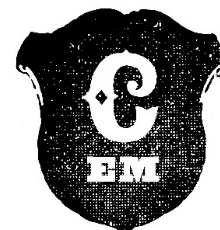


DRINKS MENU



Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, N.V., Veneto, Italy
Spumante prosecco, light and well balanced

7.5/36-

'Naturlich' Pet Nat, Landron Chartier, 2015, Loire, France
Organic. Clean and fresh. Slight yeasty funk, clean acidity

40-

Malvasia Bianca, 2015, Birichino, California, USA
Pet Nat. Floral and textured. Honeysuckle and orange, full bodied finish

45-

Champagne, Marie-Demets Brut, N.V., France
Full bodied and textured, red berries, lively acidity

10-/50-

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-

Passionfruit Shrub

3-

Blueberry & Tarragon Shrub

3-

Pomegranate Kombucha

3.5

Apple Cider Vinegar Shot

3-

White Wine

175ml/500ml/750ml

Vermentino, Les Vignes de L'Eglise, 2017, Languedoc, France	5.5/15-/22-
<i>Clean and bright. Full of vibrant fresh and aromatic</i>	
Catarratto, Ciello, 2017, Sicily, Italy	23-
<i>Organic-Unfiltered. Refreshing and silky. Grassy minerality with oranges and lemons</i>	
Cortese, Alasia, 2017, Piedmont, Italy	6-/16.5/24-
<i>Bright and crisp. Fresh green apple, lime & 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>	
Picpoul de Pinet, Granges des Rocs, Languedoc, France	28-
<i>Floral. Honeysuckle, blossom. Grapefruit, lime zest. Crisp finish</i>	
Sauvignon Blanc, Domaine Bellevue, 2016, Touraine, France	7-/20-/30-
<i>Crisp and fresh. Grapefruit zest and cut grass. Racy minerality, clean acidity</i>	
Xarello, Miranius, Celler Credo, 2014, Penedes, Spain	32-
<i>Biodynamic. Fresh and herbaceous. Peach and nectarine, gentle acidity</i>	
Gruner Veltliner, Josef Ehmoser, 2017, Wagram, Austria	8.5/23-/34-
<i>Refreshing minerality. Citrus, white peach. Cleansing acidity</i>	
Sauvignon Blanc, Frammingham, 2016, Marlborough, New Zealand	35-
<i>Delicate & floral. Tropical fruit notes, cleansing acidity, herbaceous finish</i>	
Muscadet, Ben & Bernard Landron, 2016, Loire, France	9-/24-/36-
<i>Light & easy. Light white flowers & pear. Gentle, smooth finish</i>	
Malvasia, Gasper, 2015, Goriska Brda, Slovenia	38-
<i>Intense. Rich tropical fruits and floral acacia. Gentle, nutty flavour and aftertaste</i>	
Riesling, 'Rajnai', Erhard Heumann, 2016, Villany, Hungary	10-/26-/40-
<i>Aromatic. Peach stone and citrus fruits, tingling acidity, cleansing mineral finish</i>	
Chenin Blanc, Circumstance, 2014, Stellenbosch, South Africa	44-
<i>Biodynamic. Full bodied. Honey, red apple, citrus. Lingering buttery finish</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, 2016, Rhone, France	63-
<i>Creamy texture with peach and intense perfume</i>	

Rose

175ml/500ml/750ml

Grenache/Cinsault, Chateau d' Ollieres, 2017, Provence, France	6.5/18-/26-
<i>Floral, sweet spice, fresh red summer berries with refreshing acidity</i>	

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Bardolino Chiaretto, Monte del Fra, 2017, 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>	

<u>Red Wine</u>	<u>175ml/500ml/750ml</u>
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Tempranillo, Viña Albizu, 2016, Rioja, Spain	5.5/15-/22-
<i>Easy drinking. Juicy plum, damson, with a smooth finish</i>	
Montepulciano, Il Rocollo, Natale Verga, 2016, Abruzzo Italy	6-/16-/23-
<i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	
Carmenère, De Martino Estate, 2016, Maipo, Chile	24-
<i>Full bodied & fresh. Concentrated fruit and spice. Green pepper and tobacco nose</i>	
Tinta Barroca, 'Foral' Aliança, 2016, Douro, Portugal	26-
<i>Rich and powerful. Black plum and cigar leaf. Liquorice and peppercorn, smooth finish</i>	
Pinot Noir, La Boussole, 2016, Languedoc, France	6.5/18-/28-
<i>Bright and fresh. Red cherries and berries. Lively acidity, fresh, juicy finish</i>	
Barbera Blend, 'The Goatfather', 2014, Paarl, South Africa	30-
<i>Rustic and earthy, with ripe berry and smoke flavours</i>	
Domaine des Tourelles, 2014, Bekka Valley, Lebanon	7.5/22-/34-
<i>Delicate. Ripe cherry, soft leather. Soft gripping tannins, lasting finish</i>	
Gamay, Vignes Lantignie Burgaud, 2017, Beaujolais, France	8-/24-/36-
<i>Floral. Ripe black fruit and savoury vegetation. Smooth finish</i>	
Malbec, 'La Flor', Pulenta Estate, 2016, Mendoza, Argentina	8.5/26-/38-
<i>Powerful. Black fruits and violet. Vanilla & gentle spice. Structured tannins</i>	
Merlot, Superior Quidam Chateau Amanieu, 2014 Bordeaux, France	40-
<i>Juicy. Fresh blackberries and stewed plum. Supple tannins, lingering finish</i>	
Blaufrankisch, Judith Beck, 2016, Burgenland, Austria	42-
<i>Biodynamic, wild fermentation. Cherry, cassis, plum. Gentle minerality, good structure</i>	
Camins del Priorat, Alvaro Palacios, 2016, Priorat, Spain	48-
<i>Intense. Concentrated black fruit. Warming spice, integrated, refined tannins</i>	
Valpolicella Superior 'Vigna Garzon', Pieropan, 2014, Veneto, Italy	58-
<i>Bright and fresh. Cherry and strawberry. Light sweet spice. Refined tannins</i>	
Brunello di Montalcino, Fossacolle, 2013, Tuscany, Italy	65-
<i>Big, bold and elegant. Rich palate of cherries and raspberries, leather and earth on the nose</i>	

