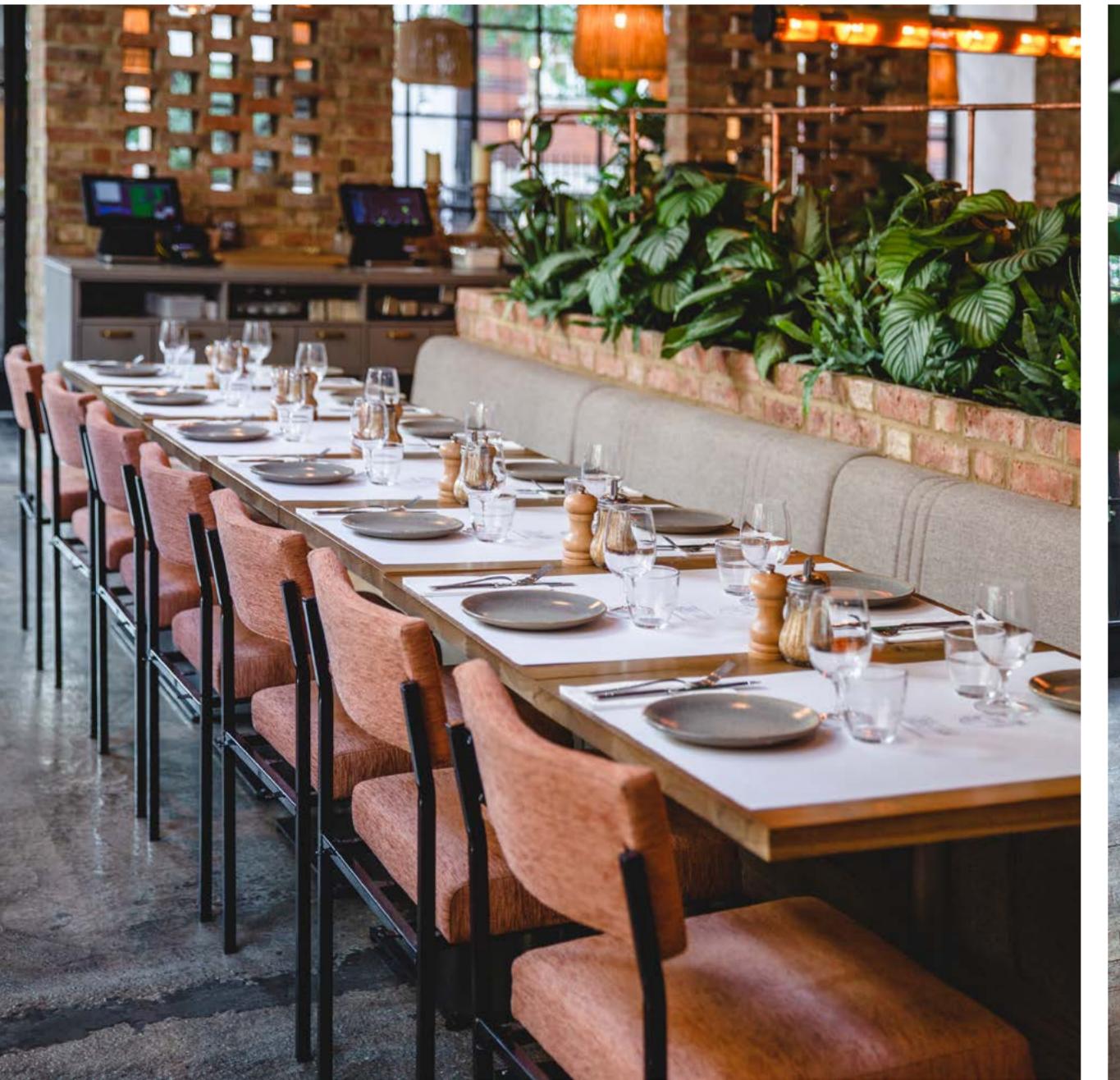
PRIVATE MEZZANINE
20 guests seated
40 guests standing

AT THE BAR
35 guests standing

ROASTERY TABLE
10 guests seated

TERRACE
60 guests seated
150+ guests standing





CARAVAN FITZROVIA



152 GREAT PORTLAND STREET
LONDON W1W 6AJ
0203 963 8500

PRIVATE RECORD ROOM

38 guests seated
50 guests standing

WHOLE RESTAURANT

120 - 142 guests seated
200+ guests standing

BOLSOVER ROOM

34 guests seated
45 guests standing

TO GO AFTER DARK

10 guests seated
45 guests standing

FEASTING TABLES

28 guests seated



RECORD ROOM

Our record room lies beneath Caravan Fitzrovia and is where DJ Zane Lowe recorded his famous sessions, alongside the Live Lounge and John Peel's last show. Totally private and filled with natural light during the day, the record room can be booked for breakfast, lunch or all-night dinners.

