



Brunch menu

Baked Goods

Changing daily - please ask your waiter for today's selection

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 spreads	3.5
Cheddar and onion jam, sourdough toast	5-
Slow roast tomatoes	5-
Thyme roasted field mushrooms	5-
Avocado, chilli, lemon, olive oil	7-
- poached egg	8.5
Two eggs - poached, scrambled, fried or boiled	6-
Two crumpets and too much butter	3.5

Plates

Coconut bread, poached rhubarb, cream cheese and lemon curd	7.5
Grain pancakes, maple syrup, butter	8.5
Red quinoa grain bowl, sweet potato, stem broccoli, soft boiled egg, buckwheat, peanuts, miso-tahini dressing	10-
Flour tortilla, chilli beans, scrambled egg, salsa, cheddar	9-
- chorizo	11.5
House cured organic salmon, scrambled eggs, grain toast	9.5
Smoked mackerel, poached eggs, pickled courgette, greek yoghurt, sumac	9.5
Cornbread french toast, chorizo, crushed avocado, feta, paprika maple syrup	9.5
Smoked bacon chop, sweet potato fritter, poached eggs, piquillo pepper	10.5
Kapnisto sausage, aubergine puree, poached egg, yoghurt, sourdough toast	9-
Baked eggs, tomato pepper ragout, greek yoghurt, toast	9.5
- merguez sausage	11.5
Caravan fry: eggs, bacon, field mushrooms, slow roast tomatoes	10.5
- sourdough or grain toast	

Sides

- Thyme roasted field mushrooms	- Slow roasted tomatoes	3-
- Streaky bacon	- Grilled merguez	4-
- Pork and leek sausage		4.5
- Kapnisto sausage		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.

Fresh Juices, Smoothies and Shots

Orange	3.5
Apple	3.5
Pink Grapefruit	3.5
Cucumber, Apple, Parsley, Spinach	4.5
Carrot, Ginger, Apple, Tamarind	4.5
Spirulina, Banana, Oat	4.5
Banana, Date, Tamarind, Cocoa Nib, Almond Milk	4.5
Ginger, Lemon, Cayenne Shot	2.5
Wheatgrass, Lime, Coriander, Jalapeño, Cucumber Shot	3-

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		
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

We have a selection of single origin coffees and espresso beans.

Please ask our waiters and baristas if you need advice or recommendations.

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