<u>Dessert Wine</u>	<u>100ml/375ml</u>
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Monbazillac 'Jour de fruit', 2015, 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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Tap Beer

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

Bottle/Can

-	Lager, Small Beer Co., Bermondsey	4-
-	Posh Lager, Forrest Road Brewery, Hackney	5-
-	Hefeweisse, Wu Gang, Pressure Drop, Hackney	5-
-	Halletts Real Cider, Wales	5-
-	Juicebox Citrus IPA, Fourpure Brewery, Bermondsey	6-
-	Earl Grey IPA, Yeastie Boys, Wellington, New Zealand	5.5
-	Neck Oil, Beavertown Brewery, Tottenham	5-
-	Black Coffee Lager, Camden Town Brewery	4-
-	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

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Fino, Marismefio, 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

Fresh Juices and Shots (Until 4pm)

Apple cider Vinegar, Lime, Raw Honey Shot	3-
Turmeric, Ginger, Cayenne, Lemon shot	3-
Wheatgrass, Lime Agave Shot	3-
Cold Pressed Orange	4-
Cold Pressed Apple	4-
Cold Pressed Pink Grapefruit	4-
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Beetroot, Cucumber, Cayenne, Lemon	4.5

Milks and Blends

Banana, Peanut Butter, Date, Organic Cacao, Almond Milk	6-
Add Vanilla Whey protein	0.5
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
Add vegan Hemp Protein	0.5
Avocado, Toasted Oats, Spirulina, Honey, Whole Milk	6-
Add Soya Protein	0.5
Banana, Bee Pollen, Cold Brew, Almond Milk	6-
Add Chocolate whey Protein	0.5

Caravan Coffee

We roast small batches of beans daily on our probate 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	Golden Spiced Milk	2.8
Macchiato	2.4	Turmeric, Ginger, Lemon Tea	2.8
Long black	2.5	Mocha	3-
Flat white	2.8	Hot chocolate	3-
Cappuccino	2.8	Salt caramel Hot Chocolate	3.5
Latte	2.8	Soy, Almond, Oat Milk - add	.5

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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 coffees and espresso beans available for sale. You can also purchase brewing accessories for home. Please ask your waiter for our current retail menu.

COCKTAILS

Aperol Spritz	8 -
<i>Aperol, prosecco, soda</i>	
Bellini	7.5
<i>Kiwi fruit, wild nettle & prosecco</i>	
Tokyo Blossom Martini	10 -
<i>Beefeater 24 gin, plum wine, plum bitters</i>	
Gender Neutral	8 -
<i>Beefeater, pomegranate molasses, strawberry, mint, fino sherry</i>	
Pear & Shiso Cooler	8 -
<i>Pear, shiso leaf, white port, lime, tonic</i>	
Chef' Margarita	8 -
<i>Tequila, grapefruit, preserved lime, agave, smoked cumin salt</i>	
English Garden Cup	8.5
<i>Pimms, blanco tequila, ginger, cucumber, elderflower, soda</i>	
Negrizzle	10 -
<i>Blanco tequila, campari, lillet, px sherry, mezcal</i>	
Sicilian Fields	9 -
<i>Beefeater, lemon, fig, olive oil, vanilla, egg white</i>	
2 Penny Daiquiri	8 -
<i>Penny Blue rum, Havana 3yr, lime, olorosso, palm sugar</i>	
Passionfruit Sidecar	8.5
<i>Martel VS cognac, lemon, sugar, passionfruit shrub</i>	
Sunshine On Cadiz	10 -
<i>Kings ginger, sweet vermouthe, olorosso, bitters</i>	
Brothers in Arms	9 -
<i>Rittenhouse rye, jamesons, sour cherry, raspberry, lemon</i>	
Espresso Martini #2	8.5
<i>Golden rum, star anise infusion, coffee liqueur, espresso</i>	

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