

BRUNCH MENU



Daily Bake - Selection of daily baked goods from our counter - ask your waiter

Fruit, Grains

Maple granola, salted coconut yoghurt, pistachio, pickled sultanas	6.5
Hibiscus poached pear, hung yoghurt, macadamia, toasted quinoa, sesame	6-
Brown rice, almond milk, banana, maple porridge	6-

On Toast - sourdough, grain, gluten free

Butter and spreads - house peanut and miso butter, blackberry preserve	3.5
Oglesfield cheese and caraway onion jam	5-
Smashed avocado, pickled red onion, soy pumpkin seeds, sprouts, manouri cheese	8-
- poached egg	9.5
Two eggs - poached, scrambled, fried	6-

Plates

Coconut bread, lemon curd cream cheese, rhubarb	8-
Sprout and kraut bowl: Quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	9-
Jalapeño cornbread, frijoles negros, fried egg, avocado, chipotle, lime	9.5
Green baked eggs: Stem broccoli, edamame, chard, miso verde, green chilli, soy	9-
Chapel and swan smoked salmon, soft scrambled eggs, grain toast	9-
Seasoned brown rice, sesame salmon, avocado, miso mayonnaise, mung beans, pickled ginger, radish, furikake	11-
Slow roast pork belly, kimchi pancake, gochuchang ketchup, sunny duck egg	12-
Smoked ham hock hash, poached eggs, caramelised onion, pickled cucumber, cavolo nero, hollandaise	11-
Aubergine puree, soft boiled egg, preserved lemon gremolata, sumac yoghurt, grilled flatbread	9-
- add merguez sausage	11-
Baked eggs, tomato pepper ragout, greek yoghurt, flat bread	9.5
- add merguez sausage	11.5
Caravan fry: eggs, roasted field mushrooms, slow roasted tomatoes, thick cut bacon, toast	10.5

Sides

- Roasted field mushrooms	- Slow roasted tomatoes	3-
- Smashed avocado, chilli and lime	- Thick cut bacon	4-
- Pork and leek sausage	- Merguez sausage	4-

Pizza (from 12 noon)

Buffalo mozzarella, tomato, basil, olive oil	9-
Squash, stilton, charred romano pepper, stracciatella, pickled red onion	10.5
Portobello, confit garlic, pecorino cream, parsley, lemon zest	12-
Anchovy, tomato, oregano, olives, parsley	11-
House pork and fennel sausage, tomato, kale, robiola, chilli.	12-
Nduja, tomato, confit garlic, cavolo nero, scamorza	12-

Pudding

Vanilla ice cream, caravan espresso salt-caramel sauce	5-
Coconut panna cotta, blood orange, hazelnut brittle	6.5
Chocolate delice, miso ice cream, sesame brittle	6.5

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

We cannot guarantee the absence of traces of allergens.

A discretionary 12.5% service charge will be added to your bill.

Personal electronic items used in restaurant at own risk.

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	Golden spiced milk	3-
Macchiato	2.4	Turmeric, ginger, lemon, cayenne tea	2.8
Long black	2.5	Mocha	3-
Flat white	2.8	Hot chocolate	3-
Cappuccino	2.8	Salted caramel hot chocolate	3.5
Latte	2.8	Soya, Almond, Oat milk add	0.5

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	Chamomile 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.

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