

ALL DAY MENU



Marcona almonds and nocellera del belice olives	3.5
Wasted cauliflower stalk kimchi, miso tahini, spring onions	3-
Stilton and peanut wontons, sticky soy	4.5
Sea bass and cod chilli soup dumplings, black vinegar, sichuan oil	8-

Bread, Cheese and Meats

Potato bread, house-made caramelised onion butter	3.5
Jalapeño cornbread, chipotle butter, coriander, lime	4-
House sesame labneh, flatbread, charred green chilli, zhoug	7-
Burrata, broad bean, pea, mint and lemon verbena salsa	8.5
Winterdale shaw, baronet, mrs bell's blue, seeded lavosh, apricot and tamarind chutney	9-
A plate of 'cobble and cured' coppa	7.5

Salads and Grains

	Sml/lge
Kale, fennel, salted lemon ricotta, pine nuts, pecorino	8-/14.5
Rye berries, celeriac kraut, roasted beets, harissa, cucumber, pickled radish, baked seeds	8-/14.5
Green quinoa grain bowl, burnt grelots, grilled broccoli, miso verde, sprouts, cashews	8-/14.5
Roasted chicken, daikon, squash, coconut-peanut dressing, turmeric, thai basil	8-/13.5

Plates

Green beans, herby puy lentils, avocado, pomegranate, pecans	7.5
Summer squash, spelt, swiss chard, hazelnut, maple and tarragon	7-
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7-
Crispy chilli-salt tofu, ong choi, fermented black beans, sesame	8-
Pan fried mackerel, ratte potato, garam masala mayonnaise, curry leaves	8.5
Chapel and swan smoked salmon, horseradish, rye crumbs, dill	7.5
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5
Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion	7.5
Smoked ham hock, new potatoes, pickled mustard seeds, watercress, buttermilk	9-
Spinach and manouri bourek, fried chickpea sprouts, mint, lemon	15-
Cod, samphire, new potatoes, peas, mint	19-
Grilled sea bass, red coconut curry, daikon, carrot, peanuts	17.5
Iberico secreto, miso, spinach, corona bean purée	16-
Duck confit, cannellini beans, fennel, spinach, mojo verde	19-

Sides

Leaf salad	Wilted spring greens	Fries	3.5
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Pudding

Vanilla ice cream, warm Caravan espresso salt caramel sauce	5-
Coconut panna cotta, vanilla poached rhubarb, hazelnut brittle	6.5
Yuzu posset, blackcurrants, matcha shortbread	6.5
Brazil nut and baked apricot rye pastry tart, white chocolate sorbet	6.5
Chocolate delice, miso ice cream, sesame brittle	6.5

British cheeses - seeded lavosh, apricot and tamarind chutney

Winterdale shaw - unpasteurized cow's milk	3-
Baronet - unpasteurized cow's milk	3-
Mrs bell's blue - pasteurized sheep's milk	3-
Selection of all 3	9-

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.

Dessert Wine

Monbazillac 'Jour de fruit', 2014, Dordogne, France
Chateau Partarrieu 2012, Sauternes (375ml)

100/375ml

6- /21-

34-

Espresso

Espresso	2.3	Golden spiced milk	3-
		<i>Almond milk, turmeric, clove, cinnamon, raw honey</i>	
Macchiato	2.5	Turmeric, ginger, lemon, cayenne tea	2.8
Long black	2.5	Mocha	3-
Flat white	3-	Hot chocolate	3-
Cappuccino	3-	Salted caramel hot chocolate	3.5
Latte	3-	Soya, Almond, Oat milk add	0.5
Cold brew	3-	Cold brew tonic	3.5

Filter

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 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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