



Drinks Menu

Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy	7-/34-
<i>Spumante prosecco. Light and well balanced</i>	
'Natürlich' Pet Nat, Landron Chartier, 2016, Loire, France	36-
<i>Organic. Clean and fresh. Slight yeasty funk, clean acidity</i>	
Malvasia Bianca, 2015, Birichino, California, USA	9-/45-
<i>Pet Nat. Floral and textured. Honeysuckle and orange, full bodied finish</i>	
Champagne, Marie-Demets Brut, NV, Champagne, France	10-/50-
<i>Full bodied and textured, red berries, lively acidity</i>	
Leslie's Reserve, Hush Heath Estate NV, Kent, England	55-
<i>Fresh & crisp. Red apple, toasted brioche. Light sweetness, delicate acidity.</i>	

Vermouth

50ml

Blanc

Red

Lillet Blanc, France	4-	Dolin Rouge, France	4-
Noilly Prat, France	4-	Belsazar Rose, Germany	5.5
Dolin Blanc, France	4-	Cocchi Torino, Italy	5.5
Cocchi Americano, Italy	5-	Belsazar Red, Germany	6.5

On Tap

Hells Lager, Camden Town Brewery	2.5/5-
Pale Ale, Camden Town Brewery	2.75/5.5
Pale Ale, Earth Ale Brewery	3-/6-
Ink Stout, Camden Town Brewery	3-/6-

Bottle And Can Beer

Pale Ale, Partizan Brewery, Bermondsey	5-
Saison, Brewed by Numbers, Bermondsey	5-
Hefeweizen, Howling Hops	5-
Nico Kolsch, Orbit Brewery, Walworth,	5-
Hallets Cider, Caerphilly, Wales	5-
Amber Ale, Brixton Brewery, Brixton	5-
Windrush Stout, Brixton Brewery, Bermondsey	5-

*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, 2016, Languedoc, France	5.5/15-/22-
<i>Clean and bright. Full of vibrant, fresh and aromatic fruit</i>	
Catarratto, Ciello, 2016, Sicily, Italy	24-
<i>Organic, unfiltered. Refreshing and silky with oranges and lemons</i>	
Chenin Blanc, Paarl Heights, 2016, Paarl, South Africa	6.5/17-/26-
<i>Full bodied and vibrant. Ripe melon and apple</i>	
Sauvignon Blanc, Grand Vignes, 2016, Touraine, France	27-
<i>Crisp and aromatic. Elderflower and gooseberry with wild herbs</i>	
Chardonnay, Free Run Juice, Samurai, 2016, South Australia	7-/18-/28-
<i>Minimal intervention. Clean and fresh. Stone fruit and melon. Fresh acidity</i>	
Viognier, Chateau Fontareche, 2016, Roussillon, France	7.5/19-/29-
<i>Intense. Honeyed apricots and almonds. Buttered brioche, clean, fresh finish</i>	
Verdicchio, 'di Gino', 2015, San Lorenzo, Italy	30-
<i>Bio-dynamic. Creamy body. Spicy notes with a gentle spritz</i>	
Xarello, Miranius, Celler Credo, 2015, Penedes, Spain	8-/20-/31-
<i>Biodynamic. Fresh and herbaceous. Peach and nectarine, gentle acidity</i>	
Moscatel Corinto, De Martino Estate, 2015, Maipo, Chile	32-
<i>Light skin contact. Herbaceous, yeasty tang. Pronounced light citrus. Clean finish</i>	
Muller-Thurgau, Vater und Sohn, 2016, Kitzingen, Germany	34-
<i>Organic. Floral aroma, honeysuckle and lime. Light, cleansing acidity</i>	
Sauvignon Blanc, Snapper Rock, 2016, Marlborough, New Zealand	36-
<i>Light, herbaceous. Tropical fruits, gooseberry. Light acidity.</i>	
Chenin Blanc, Gourmandise du Gue d'Orger, Loic Mahe, 2014, Anjou, France	41-
<i>Organic. Exotic fruits, tingling minerality, fresh and elegant finish</i>	
Alvarinho, Morgadio da Torre, 2015, Vinho Verde, Portugal	42-
<i>Fresh and fragrant. Tropical fruit. Clean, pronounced acidity. Rich textured finish</i>	
Malvasia, Birichino, 2015, California, USA	10-/28-/44-
<i>Aromatic. Fresh citrus and cut herbs. Honeysuckle and lime zest. Creamy finish</i>	
Chenin Blanc, Circumstance, 2014, Stellenbosch, South Africa	46-
<i>Full bodied. Honey, red apple, citrus. Buttery finish</i>	
Riesling, Tradition, Albert Mann, 2015, Alsace, France	48-
<i>Organic. Bold and aromatic. Lemon peel and red apple. Fresh grapefruit. Light minerality</i>	
Chiaroscuro, Seresin Estate, 2011, Marlborough, New Zealand	50-
<i>Complex. Floral spice and fruit notes. Rich fruit palate, concentrated acidity</i>	
Pieropan, La Rocca, 2014, Soave, Italy	55-
<i>Intense. Almond and honey aroma. Vanilla and stone fruit with a lasting finish</i>	
Puligny Montrachet, Sylvain Bzikot, 2014, Burgundy, France	65-
<i>Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness</i>	

