

DRINKS MENU



Sparkling

Glass/Bottle

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy
Spumante prosecco. Light and well balanced

7-/36-

Rosé Cava, Pago de Tharsys, NV, Levant, Spain
Gentle and fruity. Fresh berries and flowers. Gentle acidity

38-

Charles Heidseick Brut, NV, Champagne, France
Full bodied and textured. Buttered brioche. Lively acidity

12-/62-

Rosé Reserve, Charles Heidseick, NV, Champagne, France
Complex. Strawberry & white peach. Warm winter spices. Luxurious finish

13.5/75-

Tepache 3 Ways

Traditional Mexican Pineapple Fermentation

Tepache Shandy

4-

Tepache Soda

3-

Tepache Double Down

7-

-Shot Of Tepache

-Shot Of Mezcal

House-Made Tonics and Gin

Caravan House Tonic and Beefeater Gin

9-

Orange and Cucumber Tonic and Hendricks Gin

10-

Grapefruit and Citra Hop Tonic and Monkey 47 Gin

11-

Ferments

Ginger Beer

3-

Tepache Soda

3-

Lacto-fermented Raspberry Soda

3.5

Pomegranate Kombucha

3.5

Turmeric & Sea Buckthorn Kefir

3.5

Passionfruit Shrub

4-

Blueberry & Tarragon Shrub

4-

*All wines by the glass are available in 125ml measures
A discretionary 12.5% service charge will be added to your bill.
Personal electronic items used in restaurant at own risk.*

White Wine

175ml/500ml/750ml

Vermentino, Les Vignes de L'Eglise, 2017, Languedoc, France	22-
<i>Clean and bright. Full of vibrant, fresh and aromatic fruit</i>	
Friulano, Tenuta Aurea, 2017, Friuli, Italy (Tap)	5.5/15-/24-
<i>Light. Fresh cut flowers & almonds. Gentle acidity. Lingering finish</i>	
Chardonnay, Free Run Juice, Samurai, 2017, South Australia	28-
<i>Minimal intervention. Clean and fresh. Stone fruit and melon. Fresh acidity</i>	
Douro Blanco, 'Planalto' Casa Ferreirinha, 2017, Douro, Portugal	7-/19-/29-
<i>Intense. Floral tropical fruits. Full bodied. Lively acidity. Fragrant finish</i>	
Reservé de Gassac, Vin de Pays Hérault, 2017, Languedoc, France	7.5/21-/31-
<i>Fragrant. Peach and nectarine. Light body, refreshing acidity. Clean finish</i>	
Gruner Veltliner, 'Hand Crafted', Anna Arndorfer, Kamptal, Austria	36-
<i>Biodynamic. Complex. White peach and peppercorn. Refreshing acidity.</i>	
Furmint, Hétszölő, 2016, Tokaj-Hegyalja, Hungary	8.5/24-/38-
<i>Aromatic. White flower and pear. Rich acidity & clean finish</i>	
Pinot Gris, Tinpot Hut, 2017, Marlborough, New Zealand	40-
<i>Fragrant. Stone fruit & warm spice. Wild flowers & fresh bread. Lingering finish</i>	
Godello, Gaba du Xil, 2017, Telmo Rodriguez, Valdeorras, Spain	9.5/27-/42-
<i>Rich. Grilled peaches and grapefruit, light flint notes, refreshing acidity</i>	
Sauvignon Blanc, Te Whare Ra, 2017, Marl., New Zealand	44-
<i>Fresh. Lemon and lime peel. Gooseberry and elderflower. Balanced finish</i>	
Pouilly-Fumé, Les Cocques, Patrick Coulbois, 2017, Loire, France	45-
<i>Aromatic. Green apple & grapefruit. White flowers & citrus. Refreshing minerality</i>	
Riesling, Rheingau, Eva Fricke, 2016, Rheingau, Germany	11-/31-/47-
<i>Fresh and elegant. Ripe stone fruit and sweet spice. Gentle, cleansing minerality</i>	
Garganega, 'Calvarino', Pieropan, 2017, Veneto, Italy	50-
<i>Elegant and floral. Intense apricot and blossom. Gentle minerality, long honey finish</i>	
Chardonnay, 'Rosie's Block' Neudorf, 2016, Marlborough, New Zealand	55-
<i>Complex and elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity</i>	
Chardonnay, 'Avni', Lingua Franca, 2015, Willamette Valley, USA	65-
<i>Bold. Honeycombe & vanilla. Buttered brioche & pear drops. Luxurious texture</i>	

