

# DRINKS MENU



## House-Made Tonics and Gin

Caravan House Tonic - Beefeater Gin	7.5
Orange and Cucumber Tonic - Hendricks Gin	8.5
Hopped Grapefruit Tonic - Monkey 47 Gin	10-

## Tap and Bib

Muscadet, La Grange, Luneau Papin, 2015, Loire, France	6.5/17-
<i>Clean. Apple and fresh citrus. Underlying minerality, slight maritime finish</i>	
Chardonnay, Maison Coquards, 2015, Beaujolais, France	6-/16-
<i>Rich. Apricot and peach. Light creamy notes, refreshing acidity</i>	
Dolcetto, Ottavio Rube, 2015, Piemonte, Italy	6.5/17-
<i>Biodynamic. Earthy, gamey notes. Warm, pronounced tannins, Lingering finish</i>	
Bobal de Altas Tierras, Valsangiacomo, 2015, Valencia, Spain	5.5/15-
<i>Fragrant. Wild black fruits. Warm spices. Gentle tannin, fresh finish</i>	

## Beer and Cider

half/pint

### Draft

Hells Lager, Camden Town Brewery	2.5/5-
Pale Ale, Camden Town Brewery	2.75/5.5
Hefeweizen, Howling Hops Brewery	2.75/5.5
Love In The Time Of Coffee, IPA, Beavertown Brewery	3-/6-

### Bottle and Can

Pale Fire, Pressure Drop Brewery, Hackney	5-
Peel Blonde Ale, Orbit Brewery, London	5-
American Amber Ale, Earth Ale, Balham	5-
Hallets Cider, Caerphilly, Wales	5-
Witbier, Brewed By Numbers, Bermondsey	5-
Digital IPA, Yeastie Boys, NZ/Aberdeen	5-
American Red Ale, FourPure, Bermondsey	5-
Smog Rocket, Beavertown Brewery, Tottenham	5-
Gamma Ray, Beavertown Brewery, Tottenham	5-

### House-Made Soda and Ferments

Home-made Ginger Beer	3-
Pomegranate Kombucha	3.5
Apple Cider Vinegar Shot	2.5
Raspberry Balsamic Shrub	3-
- Spiked with gin	7-
Peach and Thyme Shrub	3-
- Spiked with bourbon	7-

*All wines by the glass are available in 125ml measures  
A discretionary 12.5% service charge will be added to your bill.  
Personal electronic items used in restaurant at own risk.*

## Wine

### Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy

7-/34-

*Spumante prosecco. Light and well balanced*

‘Natürlich’ Pet Nat, Landron Chartier, 2016, Loire, France

8-/38-

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

Ruinart Brut, La Cuvee, NV, Champagne, France

13-/75-

*Delicate. White pear and green apple. Toasted brioche, clean citrus acidity*

Ruinart Brut Rose, NV, Champagne, France

16-/85-

*Subtle and fresh. Crisp cherry and raspberry. Refined bubble and a clean finish*

### White Wine

175ml/500ml/750ml

Verdejo, Casa Maria, 2016, Rueda, Spain

5.5-/15-

*Herbaceous. Fresh green apple & fennel. Cleansing acidity, gentle finish*

/22-

Catarratto, Cielo, 2015, Sicily, Italy

6-/16-/24-

*Organic, unfiltered. Refreshing and silky with oranges and lemons*

Chardonnay, Free run Juice, Samurai, 2015, Southern Australia

7-/18-/28-

*Minimal intervention. Clean and fresh, stone fruit and melon, citrus acidity*

Gruner Veltliner, Josef Ehmoser, 2016, Wagram, Austria

8.5/23-/34-

*Refreshing minerality. Citrus, white peach. Cleansing acidity*

Riesling, Rheingau, Eva Fricke, 2015, Rheingau, Germany

11-/29-/44-

*Fresh and elegant. Ripe stone fruit and sweet spice. Gentle, cleansing minerality*

Wild Sauvignon Blanc, Greywacke, 2015, Marlborough, New Zealand

12-/33-/50-

*Opulent. Crème brulee aroma, sweet spice. Balanced acidity, chalky finish*

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### Rose

175ml/500ml/750ml

Cinsault, Chateau D'Ollieres, 2016, Provence, France

7-/20-/30-

*Floral and fresh. Jasmine on the nose, red berry freshness, tropical fruit finish*

