

DRINKS MENU



Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy
Spumante prosecco. Light and well balanced

7.5/36-

Malvasia Bianca, 2015, Birichino, California, USA
Pet Nat. Floral and textured. Honeysuckle and orange, full bodied finish

9-/45-

Champagne, Marie-Demets Brut, NV, Champagne, France
Full bodied and textured, red berries, lively acidity

10-/50-

Sparkling Rosé, Balfour Brut, 2013, Kent, England
Off dry. Sweet strawberries with smoky savouriness

60-

Vermouth

50ml

Blanc

Lillet Blanc, France

4-

Noilly Prat, France

4-

Dolin Blanc, France

4-

Blackdown Silver Birch, UK

5-

Cocchi Americano, Italy

5-

Red

Dolin Rouge, France

4-

Belsazar Rose, Germany

5.5

Cocchi Torino, Italy

5.5

Bonal Quina, France

6-

Belsazar Red, Germany

6.5

House-Made Tonics and Gin

Caravan House Tonic and Beefeater Gin

8-

Orange and Cucumber Tonic and Hendricks Gin

9-

Grapefruit and Citra Hop Tonic and Monkey 47 Gin

10-

House-Made Soda & Ferments

Ginger Beer

3-

Passionfruit Shrub

3-

Blueberry & Tarragon Shrub

3-

Pomegranate Kombucha

3.5

Apple Cider Vinegar Shot

3-

White Wine

175ml/500ml/750ml

Vermentino, Les Vignes de L'Eglise, 2017, Languedoc, France	5.5/15-/22-
<i>Clean and bright. Full of vibrant, fresh and aromatic fruit</i>	
Catarratto, Ciello, 2017, Sicily, Italy	24-
<i>Organic, unfiltered. Refreshing and silky with oranges and lemons</i>	
Sauvignon Gris, Viejo del Valle, Boutinot, 2016, Chile	6-/16-/25-
<i>Light and fresh. Tropical fruit. Clean citrus flavour, long elegant finish</i>	
Chenin Blanc, Cape Heights, 2017, Cape Heights, South Africa	26-
<i>Full bodied and vibrant. Ripe melon and apple</i>	
Louriero, Q De Asevedo, 2015, Vinho Verde, Portugal	7-/20-/30-
<i>Clean. Intense orange blossom and lime. Balanced minerality and light tingle</i>	
Xarel Lo, 'Cora', Loxarel, 2016, Penedés, Spain	32-
<i>Biodynamic. Aromatic white flowers. Ripe summer fruits, refreshing acidity. Clean finish</i>	
Gruner Veltliner, Josef Ehmoser, 2016, Wagram, Austria	8.5/23-/34-
<i>Refreshing minerality. Citrus, white peach. Cleansing acidity</i>	
Merseguera/Moscatel, Tinajas de La Mata, 2014, Alicante, Spain	36-
<i>Organic. Orange skin contact, fermented in clay pots. Dry and savoury, with full tannins</i>	
Riesling, Dr Thanisch, 2016, Mosel, Germany	9-/24-/37-
<i>Crisp and clean. Fresh citrus and honeycomb, gentle minerality, cleansing acidity</i>	
Marsanne, Leeuwenkuil, 2015, Swaartland, South Africa	39-
<i>Ripe. Vanilla & ginger aroma. Juicy, vibrant fruits. Gentle minerality, balanced acidity</i>	
Verdicchio, Classico Superio, La Staffa, 2016, Marche, Italy	42-
<i>Bright and refreshing. Fresh citrus and white peach. Lightly honeyed, clean finish</i>	
Malvasia, Birichino, 2014, California, USA	10-/28-/44-
<i>Aromatic. Fresh citrus and cut herbs. Honeysuckle and lime zest. Creamy finish</i>	
Garganega, 'Calvarino', Pieropan, 2015, Veneto, Italy	50-
<i>Elegant and floral. Intense apricot and blossom. Gentle minerality, long honey finish</i>	
Chardonnay, Neudorf, 2016, Nelson, New Zealand	55-
<i>Complex and elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity</i>	
Puligny Montrachet, Sylvain Bzikot, 2014, Burgundy, France	60-
<i>Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness</i>	

