



All day menu

Marcona almonds and nocellera del belice olives	3.5
Smashed cucumbers, soy tahini, szechuan chilli oil	4.5
Blue cheese and peanut wontons, sticky soy	4.5

Bread, Cheese, Meats

Potato bread, lemon thyme butter	3.5
Jalapeño corn bread, chipotle butter, coriander, lime	4-
House sesame labneh, rye sourdough flatbread, charred green chilli, zhoug	7-
Burrata, ancho chilli, piquillo paprika salsa	8-
Manouri, graviera and cretan cheese, fig-pistachio log, buckwheat lavosh	9-
Air dried beef cecina, manchego, olive oil	7.5

Small Plates

Red quinoa and buckwheat grain bowl, stem broccoli, sweet potato, peanuts, miso-tahini dressing	8-
Grow up farm baby kale, truffled umeboshi, pecorino	7-
Molasses roasted beets, charred onions, goat's curd, toasted seeds, parsley	7-
Roasted heritage carrots, smoked paprika yoghurt, hazelnut dukkah, mint	7.5
Roasted red kuri squash, den miso, blue cheese, thai basil	7.5
Crispy chilli-salt tofu, ong choy, fermented black beans, sesame	8-
Chapel and swan smoked salmon, winter radish, sesame, wasabi pea furikake	7.5
Pan fried mackerel, pine nuts, preserved lemon, sultanas, capers	8.5
Brown shrimp and grits, bourbon butter	8.5
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5
Burmese chicken salad, turmeric, chilli, lime, peanuts	7.5
Braised oxtail, refried frijoles negros, chipotle, lime crème fraîche	8-
Elwy valley lamb cutlets, chermoula (price each)	5-

Pizza

Buffalo mozzarella, tomato, basil	9-
Kale, ricotta, confit cherry tomato, pecorino, aleppo chilli	10-
White anchovy, preserved lemon, tomato, chilli, confit garlic, mozzarella	11-
Fennel salami, tomato, taleggio, mozzarella, jalapeño	12-
Nduja, cavolo nero, robiola, tomato, sage, parmesan	12-

Large Plates

Date and burnt onion pastilla, tahini aubergine, preserved lemon, almonds	17.5
Grilled sea bass, red coconut curry, papaya, daikon, peanuts	17.5
Elwy valley lamb meatballs, burnt tomato, bulgur, cumin yoghurt, almonds	17.5
Duck confit, braised cavolo nero, pomegranate-mint pesto	18.5
Master stock braised short rib, kimchi hash, gochujang ketchup	20-

Sides

Rocket salad	Braised cavolo nero	Fries	3.5
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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.

Pudding

Vanilla ice cream, Caravan market blend espresso salted caramel	5-
Rosewater milk pudding, guava sorbet, pistachio praline	6.5
Plum and hazelnut cake, earl grey plums, plum and star anise sorbet	6.5
Chocolate torte, raspberry-guanaja chocolate ganache, ripple ice cream	6.5
Apricot parfait, juniper poached apricots, brazil nut praline	6.5
Caramel chocolate fritters, chocolate cream, banana, cinnamon ice cream	6.5

Cheese - fig and pistachio log, buckwheat lavosh

Manouri - pasteurised goat's and ewe's milk	3.5
Graviera - unpasteurised cow's and ewe's milk	3.5
Smoked cretan - goat's and ewe's milk	3.5
Selection of all 3	9-

100ml/375ml

Dessert Wine

Gls/Btl

Monbazillac 'Jour de Fruit', L'Ancienne, 2009	6-/21-
Moscato d'Asti di Strevi, Contero, Piemonte, Italy 2012	23-
Chateau Partarrieu, Sauternes, France 2008	33-

Caravan Coffee

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 speciality 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	Cascara	3-
Soya milk - add	0.5	Hot chocolate	3-
Almond milk - add	0.5	Salt caramel hot choc	3.5

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.

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