# **ALL DAY MENU**



Snack Marcona almonds and nocellera Salted, fermented daikon, chil Blue cheese and peanut wontons	li, coriander, ginger, sesame		3.5 4- 4.5	
Burrata, shaved sunchokes, fen	utter, coriander, lime ough flatbread, charred green chi nel, lemon, parsley, garlic & mature gouda, piccalilli, bucl	illi, zhoug	3 3.5 4- 7- 8.5 9- 7.5	
= = =	ish, apple cider vinegar yoghurt	, herbs,	8 -	
	charred sweet potato, red cabba	ge kraut,	8 -	
Heritage carrots, smoked papri Chargrilled hispi cabbage, den Crispy chilli-salt tofu, ong che Chapel and swan smoked salmon, a Pan fried mackerel, pine nuts, p Chorizo and sweet potato croqu Poached chicken, daikon, squas basil Braised oxtail, polenta, cheese	d onions, goat's curd, toasted so ka yoghurt, hazelnut dukkah, min miso, stilton, thai basil, shiso i, fermented black beans, sesame radish, sesame, wasabi pea furikak preserved lemon, sultanas, capers ettes, saffron mayonnaise h, coconut-peanut dressing, turmo curds, coriander, tomatillo	t o e	7- 7- 8- 8- 7.5 8.5 6- 8.5	
Elwy valley lamb ribs, chermoula	a		8 -	
Large Plates Bulgur wheat and halloumi fritters, aubergine purée, chard, preserved lemon Pan-fried sea bass, red coconut curry, daikon, carrot, peanuts Elwy valley lamb meatballs, braised tomato, bulgur, cumin yoghurt, almond Duck confit, cannellini beans, fennel, cavolo nero, mojo verde Iberico secreto, apple kimchi				
<u>Sides</u> Rocket Salad	Tenderstem broccoli	Fries	3.5	

#### Pudding 5 -Vanilla ice cream, caravan espresso salt-caramel sauce Coconut panna cotta, pink grapefruit, bergamot, hazelnut brittle 6.5 Crown pumpkin cheesecake, pumpkin seed crust, hung crème fraîche, maple 6.5 Ginger cake, hibiscus poached pear, rum syrup, clotted cream 6.5 Chocolate delice, miso ice cream, sesame brittle 6.5 <u>British Cheeses</u>- piccalilli, buckwheat lavosh Brinkworth blue - pasteurised cow's milk, vegetarian rennet 3.5 Perl wen brie - pasteurised cow's milk, vegetarian rennet 3.5 Extra mature gouda - pasteurised cow's milk 3.5 Selection of all 3 9 -100m1/375m1 Dessert Wine

## Monbazillac 2010, Domaine De L'Ancienne Cure, France (375ml) 6- /21-Chateau Partarrieu 2012, Sauternes (375ml) 34-

#### 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	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	Salted caramel hot chocolate	3.5
Almond milk - add	0.5		

#### **Filter**

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

### <u>Teas</u>

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.