



Drinks Menu

Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy
Spumante prosecco. Light and well balanced

7-/34-

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

9-/45-

Champagne, Marie-Demets Brut, NV, Champagne, France
Full bodied and textured, red berries, lively acidity

10-/50-

Sparkling Rosé, Balfour Brut, 2013, Kent, England
Off dry. Sweet strawberries with smoky savouriness

60-

Vermouth

50ml

Blanc

Lillet Blanc, France

4-

Noilly Prat, France

4-

Dolin Blanc, France

4-

Blackdown Silver Birch, UK

5-

Cocchi Americano, Italy

5-

Red

Dolin Rouge, France

4-

Belsazar Rose, Germany

5.5

Cocchi Torino, Italy

5.5

Bonal Quina, France

6-

Belsazar Red, Germany

6.5

Beer and Cider

half/pint

On Tap

Hells Lager, Camden Town Brewery

2.5/5-

Pale Ale, Camden Town Brewery

2.75/5.5

Bottle And Can Beer

Posh Lager, Forest Road Brewery, London Fields

5-

Saison, Brewed By Numbers, Bermondsey

5-

Mahr's-Bräu Pilsner, Bamberg

5-

Pale Fire, Pressure Drop Brewery, Hackney

5-

Hook Island Red Ale, Five points Brewery, Hackney

5-

Hoxton Stout, Red Church Brewery, Bethnal Green

5-

Hallets Cider, Caerphilly, Wales

5-

Neck Oil, Beavertown Brewery, Tottenham

5-

Digital IPA, Yeastie Boys, Wellington, NZ

5-

*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.*

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 fruit</i>	
Catarratto, Ciello, 2015, Sicily, Italy	24-
<i>Organic, unfiltered. Refreshing and silky with oranges and lemons</i>	
Chenin Blanc, Cape Heights, 2016, Cape Heights, South Africa	6-/17-/26-
<i>Full bodied and vibrant. Ripe melon and apple</i>	
Sauvignon Blanc, Grand Vignes, 2015, Touraine, France	7-/20-/28-
<i>Crisp and aromatic. Elderflower and gooseberry with wild herbs</i>	
Lourier, Q De Asevedo, 2015, Vinho Verde, Portugal	29-
<i>Clean. Intense orange blossom and lime. Balanced minerality and light tingle</i>	
Gruner Veltliner, Josef Ehmoser, 2015, Wagram, Austria	32-
<i>Refreshing minerality. Citrus, white peach. Cleansing acidity</i>	
Chardonnay, Domaine Prudhon, 2015, Burgundy, France	33-
<i>Green and crisp. Pears, citrus, clean acidity and fresh cut green apples</i>	
Godello, Gaba do Xil, Telmo Rodriguez, 2016, Valdeorras, Spain	8-/22-/34-
<i>Rich. Grilled peaches and grapefruit, light flint notes, refreshing acidity</i>	
Sauvignon Blanc, Snapper Rock, 2016, Marlborough, New Zealand	36-
<i>Light, herbaceous. Tropical fruits, gooseberry. Light Acidity</i>	
Riesling, Dr Thanisch, 2016, Mosel, Germany	9-/24-/37-
<i>Crisp and clean. Fresh citrus and honeycomb, gentle minerality, cleansing acidity</i>	
Jurançon Sec, Domaine Laguilhon, 2013, Jurançon, France	38-
<i>Honey, orange acidity, green fruits, hints of mango, lime and fresh cut herbs</i>	
Pinot Gris, Main Divide, 2013, Waipara, New Zealand	39-
<i>Full bodied. Ginger and pineapple intensity. Crisp acidity, lingering finish</i>	
Malvasia, Gasper, 2015, Goriska Brda, Slovenia	40-
<i>Intense. Rich tropical fruits and floral acacia. Gentle, nutty flavour and aftertaste</i>	
Verdicchio, Classico Superio, La Staffa, 2016, Marche, Italy	42-
<i>Bright and refreshing. Fresh citrus and white peach. Lightly honeyed, clean finish</i>	
Chenin Blanc, Circumstance, 2014, Stellenbosch, South Africa	10-/28-/44-
<i>Biodynamic. Full bodied. Honey, red apple, citrus. Lingering buttery finish</i>	
Pinot Gris, Hagel, 2014, Alsace, France	46-
<i>Opulent and delicious. Fresh pineapple, apricots, smoke and spice</i>	
Riesling, Pyramid Valley, 2015, Canterbury, New Zealand	48-
<i>Biodynamic. Blossom and camomile. Grilled peach and lemon balm. Long finish</i>	
Garganega, 'Calvarino', Pieropan, 2015, Veneto, Italy	50-
<i>Elegant and floral. Intense apricot and blossom. Gentle minerality, long honey finish</i>	
Chardonnay, Neudorf, 2014, Nelson, New Zealand	55-
<i>Complex and elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity</i>	
Puligny Montrachet, Sylvain Bzikot, 2014, Burgundy, France	60-
<i>Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness</i>	

Rose

175ml/500ml/750ml

Rose, Bardolino Chiaretto, 2016, Monte del Fra, Italy	7.5/23-/32-
<i>Balanced, with ripe, fresh summer fruits</i>	
Bandol Rose, Domaine Terrebrune, 2016, Bandol, France	39-
<i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	

