



## All day menu

### Snack

Marcona almonds and nocellera del belice olives	3.5
Stilton and peanut wontons, sticky soy	5.5
Smashed cucumbers, soy tahini, szechuan chilli oil	4.5
Six tempura oysters, lime mayonnaise, smoked nori salt	12-

### Bread, Cheese, Meats

Potato bread, lemon thyme butter	3.5
Jalapeño corn bread, chipotle butter, coriander, lime	4-
House sesame labneh, rye sourdough flatbread, charred green chilli, zhoug	7.5
Manouri, graviera, cretan cheeses, fig-pistachio terrine, buckwheat lavosh	9-
Air dried beef cecina, manchego, olive oil	7.5

### Small Plates

Braised beluga lentils, sorrel, ras el hanout yoghurt, dates, peacans	8-
Grow up farm baby kale, truffled umeboshi, pecorino	7.5
Roasted heritage carrots, smoked paprika yoghurt, hazelnut dukkah, mint	7.5
Confit fennel, walnut and preserved lemon gremolata	7.5
Roasted red kuri squash, den miso, blue cheese, thai basil	7.5
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7.5
Crispy chilli-salt tofu, ong choi, fermented black beans, sesame	8-
Smoked anchovy, confit jerusalem artichoke, pickled girolles	9-
Yuzu pickled mackerel, shallots, wasabi crème fraîche, toasted buckwheat	7.5
Baby squid, baby new potato, meyer lemon, capers, parsley	9-
Burmese chicken salad, turmeric, chilli, lime, peanuts	7.5
Jamon and smoked san simon croquettes, saffron mayonnaise	7.5
Pork and chinese chive pot stickers, black vinegar mayonnaise, chilli oil	7.5
Elwy valley lamb cutlets, chermoula (price each)	5-

### Pizza

Buffalo mozzarella, tomato, basil	9-
Kale, ricotta, confit cherry tomato, pecorino	10-
Nardin anchovy, preserved lemon, green chilli, confit garlic, mozzarella	11-
House guanciale, caramelised onion, cacciocavallo, rosemary oil	12-
Broken lamb meatballs, brussels sprouts, tomato, taleggio	12-

### Large Plates

Broken coriander falafel, tahini, pickled cucumber, date molasses, zhoug	16.5
Cod, truffled edamame-wasabi purée, pickled shimeji mushrooms, shiso	19-
Grilled sea bass, red coconut curry, papaya, daikon, peanuts	19-
Duck confit, braised cavolo nero, pomegranate-mint pesto	19-
Pork shoulder, chorizo and chanterelle stew, porcini dumplings	19.5

### Sides

Rocket salad	Braised cavolo nero	Fries	3.5
--------------	---------------------	-------	-----

*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 market blend espresso, salt-caramel sauce	5-
Coconut panna cotta, calamansi jelly, coconut yoghurt	6.5
Medjool date and hazelnut cake, halva ice cream, cardamom, syrup, labneh	6.5
Crown pumpkin cheesecake, pecan crust, pumpkin seed praline	6.5
Rosewater poached quince, yoghurt honey cream, toasted oats	6.5
Chocolate caramel tart, peanut butter ice 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 - pasteurised goat's and ewe's milk	3.5
Selection of all 3	9-

### Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2010, 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-

### 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	Cascara	3-
Soya milk - add	0.5	Hot chocolate	3-
Almond milk - add	0.5	Salt caramel hot choc	3.5

### Filter

We change our filter coffees 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 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.

*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.*