BREAKFAST, LUNCH & DINNER

- Minimum spend applies
 - please contact our team
- Group feasting menus available

HIRE BY HOUR

- At £150.00 between 9am – 5pm
- Exclusive use of the room
- Filter coffee and water included

Available to add per person

- £5.00 per head for pastries
- £5.00 per head for freshly pressed juices, kombucha and shrubs
- £5.00 per head for smoothies

MENUS

Family style feasting
for larger parties and events



BREAKFAST MENUS — SERVED FEASTING STYLE

£18 — per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads
house-made jam/miso peanut butter

ON THE TABLE TO SHARE

- Smashed avocado, pickled red onion, manouri cheese soy pumpkin seeds, sprouts
- Golden spiced yoghurt, apricots, raspberries, maple oat granola, banana cashew butter
- Coconut chia pudding, strawberry balsamic shrub, thai basil, sunflower seeds
- Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini

£24 — per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads
house-made jam/miso peanut butter

ON THE TABLE TO SHARE

- Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds
- Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za'atar toast
- Baked eggs, spiced tomato, pepper, chickpea ragu, rose harissa, greek yoghurt, grilled flatbread, parsley

SIDES

- Smashed avocado, chilli, lemon
- Thick cut bacon

£24 — per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads
house-made jam/miso peanut butter

CHOOSE A PLATE

- Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini
- Hot smoked salmon, scrambled eggs, chives, toast
- Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast

SIDES

- Smashed avocado, chilli, lemon
- Thick cut bacon



BRUNCH MENU

£24 — per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods

CHOOSE A PLATE

- Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds
- Smashed avocado, pickled red onion, manouri cheese soy pumpkin seeds, sprouts, on toast
- Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za'atar toast
- Hot smoked salmon, puy lentils, green beans, pecans, avocado, soft boiled egg, baby gem, pomegranate molasses
- Slow roast duroc pork belly, kimchi pancake, gochujang ketchup, sunny duck egg
- Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast

SIDES

- Butter and house spreads
house-made jam/miso peanut butter
- Smashed avocado, chilli, lemon
- Hot smoked salmon
- Thick cut bacon

BRUNCH COCKTAILS

£7 — for 1

£12 — for 2

£15 — for 3

[per person]

Sample menu

- French House Spritz
Suze, St Germain, Pineau de Charantes, prosecco
- Aperol Spritz
- New Fashioned
Bourbon, spiced redbush tea liqueur, bay leaf
- Single Origin Negroni
Gin, Campari, coffee
- Toasted Miso Mule
Vodka, den miso, lime, ginger beer
- Chef's Margarita
Tequila blanco, triple sec, lime, grapefruit
- Kamm & Sons Elderflower Cosmopolitan
Kamm & Sons, Elderflower, Grapefruit, Triple Sec, Lime
- Seasonal Spiked Shrubs
Seasonal shrub spiked with gin



FEASTING MENUS — SERVED SHARING STYLE

[available for lunch]

£22 — per person

Sample menu

FEAST OF PLATES TO SHARE

- Jalapeño corn bread, chipotle butter, coriander, lime
- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Braised puy lentils, green beans, avocado, pecans, pomegranate molasses
- Mussels, green herbs, green chilli, green garlic
- Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi
- Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion

£30 — per person

Sample menu

- Marcona almonds and nocellera del belice olives
- Jalapeño corn bread, chipotle butter, coriander, lime

PLATES TO SHARE

- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Braised puy lentils, green beans, avocado, pecans, pomegranate molasses
- Mussels, green herbs, green chilli, green garlic
- Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi
- Jamon and smoked simon croquettes, saffron mayonnaise
- Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion

CHOOSE A PUDDING

- Vanilla ice cream, Caravan market blend espresso salted caramel sauce
- Chocolate and almond tart, almond milk sorbet, nibbed almonds, cacao

£35 — per person

Sample menu

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

PLATES TO SHARE

- Jalapeno corn bread, chipotle butter, coriander, lime
- Burrata, green pea shrub, broad beans, mint
- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds

MAIN COURSE FOR SHARING

- Adzuki beans, miso aubergine, red cabbage and ginger kraut, sprouted chickpeas, edamame tofu puree
- Cod, samphire, new potatoes, peas, mint
- Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi
- Leaf salad, house dressing