Rosé

175ml/500ml/750ml

Bardolino Chiaretto, Monte del Fra, 2016, Veneto, Italy	8-/22-/34-
<i>Balanced with ripe, fresh summer fruits</i>	
Bandol Rose, Domaine Terrebrune, 2017, Bandol, France	45-
<i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	

Red Wine

175ml/500ml/750ml

Montepulciano, Il Rocollo, Natale Verga, 2016, Abruzzo Italy	23-
<i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	
Grenache/Syrah, Estazargues, 2017, Cotes du Rhone, France (Tap)	6-/16.5/25-
<i>Juicy. Black berries and cherry. Liquorice & gentle spice. Lingering finish</i>	
Pinot Noir, La Boussole, 2016, Languedoc, France	28-
<i>Bright and fresh. Red cherries and berries. Lively acidity, fresh, juicy finish</i>	
Red Blend, 'Estava', Casa Ferreirinha, 2016, Douro, Portugal	7-/19-/29-
<i>Floral. Rose petals and peppercorns. Integrated tannins and acidity, clean finish</i>	
Malbec, Altos las Hormigas, 2016, Mendoza, Argentina	8.5/24-/34-
<i>Bold. Dried red cherry and currants. Soft, structured tannins, warm finish</i>	
Valpolicella, Allegrini, 2017, Veneto, Italy	36-
<i>Light, fresh and full of fruit. Cherries, pepper and wild herbs</i>	
Rioja, Palacios Remondo, 2016, Rioja, Spain	9-/25-/37-
<i>Organic. Easy drinking Rioja. Berries, sweet spice and orange peel</i>	
Zweigelt-Blaufrankisch, Ink, Judith Beck, 2015, Burgenland, Austria	38-
<i>Organic. Fresh & juicy. Light spice. Dark fruits & forest floor. Smooth finish</i>	
Gamay, Vignes Lantignie Burgaud, 2017, Beaujolais, France	40-
<i>Floral. Ripe black fruit. Savoury vegetation. Smooth finish, fine tannins</i>	
Pinot Noir, Petit Clos Henri, 2016, Marlborough, New Zealand	10-/28-/42-
<i>Floral. Dried lavender and rose. Red berries, fresh, supple tannins</i>	
Red Blend, Cuvee XI, Whole Shebang, Bedrock, NV, Sonoma, USA	10.5/29-/43-
<i>Bold. Currants & stewed berries. Crisp acidity. Punchy tannins</i>	
Barbera, 'Saint Andrea', Vigne Marina Coppi, 2015, Piemonte, Italy	47-
<i>Complex. Ripe cherry and strawberry, subtle tannins, well structured</i>	
Pinot Noir, Burn Cottage, 2014, Central Otago, New Zealand	65-
<i>Delicate and refined. Cherry fruit and violet aroma. Subtle red fruits, gentle finish</i>	
Cab. Sauv. Blend, Chateau Margaux, 2013, Bordeaux, France	75-
<i>Savory. Black fruits, peppercorn and forest floor. Refined tannins. Warm lingering finish</i>	

Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2015, L'Ancienne, France	6-/21-
<i>Peach and honey, silky texture and a fresh finish</i>	
Riesling Auslese, Dreissigacker, 2008, Rheinhessen, Germany	40-
<i>Aromatic. Stone fruit and kerosene. Pronounced acidity. Succulent finish</i>	

Fortified Wine

75ml

Manzanilla, San Leon, Jerez, Spain	6-
Oloroso, Sánchez Romate, Jerez, Spain	6-
Quinta de la Rosa LBV, Pinhão, Portugal	7.5-
Pedro Ximénez, Sánchez Romate, Jerez, Spain	8-

