## **ALL DAY MENU**



Marcona almonds and nocellera del belice olives Stilton and peanut wontons, sticky soy				
Ginger cod chilli soup dumplings, black vinegar, sichuan oil				
Fermented and Raw	talk kimchi, miso tahini, spr	ing onions	3-	
	e, coriander, lime, cucumber	ing onions	8-	
Seabass Ceviche Verd	e, corrander, rime, cucumber		6-	
Bread, Cheese and Me				
	made caramelised onion butter		3.5	
_	chipotle butter, coriander, l		4- 7-	
House sesame labneh, flatbread, charred green chilli, zhoug				
	pea, mint and lemon verbena		8.5	
Winterdale shaw, bard chutney	onet, mrs bell's blue, seeded	lavosh, apricot and tamarind	9-	
A plate of 'cobble a	nd cured' coppa		7.5	
Salads and Grains			Sml/lge	
	lemon ricotta, pine nuts, pe	corino	8-/14.5	
		sa, cucumber, pickled radish,	8-/14.5	
baked seeds		· ·	8-/14.5	
Green quinoa grain bowl, burnt grelots, grilled broccoli, miso verde, sprouts, cashews				
Seasoned brown rice, smoked sesame salmon, avocado, miso mayonnaise, mung beans, pickled ginger, radish, furikake				
		ressing, turmeric, thai basil	8-/13.5	
Plates				
	uy lentils, avocado, pomegran	ate, pecans	7.5	
·	, Swiss chard, hazelnut, mapl	· · · · · · · · · · · · · · · · · · ·	7-	
<del>-</del>	harissa, pomegranate yoghurt,	<del>-</del>	7-	
<del>-</del>	ofu, ong choi, fermented blac	<del>-</del>	8-	
	ratte potato, garam masala ma		8.5	
	ed salmon, horseradish, rye c		7.5	
<del>-</del>	simon croquettes, saffron ma		6.5	
	s, chermoula, fried aubergine		7.5	
Smoked ham hock, new potatoes, pickled mustard seeds, watercress, buttermilk				
Spinach and manouri l	bourek, fried chickpea sprout	s, mint, lemon	15-	
Cod, samphire, new po	otatoes, peas, mint		19-	
Grilled sea bass, red	d coconut curry, daikon, carr	ot, peanuts	17.5	
Iberico secreto, miso	o, spinach, corona bean purée		16-	
Duck confit, cannell:	ini beans, fennel, spinach, m	ojo verde	19-	
Pizza				
Mozzarella, tomato, l			9- 9-	
Charred stem broccoli, harissa spiced tofu, pumpkin seed dukkah, spring onion				
Courgette, cherry tomato, sour onion, mozzarella, manouri				
Anchovy, tomato, oregano, red chilli, black olives, parsley, mozzarella				
House pork and fennel sausage, tomato, kale, robiola, chilli				
Chorizo, onion jam,	tomato, fontina, watercress		11-	
<u>Sides</u> Leaf salad	Wilted spring greens	Fries	3.5	

Pudding			
Vanilla ice cream, warm Ca	5-		
Coconut panna cotta, vani	6.5		
Yuzu posset, blackcurrants	6.5		
Violet meringue, coconut y	yoghurt, blueberry	sorbet	6.5
Brazil nut and baked apric	cot rye pastry tart	, white chocolate sorbet	6.5
Chocolate delice, miso ice	6.5		
British cheeses - seeded	· <del>-</del>	d tamarind chutney	
Winterdale shaw - unpaster	3-		
Baronet - unpasteurized co	3-		
Mrs bell's blue - pasteur:	ized sheep's milk		3-
Selection of all 3			9-
Dessert Wine			100/375ml
Monbazillac 'Jour de fruit	6- /21-		
Chateau Partarrieu 2012, Sauternes			34-
,			
<b>T</b>			
Espresso	0.0		3
Espresso	2.3 Golde	en spiced milk	3-

## Filter

Macchiato

Long black

Flat white

Cappuccino Latte

Cold brew

Our single origin filter options rotate on a regular basis, showcasing outstanding coffee from around the world. Ask your waiter for our current offer.

Hot chocolate

Cold brew tonic

Mocha

Almond milk, turmeric, clove, cinnamon, raw honey

2.8

3-

3-

3.5

0.5

3.5

Turmeric, ginger, lemon, cayenne tea

Salted caramel hot chocolate

Soya, Almond, Oat milk add

## Teas

Our loose leaf teas are from Storm Tea Company.

2.5

2.5

3-

3-

3-

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	27		

## 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.