



Brunch menu

Baked Goods - changing daily

Morning bun, scone	3-
Sweet or savoury muffin	2.5
Tart, slice, cookie, brownie	3-
Cake	4.5

Fruit, Cereal

Cantaloupe melon, apple, banana, chia honey, cocoa nibs, greek yoghurt	6-
Jumbo oat, super seed, fruit and nut granola, salted coconut yoghurt	6.5
Organic oat and red quinoa porridge, almond milk, banana, dates, honey	6-

On Toast - sourdough or grain

Butter and house spreads	3.5
Cheddar and onion jam	5-
Slow roast tomatoes	5-
Field mushrooms	5-
Avocado, chilli, lemon, olive oil	7-
- poached egg	8.5
Two eggs - poached, scrambled, fried	6-

Plates

Coconut bread, lemon curd cream cheese, rhubarb	7.5
Grain pancake, maple syrup, butter	8.5
Red quinoa and buckwheat grain bowl, soft boiled egg, stem broccoli, sweet potato, peanuts, miso-tahini dressing	10-
Confit trout, jersey royals, peas, curry mayonnaise	9-
Sweet potato and cumin waffle, cucumber raita, mango, coconut	9-
Jalapeño corn bread, fried eggs, sherry corn salsa, herb crème fraiche	9.5
Teriyaki crab and spring onion omelette, wasabi mayo, katsuobushi	11-
Aubergine puree, poached eggs, za'atar. yoghurt, sourdough toast	9.5
- kapnisto sausage	11.5
Barbeque beans, fried eggs, mojo verde, toast	9-
- chorizo sausage	11-
Baked eggs, tomato pepper ragout, greek yoghurt, toast	9.5
- merguez sausage	11.5
Caravan fry: eggs, field mushrooms, slow roast tomatoes, bacon	10.5
- sourdough or grain toast	

Sides

- Field mushrooms	- Slow roast tomatoes	3-
- Streaky bacon	- Merguez sausage	4-
- Apple and sage sausage		4.5
- Avocado		5-
- Grilled chorizo		5.5

If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.

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, Caravan market blend espresso salted caramel	5-
Chocolate torte, olive oil ice cream, marcona almonds, smoked sea salt	6.5
Rhubarb and hazelnut ricotta rye tart, stem ginger ice cream	6.5

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 speciality 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	Salt caramel hot choc	3.5
Almond milk - add	0.5		

Filter

We change our filter offer daily, please ask your waiter for details.

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 coffees 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.

A discretionary 12.5% service charge will be added to your bill.

Personal electronic items used in restaurant at own risk.