CHOOSE A PUDDING

- Vanilla ice cream, Caravan market blend espresso, salt caramel sauce
- Chocolate maple and coconut tart, almond milk sorbet, nibbed almonds, cacao
- Honey cake, roasted peach, crème fraîche ice cream

£42 — per person

Sample menu

- Marcona almonds and nocellera del belice olives
- Stilton and peanut wontons, sticky soy
- Berber spiced coppa, cured at Caravan Bankside

PLATES TO SHARE

- Jalapeno corn bread, chipotle butter, coriander, lime
- Burrata, green pea shrub, broad beans, mint
- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds

MAIN COURSE FOR SHARING

- Adzuki beans, miso aubergine, red cabbage and ginger kraut, sprouted chickpeas, edamame tofu puree
- Cod, samphire, new potatoes, peas, mint
- Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi
- Leaf salad, house dressing

CHOOSE A PUDDING

- Vanilla ice cream, Caravan market blend espresso, salt caramel sauce
- Chocolate maple and coconut tart, almond milk sorbet, nibbed almonds, cacao
- Honey cake, roasted peach, crème fraîche ice cream
- Montgomery's cheddar, stichelton, ragstone, seeded crackers, whipped honey

...OR CHOOSE YOUR OWN MAIN & PUDDING

[for groups up to 14 people]

£35 — per person

Sample menu

TO START

- Marcona almonds and nocellera del belice olives

PLATES TO SHARE

- Jalapeño corn bread, chipotle butter, coriander, lime
- Burrata, green pea shrub, broad beans, mint
- Mussels, green herbs, green chilli, green garlic

CHOOSE A MAIN COURSE

- Spinach and manouri bourek, fried chickpea sprouts, mint, preserved lemon
- Sea bass, coconut red curry, daikon, carrot, squash, peanuts
- Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi
- Mozzarella, tomato, basil pizza
- Anchovy, tomato, samphire, capers, parmesan, parsley pizza
- House pork and fennel sausage, tomato, shaved fennel, robiola, green chilli pizza

CHOOSE A PUDDING

- Vanilla ice cream, Caravan market blend espresso salted caramel
- Chocolate maple and coconut tart, almond milk sorbet, nibbed almonds, cacao



CANAPES & COCKTAILS



CANAPE MENU

£12 — for 4 pieces

£18 — for 6 pieces

£24 — for 8 pieces

[per person]

COCKTAIL MENU

Please ensure you pre-order any cocktails via our reservations team when making your booking

£7 — for 1

£12 — for 2

£15 — for 3

[per person]

Sample menu

CANAPES

- Marcona almonds and nocellera del belice olives
- Stilton and peanut wontons, sticky soy
- Smashed cucumbers, sichuan chilli oil, sesame
- Berber spiced coppa, cured at Caravan Bankside

- Buratta, pea salsa, mint, crostini
- Jalapeno cornbread, chipotle butter, coriander, lime
- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Turnip cake, tahini black vinegar, radish, chilli, sweet soy
- Edamame tofu puree, adzuki bean, miso aubergine toast

- Seabream crudo, shelling peas, mint, nori, golden sesame
- Pan-steamed sea bass and cod dumplings, xo sauce, peanuts
- Hot smoked salmon, rye bread, sesame labne, dill

- Jamon and smoked san simon croquettes, saffron aioli
- Fried chicken wings, chilli nam pla caramel, lime salt
- Baby gem, chicken larb, xo sauce, pickled carrot, togarashi
- Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion

PIZZA — Available to add

- Tomato, mozzarella, basil — £9
- Pickled courgette flower, swiss chard, mozzarella, goat's curd, pea salsa — £9.5
- Anchovy, tomato, caper, samphire, parmesan, parsley — £11
- House pork and fennel sausage, confit fennel, green chilli, smoked mozzarella — £12
- Guanciale, green olive, fresno chilli, mozzarella — £12
- Nduja, confit cherry tomato, scamorza, pico de gallo — £11

Sample menu

- French House Spritz
Suze, St Germain, Pineau de Charantes, prosecco

- Aperol Spritz

- New Fashioned
Bourbon, spiced redbush tea liqueur, bay leaf

- Single Origin Negroni
Gin, Campari, coffee

- Toasted Miso Mule
Vodka, den miso, lime, ginger beer

- Chef's Margarita
Tequila blanco, triple sec, lime, grapefruit

- Kamm & Sons Elderflower Cosmopolitan
Kamm & Sons, Elderflower, Grapefruit, Triple Sec, Lime