Rose, Bardolino Chiaretto, 2016, Monte del Fra, Italy

7.5/23-/32-

*Balanced, with ripe, fresh summer fruits*

Bandol Rose, Domaine Terrebrune, 2016, Bandol, France

44-

*Complex body of spice and herbs. Apricot, grapefruit, lemon peel*

### Red Wine

175ml/500ml/750ml

Syrah-Grenache, Terre de Mistral, Rhone Valley, France

6-/16-/24-

*Natural. Stewed red fruits, black pepper & leather. Sweet spice on the end*

Cab Sauv., Domaine des Tourelles, 2013, Bekka Valley, Lebanon

7.5/22-/31-

*Delicate. Ripe cherry, soft leather. Soft gripping tannins, lasting finish*

Rioja, Palacios Remondo, 2015, Rioja, Spain

8.5/23-/34-

*Organic. Easy drinking Rioja. Berries, sweet spice and orange peel*

Malbec, Altos Las Hormigas, 2015, Mendoza, Argentina

9-/25-/36-

*Bold. Dried red cherry and currants. Soft, structured tannins, warm finish*

Pinot Noir, Petit Clos Henri, 2015, Marlborough, New Zealand

10-/28-/40-

*Floral. Dried lavender and rose. Red berries, fresh, supple tannins*

## Wine By The Bottle:

### White

#### Aromatic

Louriero, Q De Azevedo, 2016, Vinho Verde, Portugal	28-
<i>Clean. Intense orange blossom and lime. Balanced minerality and light tingle</i>	
Muller-Thurgau, Vater und Sohn, 2016, Kitzingen, Germany Organic. Floral	34-
<i>aroma, honeysuckle and lime. Light, cleansing acidity</i>	
Verdicchio, Villa Bucci Classico Superior, Marche, Italy	38-
<i>Rich and floral. Sweet spice &amp; almonds, creamy body, lingering finish</i>	
Gruner Veltliner, 'Hefeazburg', Nikolaihof, 2015, Wachau, Germany	55-
<i>Biodynamic. Rich, full bodied. Tropical fruit tones, clean, fresh acidity</i>	

#### Light Bodied

Chenin Blanc, Cape Heights, 2016, Paarl, South Africa	24-
<i>Full bodied and vibrant. Ripe melon and apple</i>	
Riesling, Cave de Hunawhir, 2015, Alsace, France	30-
<i>Powerful. Clean lemon and lime, stone fruit. Gentle mineral notes. Balanced finish</i>	
Torrontes-Riesling, Amalaya, 2016, Salta, Argentina	32-
<i>Fresh green apple, a hint of blossom and a slight spritz on the tongue</i>	
Sauvignon Blanc, Mandard, 2016, Touraine, France	34-
<i>Crisp and aromatic. Elderflower and gooseberry, with wild herbs</i>	
Petit-Manseng, Clos Lapeyre, 2015, Jurancon, France	35-
<i>Biodynamic. Intense aromatics, fresh lime and pear. Pronounced minerality</i>	
Albarino, 'O Rosal' Bodegas Terras Gauda, 2016, Rias Bixas, Spain	40-
<i>Ripe stone fruit and anise nose. Citrus fruit acidity. Intense, lasting finish</i>	
Garganega 'La Rocca' Pieropan, 2015, Veneto, Italy	58-
<i>Intense. Almond and honey aroma. Vanilla and stone fruit with a lasting finish</i>	

#### Full Bodied

Chardonnay, 'Maggies Block' Neudorf, 2015, Marlborough, New Zealand	55-
<i>Complex and elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity</i>	
Puligny Montrachet, 2015, Miolane, Burgundy, France	70-
<i>Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness</i>	
Chablis, 1er Cru 'Les Vallions', Domaine Laroche, 2015, Chablis, France	75-
<i>Complex. Flint and pear aromas. White flowers and apple, long fresh finish</i>	

## Red

### Light Body

Pinot Noir/Gamay, Domaine de Salvard, 2016, Loire, France	26-
<i>Light bodied. Raspberries and liquorice, with a pinot structure and gameness</i>	
Cinsault, Domaine Foulards, 2015, Roussillon, France	32-
<i>Floral. Rich ripe raspberry &amp; rose water. Slightly early, refreshing acidity</i>	
Rioja Reserva, Izadi, 2012, Rioja Alavesa, Spain	42-
<i>Intense. Dark berries and leather. Fine tannins, warm with a lingering finish</i>	
Pinot Noir, Birichino, 2015, Santa Cruz, USA	52-
<i>Elegant and floral. Pomegranate and chocolate, silky, smooth finish</i>	

