

# ALL DAY MENU



Marcona almonds and nocellera del belice olives	3.5
Blue cheese and peanut wontons, sticky soy	4.5
Seabass crudo, truffled soy, lime, umeboshi, chilli	9-

## Bread, Cheese and Meats

Potato bread, house-made cumin, nigella, lime butter	3.5
Jalapeño cornbread, chipotle butter, coriander, lime	4-
House sesame labneh, flatbread, charred green chilli, zhoug	7-
Burrata, shaved sunchokes, fennel, lemon, parsley, garlic	8.5
Graviera and smoked cretan cheese, seeded lavosh, wild thyme honey	9-
A plate of berber spiced coppa, cured at Caravan Bankside	8-

## Salads and Grains

	Sml/lge
Kale, fennel, salted lemon ricotta, pine nuts, pecorino	8-/14.5
Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	8-/14.5
Roasted chicken, daikon, squash, coconut-peanut dressing, turmeric, thai basil	8.5/15

## Plates

Butternut squash, coconut, pickled ginger soup	6-
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7-
Chargrilled hispi cabbage, den miso, stilton, thai basil, shiso	8-
Crispy chilli-salt tofu, ong choy, fermented black beans, sesame	8-
Sea bass and cod chilli soup dumplings, black vinegar, sichuan oil	8-
Chapel and swan smoked salmon, radish, sesame, wasabi pea furikake	7.5
Chorizo and sweet potato croquettes, saffron mayonnaise	6.5
Braised oxtail, polenta, cheese curds, coriander, tomatillo	9-
Bulgur and halloumi fritters, aubergine purée, chard, preserved lemon	15
Pan-fried sea bass, red coconut curry, daikon, carrot, peanuts	17.5
Elwy valley lamb meatballs, braised tomato, bulgur, cumin yoghurt, almond	17.5
Duck confit, cannellini beans, fennel, cavolo nero, mojo verde	19-
Iberico secreto, apple kimchi	16-

## Sides

Leaf Salad	Braised cavolo nero, garlic	Fries	3.5
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## Pudding

Vanilla ice cream, caravan espresso salt-caramel sauce	5-
Coconut panna cotta, blood orange, hazelnut brittle	6.5
Ginger cake, hibiscus poached pear, rum syrup, clotted cream	6.5
Chocolate delice, miso ice cream, sesame brittle	6.5

## Greek cheeses - seeded lavosh, wild thyme honey

Graviera - unpasteurized cow's and ewe's milk	4.5
Smoked cretan - goat's and ewe's milk	4.5
Plate of both	9-

### 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 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

We change our filter offer daily, please ask your waiter for daily changing specials from our brew bar

#### 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.

*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.*