



# CARAVAN

Well travelled food & mighty fine coffee.  
Open all day and available for hire for private  
dining, group bookings and parties for breakfast  
lunch and dinner.

[OUR RESTAURANTS](#)

[OUR MENUS](#)







# CARAVAN EXMOUTH MARKET



11—13 EXMOUTH MARKET  
LONDON EC1R 4QD  
020 7833 8115



## WHOLE RESTAURANT

52 guests seated  
80 guests standing

## ROASTERY TABLE

12 guests seated

## FEASTING TABLE

14 guests seated

## TERRACE

32 guests seated  
40 guests standing



# CARAVAN

## KING'S CROSS



1 GRANARY SQUARE  
LONDON N1C 4AA  
020 7101 7661

### WHOLE RESTAURANT

120 175 guests seated  
300 guests standing

### ROASTERY

55 guests seated  
100 guests standing

### FEASTING TABLE

34 guests seated

### TERRACE

60 guests seated  
100 guests standing







# CARAVAN BANKSIDE



30 GREAT GUILDFORD STREET  
LONDON SE1 OHS  
0207 101 1190

## WHOLE RESTAURANT

120 guests seated

200 guests standing

## SEMI-PRIVATE DRINKS AND NIBBLES

20 guests standing

## MARBLE TOPPED FEASTING

15 guests standing

## ROASTERY TABLE

18 guests seated

## METAL BOX TABLE

12 guests seated



# CARAVAN CITY



22 BLOOMBERG ARCADE  
LONDON EC4N 8AR  
020 3957 5555

## WHOLE RESTAURANT

80 110 guests seated  
150+ guests standing

## PARTIAL RESTAURANT

34 guests seated

## PRIVATE MEZZANINE

20 guests seated  
40 guests standing

## AT THE BAR

35 guests standing

## ROASTERY TABLE

10 guests seated

## TERRACE

60 guests seated  
150+ guests standing



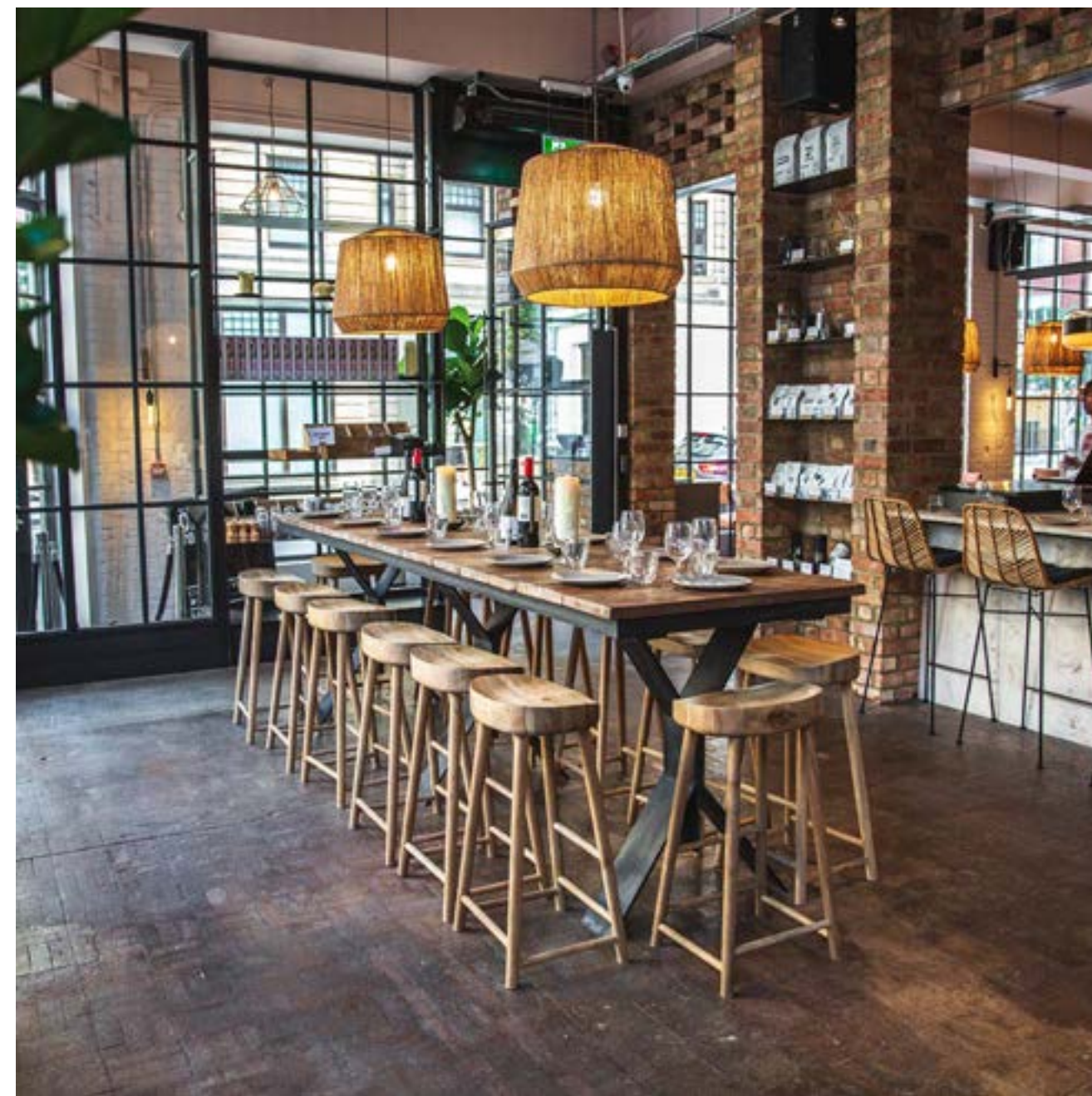




# CARAVAN FITZROVIA



152 GREAT PORTLAND STREET  
LONDON W1W 6AJ  
0203 963 8500



## PRIVATE RECORD ROOM

38 guests seated

50 guests standing

## WHOLE RESTAURANT

120 142 guests seated

200+ guests standing

## BOLSOVER ROOM

34 guests seated

45 guests standing

## TO GO AFTER DARK

10 guests seated

45 guests standing

## FEASTING TABLES

28 guests seated