- Seasonal Spiked Shrub
Seasonal shrub spiked with gin

Sample menu

CHRISTMAS FEASTING

Family style feasting
for larger parties and events



FESTIVE MENUS

FEASTING MENU

£30 — per person

- Caravan sourdough, house butter

SHARED STARTERS

- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Chapel and swan smoked salmon, chrain, dill, rye crumb

MAIN COURSE FOR SHARING

- Roasted kuri squash, harissa, cumin yoghurt, pecans
- Roasted cod, miso butter sauce, nori
- 8-hour lamb shoulder, pomegranate mint pesto (requires 48 hours' notice)

SIDES

- New potatoes and mint
- Cavolo nero, hazelnuts

CHOOSE A PUDDING

- Vanilla ice cream, Caravan market blend espresso salted caramel sauce
- Warm boiled orange cake, miso caramel, clotted cream

FEASTING MENU

£35 — per person

- Marcona almonds and nocellera del belice olives
- Caravan sourdough, house butter

SHARED STARTERS

- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Chapel and swan smoked salmon, chrain, dill, rye crumb
- Jamon and San simon Croquettes, saffron mayonnaise

MAIN COURSE FOR SHARING

- Roasted kuri squash, harissa, cumin yoghurt, pecans
- Roasted cod, miso butter sauce, nori

Add either:

- 8-hour lamb shoulder, pomegranate mint pesto (requires 48 hours' notice)

Or

- Char-grilled pork secreto, apple kimchi

SIDES

- New potatoes and mint
- Cavolo nero, hazelnuts

CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Chocolate delice, blackberry sorbet, sesame brittle
- Warm boiled orange cake, miso caramel, clotted cream

FEASTING MENU

£40 — per person

- Smashed cucumbers, sichuan oil, sesame
- Caravan sourdough, house butter
- Berber spiced coppa, cured at Caravan Bankside

SHARED STARTERS

- Burrata, sorrel shrub, jerusalem artichoke crisps
- Seabass crudo, truffled soy, yuzu, golden sesame
- Dingley dell ham hock, baby potato, watercress, buttermilk mustard dressing

MAIN COURSE FOR SHARING

- Roasted kuri squash, pan fried manouri, chickpea sprouts, salsa verde
- Roasted cod, miso butter sauce, nori

Add either:

- 8-hour lamb shoulder, pomegranate mint pesto (requires 48 hours' notice)

Or

- Char-grilled pork secreto, apple kimchi

SIDES

- New potatoes and mint
- Cavolo nero, hazelnuts

CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Chocolate delice, blackberry sorbet, sesame brittle
- Warm boiled orange cake, miso caramel, clotted cream

SET MENU

£35 — per person

- Marcona almonds and nocellera del belice olives
- Caravan sourdough, house butter

SHARED STARTERS

- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Chapel and swan smoked salmon, chrain, dill, rye crumb
- Jamon and san simon croquettes, saffron aioli

CHOOSE A MAIN COURSE

- Roasted kuri squash, pan fried manouri, chickpea sprouts, salsa verde
- Roasted cod, baby potatoes, miso butter sauce, nori
- Confit duck, braised cavolo nero, pomegranate mint pesto

CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Chocolate delice, blackberry sorbet, sesame brittle
- Warm boiled orange cake, miso caramel, clotted cream

COCKTAILS & CHEESE

Make your festive feast more
memorable with additions of cocktails
and cheese boards

ADD CHEESE

£5 — per person

ON THE TABLE

- Montgomery's cheddar, stichelton, willow, seeded crackers, quince paste



COCKTAIL MENU

Please ensure you pre-order any cocktails via our reservations team when making your booking

£7 — for 1

£12 — for 2

£15 — for 3

[per person]

Sample menu

- French House Spritz

Suze, St Germain, Pineau de Charantes, prosecco

- Aperol Spritz

- New Fashioned

Bourbon, spiced redbush tea liqueur, bay leaf

- Single Origin Negroni

Gin, Campari, coffee

- Toasted Miso Mule

Vodka, den miso, lime, ginger beer

- Chef's Margarita

Tequila blanco, triple sec, lime, grapefruit

- Kamm & Sons Elderflower Cosmopolitan

Kamm & Sons, Elderflower, Grapefruit, Triple Sec, Lime

- Seasonal Spiked Shrub

Seasonal shrub spiked with gin





GET IN TOUCH

To make an enquiry and discuss our seasonal rates,
please contact Tori and Puja on
reservations@caravanrestaurants.co.uk
or give us a call on 0203 963 8500

We will get back to you within 24 hours.

Information correct as of August 2018

CARAVANRESTAURANTS.CO.UK