



## Drinks Menu

### Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, N.V., Veneto, Italy

7-/34-

*Spumante prosecco, light and well balanced*

'Naturlich' Pet Nat, Landron Chartier, 2015, Loire, France

8-/36-

*Organic. Clean and fresh. Slight yeasty funk, clean acidity*

Malvasia Bianca, 2015, Birichino, California, USA

45-

*Pet Nat. Floral and textured. Honeysuckle and orange, full bodied finish*

Champagne, Marie-Demets Brut, N.V., France

10-/50-

*Full bodied and textured, red berries, lively acidity*

### Vermouth

50ml

#### Blanc Vermouth

Lillet Blanc, France

4-

Noilly Prat, France

4-

Cocchi Americano, Italy

5-

#### Red Vermouth

Dolin Rouge, France

4-

Belsazar Rose, Germany

5.5

Cocchi Torino, Italy

5.5

Belsazar Red, Germany

6.5

Golfo Tinto, Spain

6-

### 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-

Raspberry Balsamic Shrub

3.5

Spiced Apple Shrub

3.5

Pomegranate Kombucha

3-

Apple Cider Vinegar Shot

3-

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## White Wine

175ml/500ml/750ml

Vermentino, Les Vignes de L'Eglise, 2016, Languedoc, France	5.5/15-/22-
<i>Clean and bright. Full of vibrant fresh and aromatic</i>	
Catarratto, Ciello, 2016, Sicily, Italy	6-/16-/23-
<i>Organic-Unfiltered. Refreshing and silky. Grassy minerality with oranges and lemons</i>	
Cortese, Alasia, 2016, Piedmont, Italy	24-
<i>Bright and crisp. Fresh green apple, lime &amp; honeysuckle. Crisp, minerality</i>	
Chenin Blanc, Cape Heights, 2016, Cape Heights, South Africa	26-
<i>Full bodied and vibrant. Ripe melon and apple</i>	
Chardonnay, 'Free Run Juice', Samurai, South Australia	6.5/18-/27-
<i>Minimal intervention. Clean and fresh, stonefruit and melon, citrus acidity</i>	
Merseguera/Moscatel, Tinajas de La Mata, 2014, Alicante, Spain	29-
<i>Organic. Orange skin contact, fermented in clay pots. Dry and savoury, with full tannins</i>	
Viognier, Chateau Fontareche, 2016, Languedoc, France	28-
<i>Opulent. Roasted stone fruit, buttered pastry, gentle acidity, lingering juicy finish</i>	
Sauvignon Blanc, Mandard, 2016, Touraine, France	7-/20-/30-
<i>Crisp and aromatic. Elderflower and gooseberry, with wild herbs</i>	
Xarello, Miranius, Celler Credo, 2014, Penedes, Spain	31-
<i>Biodynamic. Fresh and herbaceous. Peach and nectarine, gentle acidity</i>	
Gruner Veltliner, Josef Ehmoser, 2016, Wagram, Austria	33-
<i>Refreshing minerality. Citrus, white peach. Cleansing acidity</i>	
Albariño, Benito Santos, 2016, Galicia, Spain	8.5/23-/34-
<i>Crisp, fresh and citrussy, with rich peachy flavours</i>	
Sauvignon Blanc, Frammingham, 2016, Marlborough, New Zealand	35-
<i>Punchy and bright. Tropical fruit and citrus, pronounced acidity, cleansing finish</i>	
Loureiro, Aphros, 2015, Vinho Verde, Portugal	9-/24-/36-
<i>Biodynamic. Fresh tangerine and lemon. Gentle minerality, light acidic finish</i>	
Muller-Thurgau, Naturkinder Fledermaus, 2016, Kitzinger, Germany	38-
<i>Natural-Fresh and vibrant. Bright citrus. Creamy body, gentle acidity</i>	
Riesling, Trocken, Eva Fricke, 2016, Rheingau, Germany	44-
<i>Fresh and elegant. Ripe stone fruit and sweet spice. Gentle cleansing minerality</i>	
Catarratto/Carricante, Graci-Etna Bianco, 2015, Sicily, Italy	50-
<i>Organic. Fresh and vibrant pronounced minerality, balanced acidity, clean finish</i>	
Chardonnay, Neudorf, 2014, Nelson, New Zealand	55-
<i>Complex and elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity</i>	
Condrieu, Domaine de Monteillet, 2013, Rhone, France	63-
<i>Creamy texture with peach and intense perfume</i>	

## Rose

175ml/500ml/750ml

Grenache/Cinsault, Chateau d' Ollieres, 2016, Provence, France	6.5/18-/26-
<i>Floral, sweet spice, fresh red summer berries with refreshing acidity</i>	
Bardolino Chiaretto, Monte del Fra, 2016, Veneto, Italy	7-/20-/28-
<i>Balanced with ripe, fresh summer fruits</i>	
Bandol, Domaine La Suffrene, 2016, Provence, France	38-
<i>Salmon-pink rosé, candied red fruits and herbs, complex with leathery notes</i>	

