



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, stem broccoli, sweet potato, peanuts, miso-tahini dressing	8-
Grow up farm baby kale, truffled umeboshi, pecorino	7-
Roasted heritage carrots, smoked paprika yoghurt, hazelnut dukkah, mint	7.5
Molasses roasted beets, charred onions, goat's curd, toasted seeds, parsley	7-
Roasted red kuri squash, den miso, blue cheese, thai basil	7.5
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7-
Crispy chilli-salt tofu, ong choi, fermented black beans, sesame	8-
Chapel and swan smoked salmon, winter 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 cutlets, chermoula (price each)	5-

Pizza

Buffalo mozzarella, tomato, basil	9-
Kale, ricotta, confit cherry tomato, pecorino, aleppo chilli	10-
Nardin anchovy, preserved lemon, tomato, chilli, confit garlic, mozzarella	11-
House guanciale, caramelized onion, caciocavallo, rosemary, mozzarella	12-
Fennel salami, tomato, taleggio, mozzarella, jalapeño	12-
Nduja, cavolo nero, robiola, tomato, sage, parmesan	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, braised cavolo nero, pomegranate-mint pesto	18.5
Master stock braised short rib, kimchi hash, gochujang ketchup	20-

Sides

Leaf salad	Braised cavolo nero	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, kalamansî jelly, coconut yoghurt	6.5
Medjool date and hazelnut cake, halva ice cream, cardamom, syrup, labneh	6.5
Crown pumpkin cheesecake, candied pumpkin seeds, crème fraîche	6.5
Stem ginger shortbread, passion fruit curd ice cream, blackberries	6.5
Chocolate caramel tart, peanut butter ice 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	Cascara	3-
Soya milk - add	0.5	Hot chocolate	3-
Almond milk - add	0.5	Salt caramel hot choc	3.5

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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