Rose

175ml/500ml/750ml

Cinsault, Chateau D'Ollieres, 2017, Provence, France	7-/21-/30-
<i>Floral and fresh. Jasmine on the nose, red berry freshness, tropical fruit finish</i>	
Bardolino Chiaretto, Monte del Fra, 2016, Veneto, Italy	8-/22-/34-
<i>Balanced with ripe, fresh summer fruits</i>	
Bandol Rose, Domaine Terrebrune, 2017, Bandol, France	39-
<i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	

Red Wine

175ml/500ml/750ml

Tempranillo, Viña Albizu, 2016, Rioja, Spain	5.5/15-/22-
<i>Easy drinking. Juicy plum and damson with a smooth finish</i>	
Montepulciano, Il Roccio, Natale Verga, 2016, Abruzzo Italy	6-/16-/23-
<i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	
Tinta Barroca, 'Foral' Aliança, 2016, Douro, Portugal	26-
<i>Rich and powerful. Black plum and cigar leaf. Liquorice and peppercorn, smooth finish</i>	
Pinot Noir, La Boussole, 2016, Languedoc, France	6.5/18-/28-
<i>Bright and fresh. Red cherries and berries. Lively acidity, fresh, juicy finish</i>	
Merlot, Cousiño-Macul, 2016, Maipo Valley, Chile	30-
<i>Fresh and vibrant. Plums, red cherries & violet flowers. Gentle acidity, smooth finish</i>	
Domaine des Tourelles, 2013, Bekka Valley, Lebanon	7.5/21-/31-
<i>Delicate. Ripe cherry, soft leather. Soft gripping tannins, lasting finish</i>	
Agiorgitiko, 'Erythros' Papagiannakos, 2014, Attika, Greece	32-
<i>Jammy. Ripe black fruits, star anise, vanilla. Fine tannins, smooth finish</i>	
Rioja, Palacios Remondo, 2016, Rioja, Spain	8.5/23-/33-
<i>Organic. Easy drinking Rioja. Berries, sweet spice and orange peel</i>	
Malbec, Altos las Hormigas, 2016, Mendoza, Argentina	9-/24-/34-
<i>Bold. Dried red cherry and currants. Soft, structured tannins, warm finish</i>	
Valpolicella, Allegrini, 2017, Veneto, Italy	36-
<i>Light, fresh and full of fruit. Cherries, pepper and wild herbs</i>	
Pinot Noir, Petit Clos Henri, 2016, Marlborough, New Zealand	10-/28-/40-
<i>Floral. Dried lavender and rose. Red berries, fresh, supple tannins</i>	
Dolcetto d'Alba, Cavallotto Fratelli, 2015, Langhe, Italy	42-
<i>Deep and structured. Cherry and blackberry, gentle acidity, soft tannins</i>	
Nero d'Avola/Frappato, SP68, 2016, Sicily, Italy	44-
<i>Biodynamic. Wild berries & warming spices with liquorice</i>	
Shiraz, Chocolate Block, Boekenhoutskloof, 2015, Stellenbosch, S.A.	50-
<i>Pronounced. Red and black fruit, sweet spice and slight smoke. Balanced, smooth tannins</i>	
Cinsault, Birichino, 2014, Santa Cruz, USA	52-
<i>Clean and juicy. Stone and ripe dark fruit aroma, light minerality, balanced acidity</i>	
Pinot Noir, Crystallum 'Mabalel', 2014, Walker bay, South Africa	65-
<i>Delicate and refined. Cherry fruit and violet aroma. Subtle red fruits, gentle finish</i>	

Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2014, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2016, Piemonte, Italy	23-
Sauternes, Chateau Partarrieu, 2015, Bordeaux, France	33-

*All wines by the glass are available in 125ml measures
A discretionary 12.5% service charge will be added to your bill.
Personal electronic items used in restaurant at own risk.*

Beer and Cider

half/pint

On Tap

-	Hells Lager, Camden Town Brewery	2.5/5-
-	Pale Ale, Camden Town Brewery	2.75/5.5

Bottle/Can

-	Posh Lager, Forest Road Brewery, London Fields	5-
-	Saison, Brewed By Numbers, Bermondsey	5-
-	Mahr's-Bräu Pilsner, Bamberg, Germany	5-
-	Pale Fire, Pressure Drop Brewery, Hackney	5-
-	Hook Island Red Ale, Five points Brewery, Hackney	5-
-	Hoxton Stout, Red Church Brewery, Bethnal Green	5-
-	Hallets Cider, Caerphilly, Wales	5-
-	Neck Oil, Beavertown Brewery, Tottenham	5-
-	Gunnamatta Earl Grey IPA, Yeastie Boys, Wellington, NZ	6-
-	Black Coffee Lager, Camden Town Brewery	4-
-	Spresso Stout, Beavertown Brewery, Tottenham	7-

