

All day menu

Marcona almonds and nocellera del belice olives Smashed cucumbers, soy tahini, szechuan chilli oil Blue cheese and peanut wontons, sticky soy	3.5 4.5 4.5
Bread, Cheese, Meats Potato bread, lemon thyme butter Jalapeno corn bread, chipotle butter Burrata, pine nut and caraway bulgur wheat, lemon oil Picos blue, mahón and ibérico cheeses, membrillo, buckwheat lavosh Air dried beef cecina, manchego, olive oil Moons green fennel saucisson	3.5 4- 8- 9- 7.5 7.5
Small Plates Nepalese vegetable momo, spiced tomato sauce Pickled shimeji mushrooms, truffle, edamame-tofu puree, toasted buckwheat Chopped kale salad, baked lemon ricotta, shaved fennel, pine nuts Red quinoa and buckwheat grain bowl, stem broccoli, sweet potato, peanuts, miso-tahini dressing Potato and onion tortilla Chilli crusted tofu, green beans, ginger soy Baby gem, nardin anchovies, buttermilk dressing, toasted panko crumbs Dill cured salmon, horseradish cream cheese, garlic panko crumbs Smoked mackerel, pickled courgette, greek yoghurt, sumac Chorizo and sweet potato croquettes, saffron aioli Burmese chicken salad, turmeric, chilli, lime, peanuts Baby back pork ribs, fermented black bean, chilli, coriander Elwy valley lamb meatballs, apricot cous cous, minted yoghurt	5- 7- 7.5 8- 7- 8- 7.5 8- 6- 7.5 8- 8- 8-
Large Plates Cumin baked celeriac, greens, pickled shallots, goat's curd, dukkah Pan-fried sea bass, red coconut curry, papaya, daikon, peanuts Roasted norwegian cod, cockles, olive and tomato ragu, wild garlic aioli Roasted chicken breast, sweetcorn and bacon salsa, cassava, maple paprika Tandoori welsh lamb gigot, charred peppers, mint, greek yoghurt	15.5 17.5 17.5 17.5
<u>Sides</u> Gem heart and herb salad Steamed tenderstem broccoli Fries	3.5 3.5 3.5

Pudding

Vanilla ice cream, Caravan market blend espresso salted caramel	5.5
Rosewater milk pudding, guava sorbet, pistachio	6.5
Chocolate torte, olive oil ice cream, marcona almonds, smoked sea salt	6.5
Golden syrup cake, poached rhubarb, crème fraiche sorbet	6.5
Coconut rice pudding, tamarind ice cream, pineapple caramel	6.5
<pre>Cheese - membrillo, buckwheat lavosh Ibérico - pasteurised cow's, goat's and sheep's milk Picos blue - pasteurised cow's and goat's milk Mahón - raw cow's milk Selection of all 3</pre>	3.5 3.5 3.5 9-
<u>Dessert Wine</u>	G1s/Bt1
Monbazillac 2010, Domaine De L'Ancienne Cure, France (375ml)	6.0/21-

Caravan Coffee

Chateau Partarrieu 2012, Sauternes (375ml)

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 filter coffees on offer are of single origin and have been sought out for their unique flavour characteristics and quality.

34-

Espresso

<u> HBPICBBO</u>			
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		
Almond milk - add	0.5		

<u>Filter</u>

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 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

We have a selection of single origin coffees and espresso beans available for sale. You can also purchase brewing accessories for home. Ask the waiter and barista if you need advice or recommendations.