



Drinks Menu

On Tap

½pint/pint

Hells Lager, Camden Town Brewery <i>Inspired by Germany's helles beer, crisp and refreshing</i>	2.4/4.8
Pale Ale, Camden Town Brewery <i>American style pale ale</i>	2.5/5-
'Spresso Stout, Beavertown Brewery <i>Heady coffee stout made using Caravan espresso</i>	3.5/7-
Weissburgunder Trocken, Claus Schneider, Baden, Germany <i>Rich brew, buttered brioche and apricot. Subtle minerality, rounded finish</i>	8.5
Mr Thirsty red blend, Fabien Jouves, 2015, Causses, France <i>Organic. Rich red fruits, light spice. Gentle tannin, gentle acidity.</i>	7-
White Negroni <i>Gin, Suze, Vermouth</i>	8-

Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy <i>Spumante Prosecco. Light and well balanced</i>	6.5/30-
Prosecco, Condolfo Frizzante, Casa Belfi, NV, Veneto, Italy <i>Unfiltered. Light and delicate, ripe pear and butter, rounded acidity</i>	34-
Pinot Noir, Cambridge Road Naturalist, 2014, Martinborough, NZ <i>Aromatic. Pomegranate and red berry, gentle spice, warm lingering finish</i>	38-
'Naturlich' Pet Nat, Landron Chartier, 2015, Loire, France <i>Organic. Clean and fresh. Slight yeasty funk, clean acidity</i>	7.5/36-
Leslie's Reserve, Hush Heath Estate NV, Kent, England <i>Fresh & crisp. Red apple, toasted brioche. Light sweetness, delicate acidity.</i>	55-
Champagne, Alfred Gratien, NV, Champagne, France <i>Rich. Ripe stone fruit and brioche, balanced acidity, intense finish</i>	65-

House-Made Tonics and Gin

House Tonic and Beefeater Gin	7-
Orange and Cucumber Tonic and Hendricks Gin	8-
Citra Hop Tonic, and Hepple Gin	10-

Vermouths

50ml

Blackdown, England	4.5
Belsazar Rose, Germany	5.5
Golfo, Spain	6-

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Cocktails

Seasonal Bellini	7-
<i>Pear and gentian puree, Prosecco</i>	
It Started With A Spritz	7.5
<i>Aperol, amaro, orange blossom, orange acid, soda</i>	
St. Magdalene	7-
<i>Vodka, citric solution, salted cantelope, tarragon, ginger</i>	
Akashi Tai Sling	8-
<i>Umeshu, black pepper tincture, lemon, honey, soda</i>	
Night Train To Paris	9-
<i>Gin, vermouth, absinthe</i>	
South East Negroni	7-
<i>House infused jasmine Sochu, Campari, vermouth</i>	
Drum Roll	8-
<i>Coffee Cachaca, cocoa liqueur, rice milk, ginger</i>	
Clover Shrub	9-
<i>Gin, raspberry balsamic shrub, sweet vermouth, egg white</i>	
Spirit of Adventure	8-
<i>Charred pineapple brined Pisco, amaro, citrus, egg white, coffee dust</i>	
Curds and Whey (On Draught/bottle)	8-
<i>Rum, bourbon, spices, milk, coffee, citrus</i>	
The Man From Oaxaca	9-
<i>Mezcal, honey, ginger, lime, gentian root</i>	
Dear Jon...(Bottled)	9-
<i>Whisky, tobacco, vermouth, maple smoke, bitters</i>	
Express Martini	8-
<i>Rum, cold brew coffee, cardamom</i>	
Chef' Margarita	8-
<i>Tequila, blood orange, preserved lime, agave, smoked cumin salt</i>	

Soda's & Ferments

Vessels

Daily Lemonade	3.5
Daily Cocktail	6-

Fermented

Pomegranate kombucha	3.5
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Shrubs