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Red Wine

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Tempranillo, Viña Albizu, 2016, Rioja, Spain	5.5/15-/22-
<i>Easy drinking. Juicy plum and damson with a smooth finish</i>	
Montepulciano, Il Rocolo, Natale Verga, 2015, Abruzzo Italy	6-/16-/23-
<i>Intense. Ripe cherry and light spice, full body with light tannin. Smooth finish</i>	
Carmenère, de Martino Estate, 2015, Maipo, Chile	24-
<i>Full bodied and fresh, concentrated fruit and spice, tobacco and red fruit</i>	
Pinot Noir/Gamay, Cheverny Rouge, 2015, Loire, France	28-
<i>Light bodied. Raspberries and liquorice, with a pinot structure and gameness</i>	
Barbera Blend "The Goatfather" 2014, Paarl, South Africa	29-
<i>Rustic and earthy with ripe berry and smoke flavours</i>	
Crete Red, "Okto", 2013, Crete, Greece	30-
<i>Juicy and full. Plum balanced by herbs, spice and a slight saltiness</i>	
Domaine des Tourelles, 2013, Bekka Valley, Lebanon	31-
<i>Delicate. Ripe cherry, soft leather. Soft gripping tannins, lasting finish</i>	
Agiorgitiko, 'Erythros' Papagiannakos, 2014, Attika, Greece	8-/22-/32-
<i>Jammy. Ripe black fruits, star anise, vanilla. Fine tannins, smooth finish</i>	
Rioja, Palacios Remondo, 2015, Rioja, Spain	8.5/23-/33-
<i>Organic. Easy drinking Rioja. Berries, sweet spice and orange peel</i>	
Malbec, Altos las Hormigas, 2015, Mendoza, Argentina	9-/24-/34-
<i>Bold. Dried red cherry and currants. Soft, structured tannins, warm finish</i>	
Valpolicella, Allegrini, 2016, Veneto, Italy	36-
<i>Light, fresh and full of fruit. Cherries, pepper and wild herbs</i>	
Pinot Noir, Petit Clos Henri, 2016, Marlborough, New Zealand	10-/28-/40-
<i>Floral. Dried lavender and rose. Red berries, fresh, supple tannins</i>	
Dolcetto d'Alba, Cavallotto Frateli, 2015, Langhe, Italy	42-
<i>Deep and structured. Cherry and blackberry, gentle acidity, soft tannins</i>	
Blauer-Zweigelt, Sepp Moser, 2013, Neusiedlesee, Austria	44-
<i>Balanced. Fresh cherry, cigar leaf. Black plum, dark berries, smooth finish</i>	
Mourvedre, 'Baby Bush', Dean Hewitson, 2015, Barossa Valley, Australia	46-
<i>Herbaceous. Bramble and blueberry. Good weight, soft, velvety tannins.</i>	
Cabernet Franc, Merlot, Chateau Croix de Rambeau, 2011, Bordeaux, France	48-
<i>Intense. Powerful fruit notes. New oak and vanilla, rich finish</i>	
Shiraz, Chocolate Block, Boekenhoutskloof, 2015, Stellenbosch, S.A.	50-
<i>Pronounced. Red and black fruit, sweet spice and slight smoke. Balanced, smooth tannins</i>	
Cinsault, Birichino, 2014, Santa Cruz, USA	52-
<i>Clean and juicy. Stone and ripe dark fruit aroma, light minerality, balanced acidity</i>	
Pinot Noir, Crystallum 'Mabalel', 2014, Walker bay, South Africa	65-
<i>Delicate and refined. Cherry fruit and violet aroma. Subtle red fruits, gentle finish</i>	

<u>Digestifs and Cognacs</u>	<u>50ml</u>
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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-
Santa Teresa 1796 Rum	9-
Ron Barcelo, Premium Blend	12-
Patron Anejo Tequila	9-

<u>Whiskies</u>	<u>50ml</u>
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Chivas Regal	8-
Macallan Gold	8-
Ardbeg Ten	9-
Auchentoshan Three Wood	9-
Old Pulteney 12yr	9-
Nikka from the Barrel	10-
Yamazaki 12yr	10-
Van Brunt Still House Moonshine	11-
Van Brunt Still House Bourbon	12-

<u>Fortified Wine</u>	<u>50ml</u>
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Manzanilla, San Leon, 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

<u>Dessert Wine</u>	<u>100ml/375ml</u>
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Monbazillac 'Jour de fruit', 2010, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2012, Piemonte, Italy	23-
Sauternes, Chateau Partarrieu, 2011, Bordeaux, France	33-

Fresh Juices, Smoothies and Shots (until 4pm)

Orange	3.5
Apple	3.5
Cucumber, Apple, Parsley, Spinach	4.5
Carrot, Ginger, Apple, Tamarind	4.5
Spirulina, Banana, Oat	4.5
Banana, Date, Tamarind, Cocoa Nib, Almond Milk	4.5
Ginger, Lemon, Cayenne Shot	2.5
Wheatgrass, Lime, Coriander, Jalapeño, Cucumber Shot	3-

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 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	Oat Milk - add	.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.

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.