BRUNCH MENU



Daily Bake - Selection of daily baked goods from our counter - ask your waiter

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Fruits, Grains Maple granola, salted coconut yoghurt, pistac Hibiscus poached pear, hung yoghurt, macadami Brown rice, almond milk, banana, maple porrid	a, toasted quinoa, sesame	6.5 6- 6-		
On Toast - sourdough or grain Butter and spreads - house peanut and miso bu Ogleshield cheese and caraway onion jam Smashed avocado, pickled red onion, soy pumpk cheese		3.5 5- 8-		
- poached egg Two eggs - poached, scrambled, fried		9.5 6-		
Plates Coconut bread, lemon curd cream cheese, rhubarb Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds				
Jalapeño cornbread, tomatillo salsa, smoked pimenton cotija, fried eggs Green baked eggs: Stem broccoli, edamame, chard, miso verde, chilli, soy Chapel and swan smoked salmon, soft scrambled eggs, grain toast				
Seasoned brown rice, sesame salmon, avocado, miso mayonnaise, mung beans, pickled ginger, radish, furikake Smoked ham hock hash, poached eggs, caramelised onion, pickled cucumber, cavolo nero, hollandaise				
Slow roast pork belly, kimchi pancake, gochujang ketchup, sunny duck egg Aubergine purée, soft boiled egg, preserved lemon gremolata, sumac, yoghurt, grilled flatbread				
 add merguez Baked eggs, tomato pepper ragout, greek yoghurt, grilled flatbread add merguez 				
Caravan fry: eggs, roasted field mushrooms, s cut bacon, toast	low roast tomatoes, thick	10.5		
Smashed avocado, chilli, lime	Slow roast tomatoes Thick cut bacon Merguez sausage	3 - 4 - 4 -		
Pizza (from 12 noon) Mozzarella, tomato, basil Squash, stilton, charred romano pepper, stracciatella, pickled red onion Portobello, confit garlic, pecorino cream, parsley, lemon zest Anchovy, tomato, oregano, parsley, green chilli, mozzarella House pork and fennel sausage, tomato, kale, robiola, chilli Nduja, tomato, confit garlic, cavolo nero, scamorza				
Pudding Vanilla ice cream, warm Caravan espresso salt Coconut panna cotta, blood orange, hazelnut b Chocolate delice, miso ice cream, sesame brit	rittle	5- 6.5 6.5		

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.

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	Golden spiced milk	3-
Macchiato	2.4	Turmeric, ginger, lemon, cayenne tea	2.8
Long black	2.5	Mocha	3-
Flat white	2.8	Hot chocolate	3-
Cappuccino	2.8	Salted caramel hot chocolate	3.5
Latte	2.8	Soya, Almond, Oat milk add	0.5

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 which we brew through kalita drip filter

Kalita for 1 3.5 Kalita for 2 7-

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 and espresso beans available for sale. You can also purchase brewing accessories for home. Please ask your waiter for our current retail menu.