

# 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	45-
<i>Pet Nat. Floral and textured. Honeysuckle and orange, full bodied finish</i>	
Leslie's Reserve, Hush Heath Estate NV, Kent, England	9-/55-
<i>Fresh &amp; crisp. Red apple, toasted brioche. Light sweetness, delicate acidity</i>	
Champagne, Marie-Demets Brut, NV, Champagne, France	10-/50-
<i>Full bodied and textured, red berries, lively acidity</i>	

## Vermouth

50ml

### Blanc

Lillet Blanc, France	4-
Noilly Prat, France	4-
Dolin Blanc, France	4-
Cocchi Americano, Italy	5-

### Red

Dolin Rouge, France	4-
Belsazar Rose, Germany	5.5
Cocchi Torino, Italy	5.5
Belsazar Red, Germany	6.5

## House-Made Tonics and Gin

Caravan House Tonic and Beefeater Gin	8-
Orange and Cucumber Tonic and Hendricks Gin	9-
Grapefruit and Citra Hop Tonic and Monkey 47 Gin	10-

## House-Made Soda & Ferments

Ginger Beer	3-
Rhubarb & Ginger Shrub	3-
Blood Orange & Basil Shrub	3-
Pomegranate Kombucha	3.5
Apple Cider Vinegar Shot	3-

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A discretionary 12.5% service charge will be added to your bill.  
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## 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>	
Viura, Sueno Noche, 2016, Cariñena, Spain	6-/16-/24-
<i>Organic, unfiltered. Refreshing and silky with oranges and lemons</i>	
Chenin Blanc, Paarl Heights, 2016, Paarl, South Africa	26-
<i>Full bodied and vibrant. Ripe melon and apple</i>	
Sauvignon Blanc, Grand Vignes, 2016, Touraine, France	6.5/18-/27-
<i>Crisp and aromatic. Elderflower and gooseberry with wild herbs</i>	
Chardonnay, Free Run Juice, Samurai, 2016, South Australia	28-
<i>Minimal intervention. Clean and fresh. Stone fruit and melon. Fresh acidity</i>	
Viognier, Chateau Fontareche, 2016, Roussillon, France	29-
<i>Intense. Honeyed apricots and almonds. Buttered brioche, clean, fresh finish</i>	
Verdicchio, 'di Gino', 2016, San Lorenzo, Italy	7.5/20-/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>	
Muller-Thurgau, Vater und Sohn, 2016, Kitzingen, Germany	34-
<i>Organic. Floral aroma, honeysuckle and lime. Light, cleansing acidity</i>	
Loureiro, Aphros, 2015, Vinho Verde, Portugal	38-
<i>Biodynamic. Fresh tangerine and lemon. Gentle minerality, light acidic finish</i>	
Riesling, Kabinett Trocken, Brand, 2016, Pfalz, Germany	9-/25-/40-
<i>Organic. Off dry. Stone fruit and sandstone. tingling minerality, clean acidity</i>	
Malvasia, Birichino, 2014, California, USA	10-/28-/44-
<i>Aromatic. Fresh citrus and cut herbs. Honeysuckle and lime zest. Creamy finish</i>	
Riesling, Tradition, Albert Mann, 2015, Alsace, France	48-
<i>Organic. Bold and aromatic. Lemon peel and red apple. Fresh grapefruit zest</i>	
Garganega, La Rocca, Pieropan, 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, 2016, Rioja, Spain	5.5/15-/22-
<i>Easy drinking. Juicy plum and damson with a smooth finish</i>	
Montepulciano, Il Rocolo, Natale Verga, 2016, Abruzzo Italy	23-
<i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	
Melot, Silver Myn, Zorgvleit, 2016, Banghoek, South Africa	6-/17-/25-
<i>Rich and intense. Black forest fruit, warm baked spices. Silky tannin, soft, smooth finish</i>	
Carmenère, de Martino Estate, 2016, Maipo, Chile	27-
<i>Full bodied and fresh, concentrated fruit and spice, tobacco and red fruit</i>	
Pinot Noir, La Boussole, 2016, Languedoc, France	6.5/18-/28-
<i>Bright and fresh. Red cherries and berries. Lively acidity, fresh, juicy finish</i>	
Valpolicella, Alpha zeta, 2016, Veneto, Italy	7-/20-/30-
<i>Lively. Young cherry, gentle acidity. Soft, balanced tannins. Concentrated fruit</i>	
Malbec, Altos Las Hormigas, 2016, Mendoza, Argentina	9-/24-/34-
<i>Bold. Intense red fruits and plum. Soft, integrated tannins, smooth finish</i>	
Gamay, Jean-Marc Burgaud, 2016, Beaujolais, France	38-
<i>Floral. Ripe black fruit and savoury vegetation. Smooth finish</i>	
Zinfandel, Seghisio, 2016, Sonoma Valley, California, USA	40-
<i>Bold and elegant. Rich ripe black fruits, sweet spice, full, elegant body</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>	
Le Expressio Del Priorat, 2016, Cataluña, Spain	10-/28-/42-
<i>Silky texture with gentle tannins. Ripe red fruit</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, 2013, 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>	

## Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2013, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2012, Piemonte, Italy	23-
Riesling Auslese, Dreissigacker, 2008, Rheinhessen, Germany	8.5/40-
Pineau de Charentes, Drouineau Blanc (700ml)	7-/48-

<u>Fortified Wine</u>	<u>75ml</u>
Manzanilla, San Leon, Jerez, Spain	6-
Olorosso, Sánchez Romate, Jerez, Spain	6-
Quinta de la Rosa LBV, Pinhão, Portugal	7.5-
Pedro Ximénez, Sánchez Romate, Jerez, Spain	8-
<u>Whiskies</u>	<u>50ml</u>
Chivas Regal	8-
Macallan Gold	9-
Ardbeg Ten	9-
Auchentoshan Three Wood	9-
Old Pulteney 12yr	9-
Woodford Reserve	9-
Nikka From the Barrel	10-
Yamazaki 12yr	10-
<u>Digestifs and Cognacs</u>	<u>50ml</u>
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	9-
Santa Teresa 1796 Rum	9-
Patron Anejo Tequila	9-
<u>On Tap</u>	
Hells Lager, Camden Town Brewery	2.5/5-
Pale Ale, Camden Town Brewery	2.75/5.5
Ink Stout, Camden Town Brewery	3-/6-
<u>Bottle And Can Beer</u>	
Posh Lager, Forest Road Brewery, Hackney	5-
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-
Spresso Stout, Beavertown Brewery, Tottenham	7-

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### Fresh Juices and Shots (Until 4pm)

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

### Milks and Blends

Banana, Peanut Butter, Date, Organic Cacao, Almond Milk	6-
Add Vanilla Whey protein	0.5
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
Add vegan Hemp Protein	0.5
Avocado, Toasted Oats, Spirulina, Honey, Whole Milk	6-
Add Soya Protein	0.5
Banana, Bee Pollen, Cold Brew, Almond Milk	6-
Add Chocolate whey Protein	0.5

### Caravan Coffee

We roast small batches of beans daily on our probate 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	Golden Spiced Milk	3-
Macchiato	2.4	Turmeric, Ginger, Lemon Tea	2.8
Long black	2.5	Mocha	3-
Flat white	2.8	Hot chocolate	3-
Cappuccino	2.8	Salt caramel Hot Chocolate	3.5
Latte	2.8	Soy, Almond, Oat Milk - add	.5

### Filter

Our single origin filter options rotate on a regular basis, showcasing outstanding coffee from around the world. Ask your waiter for our current offer.

### 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.

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