DRINKS MENU

EST, 2017.
9.7.6
GITT
175ml/500ml

Tap and BIB Wines	175ml/500ml
Muscadet, La Grange, Luneau Papin, 2015, Loire, France Clean. Apple and fresh citrus. Underlying minerality, slight maritime finish	6.5/17-
Chardonnay, Maison Coquards, 2015, Beaujolais, France Rich. Apricot and peach. Light creamy notes, refreshing acidity	6-/16-
Dolcetto, Ottavio Rube, 2015, Piemonte, Italy Biodynamic. Earthy, gamey notes. Warm, pronounced tannins, Lingering finish	6.5/17-
Bobal de Altas Tierras, Valsangiacomo, 2015, Valencia, Spain Fragrant. Wild black fruits. Warm spices. Gentle tannins, fresh finish	5.5/15-
Tap Beer Hells Lager, Camden Town Brewery Pale Ale, Camden Town Brewery Hefeweizen, Howling Hops Brewery Love In The Time Of Coffee	2.5/5- 2.75/5.5 2.75/5.5 2.75/5.5
Bottle and Can Beer	
Pale Fire, Pressure Drop Brewery, Hackney	5-
Peel Blonde Ale, Orbit Brewery, London	5-
American Amber Ale, Earth Ale, Balham	5-
Hallets Cider, Caerphilly, Wales	5-
Witbier, Brewed By Numbers, Bermondsey	5-
Digital IPA, Yeastie Boys, NZ/Aberdeen	5-
American Red Ale, FourPure, Bermondsey	5-
Smog Rocket, Beavertown Brewery, Tottenham	5-
Gamma Ray, Beavertown Brewery, Tottenham	5-
Soft Drinks Elderflower And Mint Spritzer	4-
Caravan House Lemonade	4-
Karma Cola	3-
Gingerella Ginger Ale	3-

Wine

Sparkling Prosecco, Cantina Colli Euganei, NV, Veneto, Italy Spumante prosecco. Light and well balanced	125m1/750m1 7-/34-
'Natürlich' Pet Nat, Landron Chartier, 2016, Loire, France Organic. Clean and fresh. Slight yeasty funk, clean acidity	8-/38-
Sparkling Rosé, Balfour Brut, 2013, Kent, England Off dry. Sweet strawberries with smoky savouriness	65-
Ruinart Brut, La Cuvee, NV, Champagne, France Delicate. White pear and green apple. Toasted brioche, clean citrus acidity	13-/75-
Ruinart Brut Rose, NV, Champagne, France Subtle and fresh. Crisp cherry and raspberry. Refined bubble and a clean finish	16-/85-
White Wine	175ml/500ml/750ml
Verdejo, Casa Maria, 2016, Rueda, Spain Herbaceous. Fresh green apple & fennel. Cleansing acidity, gentle finish	5.5/15-/22-
Catarratto, Ciello, 2016, Sicily, Italy Organic, unfiltered. Refreshing and silky with oranges and lemons	6-/16-/24-
Chardonnay, Free Run Juice, Samurai, 2016, Southern Australia Minimal intervention. Clean and fresh, stone fruit and melon, citrus acidity	7-/18-/28-
Gruner Veltliner, Josef Ehmoser, 2016, Wagram, Austria Refreshing minerality. Citrus, white peach. Cleansing acidity	8.5/23-/34-
Riesling, Rheingau, Eva Fricke, 2016, Rheingau, Germany Fresh and elegant. Ripe stone fruit and sweet spice. Gentle, cleansing minerality	11-/29-/44-
Wild Sauvignon Blanc, Greywacke, 2015, Marlborough, New Zealand Opulent. Crème brulee aroma, sweet spice. Balanced acidity, chalky finish	12-/33-/50-
Rose	175m1/500m1/750ml
Cinsault, Chateau D'Ollieres, 2016, Provence, France Floral and fresh. Jasmine on the nose, red berry freshness, tropical fruit finish	7-/20-/30-
Rose, Bardolino Chiaretto, 2016, Monte del Fra, Italy Balanced, with ripe, fresh summer fruits	7.5/23-/32-
Bandol Rose, Domaine Terrebrune, 2016, Bandol, France Complex body of spice and herbs. Apricot, grapefruit, lemon peel	44-
Red Wine	175ml/500ml/750ml
Syrah-Grenache, Terre de Mistral, 2016, Rhone Valley, France Natural. Stewed red fruits, black pepper & leather. Sweet spice on the end	6-/16-/24-
Cab Sauv., Domaine des Tourelles, 2013, Bekka Valley, Lebanon Delicate. Ripe cherry, soft leather. Soft gripping tannins, lasting finish	7.5/22-/31-
Rioja, Palacios Remondo, 2016, Rioja, Spain Organic. Easy drinking Rioja. Berries, sweet spice and orange peel	8.5/23-/34-
Malbec, Altos Las Hormigas, 2015, Mendoza, Argentina Bold. Dried red cherry and currants. Soft, structured tannins, warm finish	9-/25-/36-
Pinot Noir, Petit Clos Henri, 2016, Marlborough, New Zealand Floral. Dried lavender and rose. Red berries, fresh, supple tannins	10-/28-/40-

