



All day menu

Snack

Marcona almonds and nocellera del belice olives	3.5
Stilton and peanut wontons, sticky soy	4.5
Smashed cucumbers, soy tahini, szechuan chilli oil	4.5
Six tempura oysters, lime mayonnaise, smoked nori salt	12-
Pork and chinese chive pot stickers, black vinegar mayonnaise, chilli oil	7.5

Bread, Cheese, Meats

Potato bread, lemon thyme butter	3.5
Jalapeño corn bread, chipotle butter, coriander, lime	4-
House sesame labneh, rye sourdough flatbread, charred green chilli, zhoug	7-
Manouri, graviera, cretan cheeses, fig-pistachio terrine, buckwheat lavosh	9-
Air dried beef cecina, manchego, olive oil	7.5

Small Plates

Red quinoa and buckwheat grain bowl, sprouting broccoli, sweet potato, peanuts, miso-tahini dressing	8-
Grow up farm baby kale, truffled umeboshi, pecorino	7-
Jersey royals, watercress, pine nut mayonnaise, soft egg, mint	8.5
Molasses roasted beets, charred onions, goat's curd, toasted seeds, parsley	7-
Char-grilled scallions, ajo blanco, romesco, coriander	8-
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7-
Crispy chilli-salt tofu, ong choi, fermented black beans, sesame	8-
Chapel and swan smoked salmon, radish, sesame, wasabi pea furikake	7.5
Pan fried mackerel, pine nuts, preserved lemon, sultanas, capers	8.5
Brown shrimp and grits, bourbon butter	8.5
Burmese chicken salad, turmeric, chilli, lime, peanuts	7.5
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5
Braised oxtail, refried frijoles negros, chipotle, lime crème fraiche	8-
Elwy valley lamb ribs, chermoula	8-

Pizza

Buffalo mozzarella, tomato, basil	9-
Charred portobello mushroom, porcini ricotta, mozzarella, dressed rocket	11-
Boquerones, mojo picon, mozzarella, caper lemon mascarpone, oregano	11-
House guanciale, caramelised onion, caciocavallo, mozzarella, rosemary oil	12-
Fennel salami, charred radicchio, confit cherry tomato, taleggio, jalapeño	12-
Sobrassada, roasted kale, scamorza, confit garlic, chilli	12-

Large Plates

Date and burnt onion pastilla, tahini aubergine, preserved lemon, almonds	17.5
Grilled sea bass, red coconut curry, papaya, daikon, peanuts	17.5
Elwy valley lamb meatballs, burnt tomato, bulgur, cumin yoghurt, almonds	17.5
Duck confit, corona beans, wild garlic, pickled lemon, parsley	19-
Master stock braised short rib, kimchi hash, gochujang ketchup	20-

Sides

Leaf salad	Grilled sprouting broccoli	Fries	3.5
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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.

Pudding

Vanilla ice cream, warm Caravan espresso salt caramel sauce	5-
Coconut panna cotta, passionfruit jelly, coconut yoghurt, toasted coconut	6.5
Roasted chestnut tart, maple rosemary ice cream, marsala soured ager prunes	6.5
Tempura plantain, lemongrass ice cream, sweet miso cream, shiso	6.5
Grilled pineapple, sumac custard, oat and brazil nut crumb, cardamom	6.5
Chocolate stout cake, chocolate caramel, burnt coffee cream	6.5

Cheese - fig and pistachio terrine, buckwheat lavosh

Manouri - pasteurised goat's and ewe's milk	3.5
Graviera - unpasteurised cow's and ewe's milk	3.5
Smoked cretan - pasteurised goat's and ewe's milk	3.5
Selection of all 3	9-

Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2010, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2012, Piemonte, Italy	23-
Late harvest Riesling, Seresin Estate, Marlborough, New Zealand	33-
Pineau de Charentes, Drouineau Blanc (700ml)	7-/48-

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	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 coffees daily, please ask your waiter for daily changing specials from our brew bar.

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 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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