Digestifs and Cognacs

50ml

Fernet Branca	6-
Grappa di Moscato	6.5
Calvados Berneroy XO	7-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace	7-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace	7-
H By Hine VSOP	7-
Santa Teresa 1796 Rum	9-
Ron Barcelo, Premium Blend	12-
Patron Anejo Tequila	9-

Whiskies

50ml

Chivas Regal	8-
Macallan Gold	8-
Ardbeg Ten	9-
Auchentoshan Three Wood	9-
Old Pulteney 12yr	9-
Nikka from the Barrel	10-
Yamazaki 12yr	10-
Van Brunt Still House Moonshine	11-

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Fortified Wine50ml

Manzanilla, San Leon, Jerez, Spain	4-
Olorosso, Sánchez Romate, Jerez, Spain	4-
Quinta de la Rosa LBV, Pinhão, Portugal	5-
Pineau des Charentes Blanc, NV France	5-
Pedro Ximénez, Sánchez Romate, Jerez, Spain	5.5

Fresh Juices and Shots (Until 4pm)

Apple cider Vinegar, Lime, Raw Honey Shot	3-
Turmeric, Ginger, Cayenne, Lemon shot	3-
Wheatgrass, Lime Agave Shot	3-
Cold Pressed Orange	4-
Cold Pressed Apple	4-
Cold Pressed Pink Grapefruit	4-
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Beetroot, Cucumber, Cayenne, Lemon	4.5

Milks and Blends (Until 4pm)

Banana, Peanut Butter, Date, Organic Cacao, Almond Milk	6-
<i>Add Vanilla Whey protein</i>	0.5
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
<i>Add vegan Hemp Protein</i>	0.5
Avocado, Toasted Oats, Spirulina, Honey, Whole Milk	6-
<i>Add Soya Protein</i>	0.5
Banana, Bee Pollen, Cold Brew, Almond Milk	6-
<i>Add Chocolate whey Protein</i>	0.5

Caravan Coffee

We roast small batches of beans daily on our probate 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 Tea	2.8
Long black	2.5	Mocha	3-
Flat white	2.8	Hot chocolate	3-
Cappuccino	2.8	Salt caramel Hot Chocolate	3.5
Latte	2.8	Soy, Almond, Oat Milk - add	.5

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Filter (Until 5pm)

Our single origin filter options rotate on a regular basis, showcasing outstanding coffee from around the world. Ask your waiter for our current offer.

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

COCKTAILS

Aperol Spritz	8 -
<i>Aperol, Prosecco, soda</i>	
Bellini	7.5
<i>Kiwi, apple & wild nettle, prosecco</i>	
Farm House Fizz	8 -
<i>Pimms, st. germain, salt, soda, prosecco</i>	
Pear & Shiso Cooler	8 -
<i>Pear, shiso leaf, white port, lime, tonic</i>	
Chef's Margarita	9 -
<i>Tequila, grapefruit, preserved lime, agave, smoked cumin salt</i>	
2 Penny Daiquiri	8 -
<i>Penny Blue rum, Havana 3yr, lime, olorosso, palm sugar</i>	
Sky's The Limit	8 -
<i>French gin, bitter orange, elderflower, citrus, absinthe</i>	
Southern Maid	8.5
<i>Havana 3yr, lime, cucumber, cachaça, pimento</i>	
Chuncho Sour	9 -
<i>Pisco, yuzu, apple, juniper, salt, egg white, chuncho bitters</i>	
Just The Tonic	9 -
<i>Cognac, kings ginger, lemon, ginger, mezcal, agave nectar</i>	
Spirited Away	8.5
<i>Kaffir lime gin, lime, chartreuse, fernet</i>	
Single Origin Negroni	9 -
<i>Campari, London dry gin, single origin coffee infusion</i>	
Bajan Rum Old Fashioned	10 -
<i>Plantation 5yr, coconut, orange liqueur, bitters</i>	
Espresso Martini #2	9 -
<i>Golden rum, star anise infusion, coffee liqueur, espresso</i>	