



Brunch menu

The daily bake

Rotating selection of freshly baked pastries and cakes

Fruit, Cereal

Organic oat, fruit, nut and super seed granola, greek yoghurt	6.5
Oatmeal and quinoa porridge, banana caramel, cream	6-
Fresh fruit salad, yoghurt	7.5

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	1.5
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
Welsh rarebit, poached egg, onion jam	8.5
- with cured salmon	12.5
- with bacon	12.5
Flour tortilla, chilli beans, scrambled egg, salsa, cheddar	9-
- with chorizo	11.5
Buckwheat ricotta pancakes with either	9.5
- poached pear, passion fruit curd, yoghurt, hazelnuts	
- chorizo jam, romesco, salsa	
House cured organic salmon, scrambled eggs, grain toast	9.5
Cornbread french toast, bacon, rocket, avocado, paprika maple	9.5
Ham hock hash, poached eggs, peas, honey mustard hollandaise	10.5
Soutzouki sausage, eggplant puree, poached egg, yoghurt, sourdough toast	9-
Sobrasada, sourdough, fried eggs, salsa verde	10-
Baked eggs, tomato pepper ragout, greek yoghurt, toast	9.5
- with 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 & leek sausage		4.5
- Soutzouki sausage		5.5

Cocktails

Aperol Spritz - aperol, prosecco, soda, orange slice	7.5
Buck's Fizz -prosecco, orange juice	7-
St Germain fizz - prosecco elderflower liquor, soda	7-
Bloody Mary - vodka, house spiced tomato mix, celery	8-
Espresso Martini- vodka, espresso, kahlua	8-
Breakfast martini - gin, sweet vermouth, lemon juice, bitters, - served with seville orange marmalade, sourdough toast	8.5

Fresh Juices and Smoothies

Orange	3.5
Apple	3.5
Ruby red grapefruit	3.5
Cucumber, apple, parsley spinach	4.5
Carrot, ginger, apple, tamarind	4.5
Spirulina, banana, oat	4.5
"Sweet potato pie"	4.5
<i>Sweet potato, orange, almond milk, cinnamon, nutmeg</i>	

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

Short black	2.00	Cappuccino	2.60
Piccolo	2.20	Latte	2.60
Long black	2.00	Mocha	3.00
Flat white	2.60	Hot chocolate	3.00
Macchiato	2.20	Soya or almond milk	0.40

Tea

English breakfast	2.8	Green	2.8
Earl grey	2.8	Camomile	2.8
Fresh mint	2.2		