### Medium Body

Garnacha, Pablito, Casa di Si, Catalunya, Spain	28-
<i>Natural fermentation. Plum and violet flower. Candied cherry, smooth and silky</i>	
Barbera Blend, The Goatfather, 2015, Paarl, South Africa	30-
<i>Rustic and earthy with ripe berry and smoke flavours</i>	
Zweigelt-Blaufrankisch, Ink, Judith Beck, Burgenland, Austria	38-
<i>Organic. Fresh, juicy and clean, with gentle oak influence on the nose</i>	
Cab. Franc. Merlot, Chateau Croix de Rambeau, 2015, Bordeaux, France	44-
<i>Intense. Powerful fruit notes. New oak and vanilla, rich finish</i>	
Fleurie, Domain de Gry-Sablon, 2015, Beaujolais, France	48-
<i>Vibrant. Violet flowers and red currents. Fresh berries, silky tannins</i>	
Mourvedre, 'Hitch' Tim Martin, 2015, Swartland, South Africa	50-
<i>Fresh. Red fruit juiciness. Floral musk, warm winter spice, lingering finish</i>	
Sangiovese, Brunello di Montalcino, Da Vinci, 2014, Tuscany, Italy	80-
<i>Intense. Sweet fruit perfume. Rich, full body. Cleansing acidity</i>	

### Full Body

Syrah/Viognier, Maison Nicolas Perrin, 2014, Northern Rhone, France	34-
<i>Lively. Blackcurrant and bramble, building warm spice, soft tannins, balanced acidity</i>	
Dolcetto, G.D. Vajra, 2015, Piemonte, Italy	40-
<i>Powerful. Stewed berries &amp; violet flowers. Refined tannins, balanced finish</i>	
Merlot/Petit Verdot, Chateau Labadie, 2014, Haut Medoc, France	46-
<i>Powerful. Pronounced black currant and cherry. Toast and sweet spice. Silky tannins</i>	
Cabernet Sauvignon, Antonij Rupert, 2014, Stellenbosch, South Africa	52-
<i>Smooth, red blend. Sweet spice, tobacco, blackberries. Intense lingering finish</i>	
Barolo, Fratelli Alessandria, 2011, Piedmonte, Italy	65-
<i>Full and rich. Blackberries, plums, cherries. Soft tannin finish</i>	

Dessert Wine100ml/375ml

Monbazillac 'Jour de fruit', 2014, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2016, Piemonte, Italy	23-
Sauternes, Chateau Partarrieu, 2014, Bordeaux, France	33-
Rielsing Auslese, Dreissigacker 2008, Rheinhessen, Germany	8.5/40-

Fortified Wine50ml

Manzanilla, La Gitana, Jerez, Spain	4-
Olorosso, Sánchez Romate, Jerez, Spain	4-
Quinta de la Rosa LBV, Pinhão, Portugal	5-
Pineau des Charentes Blanc, NV France	5-
Pedro Ximénez, Sánchez Romate, Jerez, Spain	5.5

Digestifs and Cognacs50ml

Fernet Branca	6-
Grappa di Moscato	6.5
Calvados Berneroy XO	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-

Whiskies - 50ml

Chivas Regal, SCO	8-	Jamesons, IRE	8-
Balvenie Caribbean cask, SCO	9-	Glenfiddich IPA Cask, SCO	9-
Old Pulteney 12yr, SCO	9-	Ardbeg Ten, SCO	9-
Nikka from the Barrel, JAP	10-	Hibiki Harmony, JAP	11-
Rittenhouse Rye, USA	8-	Wild Turkey 81, USA	8-
Woodford Reserve, USA	10-		

Rum - 50ml

Havana 3yr, CUB	8-	Plantation 5yr, CAR	8-
Angostura 5yr, TRIN	9-	Havana 7yr, CUB	9-
Matusalem Gran Reserva, CUB	9-	Santa Teresa 1796 Rum, VEN	10-
Ron Barcelo, Premium Blend, DOM	12-		

Tequila & Mezcal - 50ml

Cabrito Blanco	8-	Cabrito Reposado	8-
Ocho Reposado	8-	Herradura Reposado	9-
Patron Anejo	9-	Centinela Anejo	9-
Del Meguey Vida Mezcal	10-	Alipus Santa Ana	10-

### Fresh Juices, Milks, Blends and Shots (until 4pm)

Apple cider Vinegar, Lime, Raw Honey Shot	3-
Turmeric, Ginger, Cayenne, Lemon Shot	3-
Wheatgrass, Lime, Agave Shot	3-
Orange	4-
Apple	4-
Pink Grapefruit	4-
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Fennel, Apple, Lime	4.5
Beetroot, Cucumber, Cayenne, Lemon	4.5
Banana, Peanut Butter, Date, Organic Cocoa, Almond Milk	6-
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
Avocado, Toasted Oats, Spirulina, Honey, Milk	6-
Banana, Bee Pollen, Cold Brew, Almond Milk	6-

### 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	Hot chocolate	3-
Soya milk - add	0.5	Salt caramel hot choc	3.5
Almond milk - add	0.5	Iced latte	2.8
Iced long black	2.5		

### 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 which we brew through Kalita drip filter

Kalita for 1	3.5	Kalita for 2	7-
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### 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.