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## Red Wine

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Tempranillo, Viña Albizu, 2015, Rioja, Spain <i>Easy drinking. Juicy plum, damson, with a smooth finish</i>	5.5/15-/22-
Montepulciano, Il Rocolo, Natale Verga, 2015, Abruzzo Italy <i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	6-/16-/23-
Carmenère, De Martino Estate, 2015, Maipo, Chile <i>Full bodied and fresh, concentrated fruit and spice. Green pepper and tobacco on the nose</i>	24-
Pinot Noir/Gamay, Cheverny Rouge, 2015, Loire, France <i>Light bodied. Raspberries and liquorice, with a pinot structure and gameness</i>	28-
Barbera Blend, 'The Goatfather', 2014, Paarl, South Africa <i>Rustic and earthy, with ripe berry and smoke flavours</i>	6.5/19-/29-
Gamay, Jean-Marc Burgaud, 2015, Beaujolais, France <i>Floral. Ripe black fruit and savoury vegetation. Smooth finish</i>	31-
Zweigelt-Blaufrankisch, Beck Ink, 2015, Burgenland, Austria <i>Organic. Fresh, juicy and clean, with gentle oak influence on the nose</i>	8-/23-/32-
Domaine des Tourelles, 2013, Bekka Valley, Lebanon <i>Delicate. Ripe cherry, soft leather. Soft gripping tannins, lasting finish</i>	33-
Malbec, Altos las Hormigas, 2015, Mendoza, Argentina <i>Bold. Dried red cherry and currants. Soft, structured tannins, warm finish</i>	9-/24-/34-
Barbera D'Asti Superiore, Trinchero, 2012, Piemonte, Italy <i>Organic. Full bodied and rich, with leather and black cherry</i>	36-
Camins del Priorat, Alvaro Palacios, 2015, Priorat, Spain <i>Intense. Concentrated black fruit. Warming spice, integrated, refined tannins</i>	38-
Côtes de Bordeaux, Chateau Le Puy, 2014, Bordeaux, France <i>Biodynamic. Rich and velvety Bordeaux. Red full fruits, with a rich plummy nose</i>	39-
Dolcetto, G.D. Vajra, 2016, Piedmont, Italy <i>Powerful. Stewed berries, &amp; violet flowers. Refined tannins, balanced finish</i>	42-
Spatburgunder, Kloster Eberbacher, 2013, Assmannshausen, Germany <i>Rich. Concentrated berries, light spice. Very fine tannins and gentle acidity</i>	46-
Zinfandel, Ridge East Bench, 2013, California, USA <i>Floral and fruity. Raspberry preserve, and violet, supple tannin. Elegant finish</i>	54-
Valpolicella Superior 'Vigna Garzon', Pieropan, 2014, Veneto, Italy <i>Bright and fresh. Cherry and strawberry. Light sweet spice. Refined tannins</i>	58-
Brunello di Montalcino, Fossacolle, 2011, Tuscany, Italy <i>Big, bold and elegant. Rich palate of cherries and raspberries, leather and earth on the nose</i>	65-

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### Tap Beer

-	Hell's Lager, Camden Town Brewery	2.5/5-
-	Pale Ale, Camden Town Brewery	2.75/5.5

### Bottle/Can

-	'Nico' Kolsch, Orbit Beer, Bermondsey	5-
-	Witbier, Brewed By Numbers, Bermondsey	5-
-	Iced Tea Saison, Partizan Brewery, Bermondsey	5.5
-	Hefeweisse, Wu Gang, Pressure Drop, Hackney	5-
-	Hallets Real Cider, Wales	5-
-	Can Pils, Fourpure, Bermondsey	5-
-	Earl Grey IPA, Yeastie Boys, Wellington, New Zealand	5.5
-	Neck Oil, Beavertown Brewery, Tottenham	5-
-	Smog Rocket Porter, Beavertown Brewery, Tottenham	5-
-	Spresso Stout, Beavertown Brewery, Tottenham	7-

### Digestifs and Cognacs

50ml

Amaro Montenegro	5.5
Fernet Branca	6-
Grappa di Moscato	6.5
Amaro Averna	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-
Calvados Berneroy VSOP	8-
Penny Blue VSOP	8-
Santa Teresa 1796 Rum	9-
Patron Anejo Tequila	9-

### Whisky

50ml

Chivas Regal	8-
Glenfiddich 12yr	8-
Jamesons Select Reserve	8-
Laphroaig 10yr	9-
Auchentoshan Three Wood	9-
Oban 14yr	9-
Glenrothes Select Reserve	9-
Nikka from the Barrel	10-

### Fortified Wine

50ml

Fino, Marismeno, Jerez, Spain	4-
Cardenal Cisneros, Pedro Ximenez, Spain	5.5
Olorosso, Don Jose, Spain	5.5
NPU Amontillado, Jerez, Spain	6-
Quinta de la Rosa LBV, Port	4.5
Quinta de la Rosa Tawny, Port	5.5

### Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2013, L'Ancienne, France	6-/21-
<i>Peach and honey, silky texture and a fresh finish</i>	
Chateau Partarrieu, Sauternes, 2014, France	34-
<i>Impressively smooth and supple, a rich, full bodied dessert wine</i>	

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### Fresh Juices, Smoothies and Shots (until 3pm)

Orange	3.5
Apple	3.5
Pink Grapefruit	3.5
Apple, Pear, Kale, Spinach, Lemon	4.5
Beetroot, Apple, Turmeric, Lemon	4.5
Spirulina, Banana, Oat	4.5
Banana, Date, Tamarind, Cocoa Nib, Almond Milk	4.5
Ginger, Lemon, Cayenne Shot	2.5
Apple Cider Vinegar, Raw Honey, Lime	2.5
Wheatgrass, Lime, Coriander, Jalapeño, Cucumber Shot	3-

### 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 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.

### Espresso

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	Salt caramel hot choc	3.5
Almond milk - add	0.5	Cold brew	3-
Iced long black	2.5	Iced latte	2.8

### Filter

We change our filter offer daily, please ask your waiter for daily changing specials from our Brew Bar.

### 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

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.

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