



All day menu

Snack

Marcona almonds and nocellera del belice olives	3.5
Smashed cucumbers, soy tahini, szechuan chilli oil	4.5
Blue cheese and peanut wontons, sticky soy	4.5

Bread, Cheese, Meats

Potato bread, lemon thyme butter	3.5
Jalapeño corn bread, chipotle butter, coriander, lime	4-
House sesame labneh, flatbread, charred green chilli, zhoug	7-
Burrata, bell pepper salsa, coriander	8-
Manouri, graviera, cretan cheese, fig-pistachio terrine, buckwheat lavosh	9-
Air dried beef cecina, manchego, olive oil	7.5

Small Plates

Red quinoa and buckwheat grain bowl, sprouting broccoli, sweet potato, peanuts, miso-tahini dressing	8-
Grow up farm baby kale, truffled umeboshi, pecorino	7-
Jersey royals, watercress, pine nut mayonnaise, soft egg, mint	8.5
Molasses roasted beets, charred onions, goat's curd, toasted seeds, parsley	7-
Char-grilled scallions, ajo blanco, romesco, coriander	8-
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7-
Crispy chilli-salt tofu, ong choi, fermented black beans, sesame	8-
Chapel and swan smoked salmon, radish, sesame, wasabi pea furikake	7.5
Pan fried mackerel, pine nuts, preserved lemon, sultanas, capers	8.5
Brown shrimp and grits, bourbon butter	8.5
Chorizo and sweet potato croquettes, saffron mayonnaise	6-
Burmese chicken salad, turmeric, chilli, lime, peanuts	7.5
Braised oxtail, refried frijoles negros, chipotle, lime crème fraiche	8-
Elwy valley lamb ribs, chermoula	8-

Large Plates

Date and burnt onion pastilla, tahini aubergine, preserved lemon, almonds	17.5
Pan-fried sea bass, red coconut curry, papaya, daikon, peanuts	17.5
Elwy valley lamb meatballs, burnt tomato, bulgur, cumin yoghurt, almonds	17.5
Duck confit, corona beans, wild garlic, pickled lemon, parsley	19-
Master stock braised short rib, kimchi hash, gochujang ketchup	20-

Sides

Leaf salad	Grilled sprouting broccoli	Fries	3.5
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Pudding

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.

Vanilla ice cream, Caravan market blend espresso salted caramel	5.5
Coconut panna cotta, passion fruit jelly, coconut yoghurt, toasted coconut	6.5
Roasted chestnut tart, maple rosemary ice cream, marsala soused agen prunes	6.5
Grilled pineapple, sumac custard, oat and brazil nut crumb, cardamom	6.5
Chocolate stout cake, chocolate caramel, burnt coffee cream	6.5

Cheese - fig and pistachio terrine, buckwheat lavosh

Manouri - pasteurised goat's and ewe's milk	3.5
Graviera - unpasteurised cow's and ewe's milk	3.5
Smoked cretan - goat's and ewe's milk	3.5
Selection of all 3	9-

Dessert Wine

	Gls/Btl
Monbazillac 2010, Domaine De L'Ancienne Cure, France (375ml)	6.0/21-
Chateau Partarrieu 2012, Sauternes (375ml)	34-

Caravan Coffee

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 filter coffees on offer are of single origin and 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	Almond 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 The Rare Tea Company

Earl grey	2.8	Lemongrass	2.8
English breakfast	2.8	Fresh mint	2.2
Green	2.7	Camomile	2.8
Rooibos	2.7		

Caravan Coffee Beans

We have a selection of single origin coffees and espresso beans available for sale. You can also purchase brewing accessories for home. Ask the waiter and barista if you need advice or recommendations.

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