Cherry, vanilla	3.5
Raspberry balsamic	3.5

House-Made Sodas

Orange and Fennel Seed	4.5
Yerba mate and Grapefruit	4.5
Spiced Apple	4.5

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White Wine

175ml/500ml/750ml

Vermentino, Les Vignes de L'Eglise, 2014, Languedoc, France	5-/14-/20-
<i>Clean and bright. Full of vibrant, fresh and aromatic fruit</i>	
Catarratto, Ciello, 2015, Sicily, Italy	5.5/15-/22-
<i>Organic, unfiltered. Refreshing and silky with oranges and lemons</i>	
Chenin Blanc, Paarl Heights, 2015, Paarl, South Africa	6-/16-/24-
<i>Full bodied and vibrant. Ripe melon and apple</i>	
Sauvignon Blanc, Grand Vignes, 2014, Touraine, France	6.5/17-/26-
<i>Crisp and aromatic. Elderflower and gooseberry with wild herbs</i>	
Gruner Veltliner, Arndorfer 'Handcrafted', 2015, Kamptal, Austria	28-
<i>Organic. Bright fruity notes, pronounced minerality with a refreshing acidity</i>	
Verdicchio, 'di Gino', 2014, San Lorenzo, Italy	30-
<i>Bio-dynamic. Creamy body. Spicy notes with a gentle spritz</i>	
Chardonnay, Domaine Prudhon, Burgundy, France	7-/22-/32-
<i>Powerful red apple aromas, rich palate with a light buttery finish</i>	
Moscatel Corinto, De Martino Estate, Maipo, Chile	34-
<i>Light skin contact. Herbaceous, yeasty tang. Pronounced light citrus. Clean finish</i>	
Sauvignon Blanc, Snapper Rock, 2015, Marlborough, New Zealand	36-
<i>Light, herbaceous. Tropical fruits, gooseberry. Light acidity.</i>	
Malvasia, Birichino, 2013, California, USA	38-
<i>Dry and mineral with aromas of honeysuckle and lime peel</i>	
Albarino, Bodegas Terras Gauda, 2015, Rias Baixas, Spain	40-
<i>Ripe stone fruit and anise nose. Citrus fruit acidity. Intense, lasting finish</i>	
Chenin Blanc, Gourmandise du Gue d'Orger, Loic Mahe, 2014, Anjou, France	43-
<i>Organic. Exotic fruits, tingling minerality, fresh and elegant finish</i>	
Riesling, Eva Fricke, 2015, Rheingau, Germany	46-
<i>Aromatic. Pear and apple freshness. Light citrus acidity, subtle sweet finish</i>	
Chenin Blanc, Circumstance, 2012, Stellenbosch, South Africa	48-
<i>Full bodied. Honey, red apple, citrus. Buttery finish</i>	
Chiaroscuro, Seresin Estate, 2011, Marlborough, New Zealand	54-
<i>Complex. Floral spice and fruit notes. Rich fruit palate, concentrated acidity</i>	
Pieropan, La Rocca, 2015, Soave, Italy	58-
<i>Intense. Almond and honey aroma. Vanilla and stone fruit with a lasting finish</i>	
Puligny Montrachet, Sylvain Bzikot, 2014, Burgundy, France	65-
<i>Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness</i>	

Rose

175ml/500ml/750ml

Grenache/Cinsault/Syrah, Chateau d'Ollieuers, Provence, France	6.5/18-/26-
<i>Floral, sweet spice, fresh red summer berries with refreshing acidity</i>	
Bandol Rose, Domaine Terrebrune, 2014, Bandol, France	39-
<i>Complex body of spice and herbs. Apricot, grapefruit, lemon peel</i>	