# RECORD ROOM

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Our record room lies beneath Caravan Fitzrovia and is where DJ Zane Lowe recorded his famous sessions, alongside the Live Lounge and John Peel's last show. Totally private and filled with natural light during the day, the record room can be booked for breakfast, lunch or all night dinners.

## **BREAKFAST, LUNCH & DINNER**

- Minimum spend applies  
– please contact our team
- Group feasting menus available

## **HIRE BY HOUR**

- At £150.00 between 9am – 5pm
- Exclusive use of the room
- Filter coffee and water included

## *Available to add per person*

- £5.00 per head for pastries
- £5.00 per head for freshly pressed juices, kombucha and shrubs
- £5.00 per head for smoothies



# MENUS

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Family style feasting  
for larger parties and events





BREAKFAST MENUS

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SERVED FEASTING STYLE

£18

— per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads
- house made jam/miso peanut butter

ON THE TABLE TO SHARE

- Smashed avocado, pickled red onion, manouri cheese soy pumpkin seeds, sprouts
- Golden spiced yoghurt, apricots, raspberries, maple oat granola, banana cashew butter
- Coconut chia pudding, strawberry balsamic shrub, thai basil, sunflower seeds
- Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini

£24

— per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads
- house made jam/miso peanut butter

ON THE TABLE TO SHARE

- Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds
- Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za atar toast
- Baked eggs, spiced tomato, pepper, chickpea ragu, rose harissa, greek yoghurt, grilled flatbread, parsley

SIDES

- Smashed avocado, chilli, lemon
- Thick cut bacon

£24

— per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads
- house made jam/miso peanut butter

CHOOSE A PLATE

- Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini
- Hot smoked salmon, scrambled eggs, chives, toast
- Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast

