



All day menu

Marcona almonds and nocellera del belice olives	3.5
Smashed cucumbers, soy tahini, szechuan chilli oil	4.5
Blue cheese and peanut wontons, sticky soy	4.5

Bread, Cheese, Meats

Potato bread, lemon thyme butter	3.5
Jalapeno corn bread, chipotle butter	4-
Burrata, pine nut and caraway bulgur wheat, lemon oil	8-
Picos blue, mahón and ibérico cheeses, membrillo, buckwheat lavosh	9-
Air dried beef cecina, manchego, olive oil	7.5
Moons green fennel saucisson	7.5

Small Plates

Nepalese vegetable momo, spiced tomato sauce	5-
Roasted parsnips, stilton, sherry dressing, basil	6.5
Butternut and taleggio arancini, romesco sauce	5.5
Red quinoa and buckwheat grain bowl, stem broccoli, sweet potato, peanuts, miso-tahini dressing	8-
Chopped kale salad, baked lemon ricotta, shaved fennel, pine nuts	7.5
Broken falafel, smoked aubergine puree, labneh, pomegranate, almonds	7-
Potato and onion tortilla	7-
Dill cured salmon, horseradish cream cheese, bread crumbs	7.5
Smoked mackerel, pickled courgette, greek yoghurt, sumac	8-
Crisp soft shell crab, kohlrabi, peanuts, nuoc cham	9-
Grilled morcilla, crushed peas, apple caramel, mint	7.5
Karaage chicken, napa cabbage slaw, miso, sesame	7-
Baby back pork ribs, fermented black bean, chilli, coriander	7.5
Elwy valley lamb meatballs, apricot cous cous, minted yoghurt	8-

Large Plates

Cumin baked celeriac, greens, pickled shallots, goat's curd, dukkah	15.5
Pan-fried sea bass, red coconut curry, papaya, daikon, peanuts	17.5
Roasted norwegian cod, cockles, olive and tomato ragu, wild garlic aioli	17.5
Roasted chicken breast, sweetcorn and bacon salsa, cassava, maple paprika	17.5
Tandoori welsh lamb gigot, charred peppers, mint, cumin yoghurt	19.5

Sides

Gem heart and herb salad	3.5
Steamed tenderstem broccoli	3.5
Fries	3.5

If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.

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, 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

Cheese - membrillo, buckwheat lavosh

Ibérico - pasteurised cow's, goat's and sheep's milk	3.5
Picos blue - pasteurised cow's and goat's milk	3.5
Mahón - raw cow's milk	3.5
Selection of all 3	9-

Dessert Wine

Gls/Btl

Monbazillac 2010, Domaine De L'Ancienne Cure, France (375ml)	6.0/21-
Chateau Partarrieu 2012, Sauternes (375ml)	34-

Caravan 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		
Almond milk - add	0.5		

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 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.

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