Red Wine

175ml/500ml/750ml

Tempranillo, Viña Albizu, 2015, Rioja, Spain <i>Easy drinking. Juicy plum and damson with a smooth finish</i>	5-/15-/20-
Syrah/Grenache, Moulin de Gassac, Languedoc, France <i>Light, fruit and pepper notes. Red berries and liquorice linger on the finish</i>	6-/16-/22-
Carmenère, de Martino Estate, 2014, Maipo, Chile <i>Full bodied and fresh, concentrated fruit and spice, tobacco and red fruit</i>	24-
Montepulciano/Sangiovese, Ciu Ciu, 2015, Marche, Italy <i>Organic. Juicy red cherry and berries. Light, well-structured finish</i>	7-/18-/26-
Grenache, 'Les Cabanes', Christophe Barbier, 2015 Languedoc, France <i>Semi-natural. Candied fruit, light, bright acidity, juicy finish</i>	29-
Grenache/Syrah, Mas de Libian 'Petanque', 2014, Rhone, France <i>Floral. Succulent and fruity. Lingering finish</i>	30-
Gamay, Jean-Marc Burgaud, 2014, Beaujolais, France <i>Floral. Ripe black fruit and savoury vegetation. Smooth finish</i>	31-
Zweigelt-Blaufrankisch, Heinrich Red, 2013, Austria <i>Vibrant red fruit and spice. Supple soft tannins, light tobacco finish</i>	7.5/22-/32-
Malbec, Famiglia Bianchi, 2014, Mendoza, Argentina <i>Full, heavy tannin, red fruit and oak. Intense floral and spicy nose</i>	8.5/23-/34-
Merlot, L de Lyeth, 2013, California, USA <i>Dark, intense red fruit notes. Light fresh strawberry, smooth finish</i>	36-
Le Expressio Del Priorat, 2014, Catalunya, Spain <i>Silky texture with gentle tannins. Ripe red fruit</i>	38-
Pinot Noir, Porters, 2013, Martinborough, New Zealand <i>Fruity and rich. Concentrated fruit and smoke with brambles and hedgerow</i>	10-/28-/40-
Grenache/Shiraz/Touriga, S.C. Pannell, 2013, McLaren Vale, Australia <i>Medium bodied structured red. Ripe fruit, with dark chocolate and cherries.</i>	42-
Mouvedre, Qaisar, Tim Martin, 2014, Swartland, South Africa <i>Elegant. Floral, rich red fruit, black pepper, balanced finish</i>	46-
Cabernet Sauvignon, Chateau Croix de Rambeau, 2011, Bordeaux, France <i>Intense. Powerful fruit notes. New oak and vanilla, rich finish</i>	48-
Zinfandel, Ridge East Bench, 2013, California, USA <i>Floral and fruity. Raspberry preserve, and violet, supple tannin. Elegant finish</i>	54-
Pinot Noir, Burn Cottage, 2014, Central Otago, New Zealand <i>Succulent. Bright red berry fruit. Gentle herbaceous notes. Subtle tannins</i>	60-

Beer and Cider

half/pint

Draft	- Hells Lager, Camden Town Brewery	2.5/5-
	- Pale Ale, Camden Town Brewery	2.5/5-
Bottle	- Pale Pelican, Partizan Brewery, Beremondsy	5-
	- Saison, Brewed by Numbers, Beremondsy	5-
	- Nico Kolsch, Orbit Brewery, Walworth,	5-
	- Hallets Cider, Caerphilly, Wales	5-
	- Amber ale, Brixton Brewery, Brixton	5-
	- Windrush Stout, Brixton Brewery, Beremondsy	5-
Can	- Smog Rocket, Beavertown Brewery, Tottenham	5-
	- Flatiron American Red, FourPure Brewery, Beremondsy	5-

Digestifs and Cognacs

50ml

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-
Patron Anejo Tequila	9-

Whiskies

50ml

Chivas Regal	8-
Macalan Gold	8-
Ardbeg Ten	9-
Auchentoshan Three Wood	9-
Old Pulteney 12yr	9-
Woodford Reserve	9-
Nikka From the Barrel	10-
Yamazaki 12yr	10-

Fortified Wine

50ml

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

Dessert Wine

100ml/375ml

Monbazillac 'Jour de fruit', 2010, Dordogne, France	6-/21-
Moscato d'Asti di Strevi, Contero, 2012, Piemonte, Italy	23-
Late harvest Riesling, Seresin Estate, Marlborough, New Zealand	33-
Pineau de Charentes, Drouineau Blanc (700ml)	7-/48-

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Fresh Juices, Smoothies and Shots (until 4pm)

Orange	3.5
Apple	3.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Beetroot, apple, turmeric, lemon	4.5
Spirulina, Banana, Oat	4.5
Kale, Banana, Date, Almond Milk, Almond Butter	4.5
Ginger, Lemon, Cayenne Shot	2.5
Wheatgrass, Lime, Coriander, Jalapeño, Cucumber Shot	3-

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	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		

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 The Rare Tea Company

Earl grey	2.8	Lemongrass	2.8
English breakfast	2.8	Fresh mint	2.2
Green	2.7	Camomile	2.8
Rooibos	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.