SIDES

- Smashed avocado, chilli, lemon
- Thick cut bacon



Plates can be amended for dietary requirements



# BRUNCH MENU

£24 — per person

- Juices
- Filter coffee
- Tea

## ON THE TABLE

- Selection of pastries and baked goods

## CHOOSE A PLATE

- Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds
- Smashed avocado, pickled red onion, manouri cheese soy pumpkin seeds, sprouts, on toast
- Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za atar toast
- Hot smoked salmon, puy lentils, green beans, pecans, avocado, soft boiled egg, baby gem, pomegranate molasses
- Slow roast duroc pork belly, kimchi pancake, gochujang ketchup, sunny duck egg
- Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast

## SIDES

- Butter and house spreads  
house made jam/miso peanut butter
- Smashed avocado, chilli, lemon
- Hot smoked salmon
- Thick cut bacon

# BRUNCH COCKTAILS

£7 — for 1

£12 — for 2

£15 — for 3

[per person] Sample menu

- French House Spritz  
*Suze, St Germain, Pineau de Charantes, prosecco*
- Aperol Spritz
- New Fashioned  
*Bourbon, spiced redbush tea liqueur, bay leaf*
- Single Origin Negroni  
*Gin, Campari, coffee*
- Toasted Miso Mule  
*Vodka, den miso, lime, ginger beer*
- Chef s Margarita  
*Tequila blanco, triple sec, lime, grapefruit*
- Kamm & Sons Elderflower Cosmopolitan  
*Kamm & Sons, Elderflower, Grapefruit, Triple Sec, Lime*
- Seasonal Spiked Shrub  
*Seasonal shrub spiked with gin*





FEASTING MENUS — SERVED SHARING STYLE

[available for lunch]

£22 — per person

Sample menu

FEAST OF PLATES TO SHARE

- Jalapeño corn bread, chipotle butter, coriander, lime
- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Braised puy lentils, green beans, avocado, pecans, pomegranate molasses
- Mussels, green herbs, green chilli, green garlic
- Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi
- Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion

£30 — per person

Sample menu

– Marcona almonds and nocellera del belice olives

- Jalapeño corn bread, chipotle butter, coriander, lime

PLATES TO SHARE

- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Braised puy lentils, green beans, avocado, pecans, pomegranate molasses
- Mussels, green herbs, green chilli, green, garlic
- Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi
- Jamon and smoked simon croquettes, saffron mayonnaise
- Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion

CHOOSE A PUDDING

- Vanilla ice cream, Caravan market blend espresso salted caramel sauce
- Chocolate and almond tart, almond milk sorbet, nibbed almonds, cacao

£35 — per person

Sample menu

– Marcona almonds and nocellera del belice olives

- Stilton and peanut wontons, sticky soy

PLATES TO SHARE

- Jalapeno corn bread, chipotle butter, coriander, lime
- Burrata, green pea shrub, broad beans, mint
- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds

MAIN COURSE FOR SHARING

- Adzuki beans, miso aubergine, red cabbage and ginger kraut, sprouted chickpeas, edamame tofu puree
- Cod, samphire, new potatoes, peas, mint
- Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi

- Leaf salad, house dressing

CHOOSE A PUDDING

- Vanilla ice cream, Caravan market blend espresso, salt caramel sauce
- Chocolate maple and coconut tart, almond milk sorbet, nibbed almonds, cacao
- Honey cake, roasted peach, crème fraiche ice cream

£42 — per person

Sample menu

– Marcona almonds and nocellera del belice olives

- Stilton and peanut wontons, sticky soy
- Berber spiced coppa, cured at Caravan Bankside

PLATES TO SHARE

- Jalapeno corn bread, chipotle butter, coriander, lime
- Burrata, green pea shrub, broad beans, mint
- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds

MAIN COURSE FOR SHARING

- Adzuki beans, miso aubergine, red cabbage and ginger kraut, sprouted chickpeas, edamame tofu puree
- Cod, samphire, new potatoes, peas, mint
- Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi

- Leaf salad, house dressing

CHOOSE A PUDDING

- Vanilla ice cream, Caravan market blend espresso, salt caramel sauce
- Chocolate maple and coconut tart, almond milk sorbet, nibbed almonds, cacao
- Honey cake, roasted peach, crème fraiche ice cream