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Beer and Cider

half/pint

On Tap

-	Hells Lager, Camden Town Brewery	2.5/5-
-	Pale Ale, Camden Town Brewery	2.75/5.5
-	Wit Beer, Camden Town Brewery	2.75/5.5

Bottle/Can

-	Posh Lager, Forest Road Brewery, Hackney	5-
-	Small Lager (2.1%), Small Beer Co. Bermondsey	4-
-	Saison, Brewed By Numbers, Bermondsey	5-
-	Little Victories IPA, Mondo Brewery, Stockwell	5-
-	Neck Oil, Beavertown Brewery, Tottenham	5-
-	Black Coffee Lager, Camden Town Brewery	4-
-	Windrush Stout, Redchurch Brewery	5-
-	Hallets Cider, Caerphilly, Wales	5-

Digestifs and Cognacs

50ml

Fernet Branca	6-
Pineau des Charantes, NV, France	6-
Baileys	6-
Grappa di Moscato	6.5
Calvados Berneroy XO	8-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace	8-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace	8-
H By Hine VSOP Cognac	9-
Santa Teresa 1796 Rum	9-

Whiskies

50ml

Chivas Regal	9-
Macallan Gold	10-
Ardbeg Ten	10-
Auchentoshan Three Wood	10-
Old Pulteney 12yr	10-
Nikka from the Barrel	10-
Hibiki Harmony 12yr	10-

Tequila

50ml

Cabrillo Blanco	9-
Ocho Blanco	9-
Cabrillo Reposado	9-
Centinela Anejo	10-
Del Maguay Vida Mezcal	10-

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Fresh Juices and Shots (Served until 4pm)

Apple Cider Vinegar, Lime, Raw Honey Shot	2.5
Turmeric, Ginger, Cayenne, Lemon shot	2.5
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Beetroot, Cucumber, Cayenne, Lemon	4.5
Cold-Pressed Orange/Apple/Grapefruit	4-

Milks and Blends

Banana, Peanut Butter, Date, Raw Cacao, Almond Milk	6-
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
Avocado, Spirulina, Honey, Whole Milk	6-
Banana, Bee Pollen, Cold Brew Coffee, Almond Milk	6-

Espresso

Espresso	2.3	Golden Spiced Milk	3-
Macchiato	2.5	Turmeric, Ginger, Lemon Tea	2.8
Long Black	2.5	Mocha	3-
Flat White	3-	Hot Chocolate	3-
Cappuccino	3-	Salt Caramel Hot Chocolate	3.5
Latte	3-	Soy, Almond, Oat Milk - add	.5
Cold Brew	3-		

Filter

Batch Brew - Roasters Choice	2.5
Kalita Pour Over	3.5
Kalita Pour Over For 2	7-

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 coffees and espresso beans available for sale. You can also purchase brewing accessories for home. Please ask your waiter for our current retail menu.

COCKTAILS

French House Spritz <i>Elderflower, gentian, pineau des charantes, prosecco</i>	9-
Chefs Margarita (Frozen) <i>Tequila blanco, grapefruit, lime, smoked cumin salt</i>	9-
Hell Or High Water <i>Beefeater gin, peach liqueur, lillet, lemon, soda</i>	9-
Hidden In Plain View <i>Tequila blanco, triple sec, bitters, citric acid</i>	10-
Coffee Club Daiquiri <i>Havana 3 yr, coffee falernum, lime, orange liqueur</i>	9-
Secret Cocktail <i>Aperol, mandarin, calvados, gomme, lemon, egg white</i>	8.5
Pedro Sucker-Punch <i>Bourbon, rye whiskey, PX, amaro, lemon, coffee liqueur</i>	9-
Toasted Miso Mule <i>Kings ginger, vodka, den miso, lime, house ginger beer</i>	9-
Single Origin Negroni <i>Beefeater gin, campari, single origin coffee infusion</i>	9-
Negrizzle <i>Tequila ocho, lillet, campari, PX, vida mezcal</i>	10-
New Fashioned <i>Chivas 12yr, spiced red bush tea liqueur, bay leaf</i>	9.5
Espresso Martini #3 <i>Vodka, baileys, coffee liqueur, coffee</i>	9-