Rose

175ml/500ml/750ml

Cinsault, Chateau D'Ollieres, 2016, Provence, France	7-/21-/30-
<i>Floral and fresh. Jasmine on the nose, red berry freshness, tropical fruit finish</i>	
Bandol Rose, Domaine Terrebrune, 2015, Bandol, France	39-
<i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	

Red Wine

175ml/500ml/750ml

Tempranillo, Viña Albizu, 2015, Rioja, Spain	5.5/15-/22-
<i>Easy drinking. Juicy plum and damson with a smooth finish</i>	
Montepulciano, Il Rocollo, Natale Verga, 2015, Abruzzo Italy	6-/16-/23-
<i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	
Dolcetto, Ottavio Rube, 2015, Piemonte, Italy (Bag In Box)	6.5/18-
<i>Biodynamic. Earthy, gamey notes. Warm, pronounced tannins, lingering finish</i>	
Carmenère, de Martino Estate, 2015, Maipo, Chile	25-
<i>Full bodied and fresh, concentrated fruit and spice, tobacco and red fruit</i>	
Grenache, 'Les Cabanes', Christophe Barbier, 2015 Languedoc, France	27-
<i>Semi-natural. Candied fruit, light, bright acidity, juicy finish</i>	
Valpolicella, Alpha zeta, 2015, Veneto, Italy	7-/20-/30-
<i>Lively. Young cherry, gentle acidity. Soft, balanced tannins. Concentrated fruit</i>	
Zweigelt-Blaufrankisch, Heinrich Red, 2014, Austria	8-/22-/33-
<i>Vibrant red fruit and spice. Supple soft tannins, light tobacco finish</i>	
Malbec, Altos Las Hormigas, 2015, Mendoza, Argentina	8.5/24-/34-
<i>Bold. Intense red fruits and plum. Soft, integrated tannins, smooth finish</i>	
Gamay, Jean-Marc Burgaud, 2016, Beaujolais, France	9-/26-/38-
<i>Floral. Ripe black fruit and savoury vegetation. Smooth finish</i>	
Zinfandel, Seghisio, 2015, Sonoma Valley, California, USA	40-
<i>Bold and elegant. Rich ripe black fruits, sweet spice, full, elegant body</i>	
Le Expressio Del Priorat, 2015, Cataluña, Spain	42-
<i>Silky texture with gentle tannins. Ripe red fruit</i>	
Rioja, Vina Cubillo Tinta Crianza, Lopez de Heredia, 2008, Rioja, Spain	41-
<i>Fresh. Light liquorice and blackberries. Red cherry, leather and light smoke</i>	
Mouvedre, Qaisar, Tim Martin, 2015, Swartland, South Africa	44-
<i>Elegant. Floral, rich red fruit, black pepper, balanced finish</i>	
Barbera, 'Saint Andrea', Vigne Marina Coppi, 2015, Piemonte, Italy	46-
<i>Complex. Ripe cherry and strawberry, subtle tannins, well structured</i>	
Cab. Franc Merlot, Chateau Croix de Rambeau, 2012, Bordeaux, France	48-
<i>Intense. Powerful fruit notes. New oak and vanilla, rich finish</i>	
Optima, Anthonij Rupert, 2012, Franschhoek, South Africa	50-
<i>Smooth, red blend. Sweet spice, tobacco, blackberries. Intense lingering finish</i>	
Pinot Noir, Burn Cottage, 2015, Central Otago, New Zealand	60-
<i>Succulent. Bright red berry fruit. Gentle herbaceous notes. Subtle tannins</i>	

<u>Digestifs and Cognacs</u>	<u>50ml</u>
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Fernet Branca	6-
Grappa di Moscato	6.5
Calvados Berneroy XO	7-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace	7-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace	7-
H By Hine VSOP	7-
Santa Teresa 1796 Rum	9-
Patron Anejo Tequila	9-

<u>Whiskies</u>	<u>50ml</u>
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Chivas Regal	8-
Macallan Gold	8-
Ardbeg Ten	9-
Auchentoshan Three Wood	9-
Old Pulteney 12yr	9-
Woodford Reserve	9-
Nikka From the Barrel	10-
Yamazaki 12yr	10-

<u>Fortified Wine</u>	<u>50ml</u>
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Manzanilla, San Leon, Jerez, Spain	4-
Olorosso, Sánchez Romate, Jerez, Spain	4-
Quinta de la Rosa LBV, Pinhão, Portugal	5-
Pedro Ximénez, Sánchez Romate, Jerez, Spain	5.5

<u>Dessert Wine</u>	<u>100ml/375ml</u>
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Monbazillac 'Jour de fruit', 2013, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2012, Piemonte, Italy	23-
Late harvest Riesling, Seresin Estate, Marlborough, New Zealand	33-
Pineau de Charentes, Drouineau Blanc (700ml)	7-/48-

Fresh Juices, Smoothies and Shots (until 4pm)

Cold Pressed Orange	3.5
Cold Pressed Apple	3.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Beetroot, Apple, Turmeric, Lemon	4.5
Spirulina, Banana, Oat, Raw Honey, Rice Milk	4.5
Kale, Banana, Date, Almond Butter, Almond Milk	4.5
Ginger, Lemon, Cayenne 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	Cold brew	3-
Iced long black	2.5	Iced latte	2.8

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 Roasters Beans and Equipment

We have a selection of single origin espresso beans available for sale. You can also purchase brewing accessories for home. Please ask your waiter for our current retail menu.