- Montgomery's cheddar, stichelton, ragstone, seeded crackers, whipped honey

Plates can be amended for dietary requirements



# ...OR CHOOSE YOUR OWN MAIN & PUDDING

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[for groups up to 14 people]

**£35** — per person

Sample menu

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## TO START

- Marcona almonds and nocellera del belice olives

## PLATES TO SHARE

- Jalapeño corn bread, chipotle butter, coriander, lime
- Burrata, green pea shrub, broad beans, mint
- Mussels, green herbs, green chilli, green garlic

## CHOOSE A MAIN COURSE

- Spinach and manouri bourek, fried chickpea sprouts, mint, preserved lemon
- Sea bass, coconut red curry, daikon, carrot, squash, peanuts
- Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi
- Mozzarella, tomato, basil pizza
- Anchovy, tomato, samphire, capers, parmesan, parsley pizza
- House pork and fennel sausage, tomato, shaved fennel, robiola, green chilli pizza

## CHOOSE A PUDDING

- Vanilla ice cream, Caravan market blend espresso salted caramel
- Chocolate maple and coconut tart, almond milk sorbet, nibbed almonds, cacao





# CANAPES & COCKTAILS

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## CANAPE MENU

**£12** — for 4 pieces

**£18** — for 6 pieces

**£24** — for 8 pieces

[per person]

Sample menu

### CANAPES

- Marcona almonds and nocellera del belice olives
  - Stilton and peanut wontons, sticky soy
  - Smashed cucumbers, sichuan chilli oil, sesame
  - Berber spiced coppa, cured at Caravan Bankside
  - Buratta, pea salsa, mint, crostini
  - Jalapeno cornbread, chipotle butter, coriander, lime
  - Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
  - Turnip cake, tahini black vinegar, radish, chilli, sweet soy
  - Edamame tofu puree, adzuki bean, miso aubergine toast
  - Seabream crudo, shelling peas, mint, nori, golden sesame
  - Pan steamed sea bass and cod dumplings, xo sauce, peanuts
  - Hot smoked salmon, rye bread, sesame labne, dill
  - Jamon and smoked san simon croquettes, saffron aioli
  - Fried chicken wings, chilli nam pla caramel, lime salt
  - Baby gem, chicken larb, xo sauce, pickled carrot, togarashi
  - Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion
- PIZZA**    Available to add
- Tomato, mozzarella, basil    £9
  - Pickled courgette flower, swiss chard, mozzarella, goat s curd, pea salsa    £9.5
  - Anchovy, tomato, caper, samphire, parmesan, parsley    £11
  - House pork and fennel sausage, confit fennel, green chilli, smoked mozzarella    £12
  - Guanciale, green olive, fresno chilli, mozzarella    £12
  - Nduja, confit cherry tomato, scamorza, pico de gallo    £11

## COCKTAIL MENU

**£7** — for 1

**£12** — for 2

**£15** — for 3

[per person]

Sample menu

- French House Spritz  
*Suze, St Germain, Pineau de Charantes, prosecco*
- Aperol Spritz
- New Fashioned  
*Bourbon, spiced redbush tea liqueur, bay leaf*
- Single Origin Negroni  
*Gin, Campari, coffee*
- Toasted Miso Mule  
*Vodka, den miso, lime, ginger beer*
- Chef s Margarita  
*Tequila blanco, triple sec, lime, grapefruit*
- Kamm & Sons Elderflower Cosmopolitan  
*Kamm & Sons, Elderflower, Grapefruit, Triple Sec, Lime*
- Seasonal Spiked Shrub  
*Seasonal shrub spiked with gin*









# GET IN TOUCH

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To make an enquiry and discuss our seasonal rates,  
please contact Tori and Puja on  
[reservations@caravanrestaurants.co.uk](mailto:reservations@caravanrestaurants.co.uk)  
or give us a call on 0203 963 8500

We will get back to you within 24 hours.

Information correct as of August 2018

[CARAVANRESTAURANTS.CO.UK](http://CARAVANRESTAURANTS.CO.UK)