

ALL DAY MENU



Marcona almonds and nocellera del belice olives	3.5
Wasted cauliflower stalk kimchi, miso tahini, spring onions	3-
Stilton and peanut wontons, sticky soy	4.5
Sea bass and cod chilli soup dumplings, black vinegar, sichuan oil	8-

Bread, Cheese and Meats

Potato bread, house-made caramelised onion butter	3.5
Jalapeño cornbread, chipotle butter, coriander, lime	4-
House sesame labneh, flatbread, charred green chilli, zhoug	7-
Burrata, broad bean, pea, mint and lemon verbena salsa	8.5
Winterdale shaw, maida vale, mrs bell's blue, seeded lavosh, apricot and tamarind chutney	9-
A plate of 'cobble and cured' coppa	7.5

Salads and Grains

	Sml/lge
Kale, fennel, salted lemon ricotta, pine nuts, pecorino	8-/14.5
Rye berries, celeriac kraut, roasted beets, harissa, cucumber, pickled radish, baked seeds	8-/14.5
Green quinoa grain bowl, burnt grelots, grilled broccoli, miso verde, sprouts, cashews	8-/14.5
Roasted chicken, daikon, squash, coconut-peanut dressing, turmeric, thai basil	8.5/15

Plates

Grilled asparagus, pine nut mayonnaise, soft egg, parmesan	7-
Charred spring greens, puy lentils, cumin yoghurt, hazelnuts	7-
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7-
Crispy chilli-salt tofu, ong choi, fermented black beans, sesame	8-
Pan fried mackerel, jersey royals, garam masala mayonnaise, curry leaves	8.5
Chapel and swan smoked salmon, horseradish, rye crumbs, dill	7.5
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5
Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion	7.5
Smoked ham hock, new potatoes, pickled mustard seeds, watercress, buttermilk	9-
Spinach and manouri bourek, fried chickpea sprouts, mint, lemon	15-
Cod, samphire, new potatoes, peas, mint	19-
Grilled sea bass, red coconut curry, daikon, carrot, peanuts	17.5
Iberico secreto, miso, ramsons, corona bean purée	16-
Duck confit, cannellini beans, fennel, cavolo nero, mojo verde	19-

Sides

Leaf salad	Wilted spring greens	Fries	3.5
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Pudding

Vanilla ice cream, warm Caravan espresso salt caramel sauce	5-
Coconut panna cotta, vanilla poached rhubarb, hazelnut brittle	6.5
Yuzu posset, blackcurrants, matcha shortbread	6.5
Brazil nut and baked apricot rye pastry tart, white chocolate sorbet	6.5
Chocolate delice, miso ice cream, sesame brittle	6.5

British cheeses - seeded lavosh, apricot and tamarind chutney

Winterdale shaw - unpasteurized cow's	3-
Maida vale - unpasteurized cow's milk	3-
Mrs bell's blue - pasteurized sheep's milk	3-
Selection of all 3	9-

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 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

We change our filter offer daily, please ask your waiter for daily changing specials from our brew bar.

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.

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