White

Aromatic	
Louriero, Q De Azevedo, 2016, Vinho Verde, Portugal Clean. Intense orange blossom and lime. Balanced minerality and light tingle	28-
Muller-Thurgau, Vater und Sohn, 2016, Kitzingen, Germany Organic. Floral aroma, honeysuckle and lime. Light, cleansing acidity	34-
Verdicchio, Villa Bucci Classico Superior, 2016, Marche, Italy Rich and floral. Sweet spice & almonds, creamy body, lingering finish	38-
Gruner Veltliner, 'Hefeabzug', Nikolaihof, 2016, Wachau, Germany Biodynamic. Rich, full bodied. Tropcial fruit tones, clean, fresh acidity	55-
Light Bodied	
Chenin Blanc, Cape Heights, 2017, Paarl, South Africa Full bodied and vibrant. Ripe melon and apple	24-
Riesling, Cave de Hunawihr, 2016, Alsace, France Powerful. Clean lemon and lime, stone fruit. Gentle mineral notes. Balanced finish	30-
Torrontes-Riesling, Amalaya, 2016, Salta, Argentina Fresh green apple, a hint of blossom and a slight spritz on the tongue	32-
Sauvignon Blanc, Mandard, 2016, Touraine, France Crisp and aromatic. Elderflower and gooseberry, with wild herbs	34-
Petit-Manseng, Clos Lapeyre, 2016, Jurancon Sec, France Biodynamic. Intense aromatics, fresh lime and pear. Pronounced minerality	35-
Albarino, 'O Rosal' Bodegas Terras Gauda, 2015, Rias Bixas, Spain Ripe stone fruit and anise nose. Citrus fruit acidity. Intense, lasting finish	40-
Garganega 'La Rocca' Pieropan, 2016, Veneto, Italy Intense. Almond and honey aroma. Vanilla and stone fruit with a lasting finish	58-
Full Bodied	
Chardonnay, 'Rossies Block' Neudorf, 2015, Marlborough, New Zealand Complex and elegant. Gentle oak ageing, spice and toasty notes, complementing citrus acidity	55-
Puligny Montrachet, 2015, Miolane, Burgundy, France Rich butter, hazelnut and ripe fruit, complimented by a lemon freshness	70-
Chablis, 1er Cru 'Les Vallions', Domaine Laroche, 2015, Chablis, France Complex. Flint and pear aromas. White flowers and apple, long fresh finish	75-

Red

Light Body	
Pinot Noir/Gamay, Domaine de Salvard, 2016, Loire, France Light bodied. Raspberries and liquorice, with a pinot structure and gaminess	26-
Cinsault, Domaine Foulards, 2016, Roussillonn, France Floral. Rich ripe raspberry & rose water. Slightly early, refreshing acidity	32-
Rioja Reserva, Izadi, 2013, Rioja Alavesa, Spain Intense. Dark berries and leather. Fine tannins, warm with a lingering finish	42-
Pinot Noir, Birichino, 2015, Santa Cruz, USA Elegant and floral. Pomegranate and chocolate, silky, smooth finish	52-
Medium Body Garnacha, Pablito, Casa di Si, 2014, Catalunya, Spain Natural fermentation. Plum and violet flower. Candied cherry, smooth and silky	28-
Barbera Blend, 'The Goatfather', 2015, Paarl, South Africa Rustic and earthy with ripe berry and smoke flavours	30-
Zweigelt-Blaufrankisch, Ink, Judith Beck, 2015, Burgenland, Austria Organic. Fresh, juicy and clean, with gentle oak influence on the nose	38-
Cab. Franc. Merlot, Chateau Croix de Rambeau, 2015, Bordeaux, France Intense. Powerful fruit notes. New oak and vanilla, rich finish	44-
Fleurie, Domain de Gry-Sablon, 2015, Beaujolais, France Vibrant. Violet flowers and red currents. Fresh berries, silky tannins	48-
Mourvedre, 'Hitch' Tim Martin, 2015, Swartland, South Africa Fresh. Red fruit jucieness. Floral musk, warm winter spice, lingering finish	50-
Brunello di Montalcino, Fossacolle, 2012, Tuscany, Italy Intense. Sweet fruit perfume. Rich, full body. Cleansing acidity	80-
Full Body Syrah/Viognier, Maison Nicolas Perrin, 2015, Northern Rhone, France Lively. Blackcurrant and bramble, building warm spice, soft tannins, balanced acidity	34-
Dolcetto, G.D. Vajra, 2016, Piemonte, Italy Powerful. Stewed berries & violet flowers. Refined tannins, balanced finish	40-
Merlot/Petit Verdot, Chateau Labadie, 2014, Haut Medoc, France Powerful. Pronounced black currant and cherry. Toast and sweet spice. Silky tannins	46-
Cabernet Sauvignon, Antonij Rupert, 2012, Stellenbosch, South Africa Smooth, red blend. Sweet spice, tobacco, blackberries. Intense lingering finish	52-

Dessert Wine			100ml/375ml		
Monbazillac 'Jour de fruit', 2014, Dordogne, France					
Moscato d'Asti di Strevi, Contero, 2016, Piemonte, Italy					
Sauternes, Chateau Partarrieu, 20		-	23- 33-		
Rielsing Auslese, Dreissigacker 2008, Rheinhessen, Germany					
Rielsing Auslese, Dielssigacker 2000, Mieliniessen, Germany					
Fortified Wine			<u>75ml</u>		
Manzanilla, La Gitana, Jerez, Spa	in.		6-		
Olorosso, Sánchez Romate, Jerez,	Spain		6-		
Quinta de la Rosa LBV, Pinhão, Po	rtugal		7.5		
Pedro Ximenez, Sanchez Romate, Je	_	in	8-		
Pineau des Charentes Blanc, NV Fr	ance		7.5		
Digestifs and Cognacs			50ml		
Fernet Branca			6-		
Grappa di Moscato			6.5		
Calvados Berneroy XO			7-		
Eau de Vie de Poire William Gr. R	eserve. N	Miclo. Alsace	7-		
Eau de Vie de Vieille Prune d'Als			7-		
H By Hine VSOP			7-		
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	501		50.1		
Whiskies	50m1		50ml		
Chivas Regal, SCO	8-	Jamesons, IRE	8-		
Balvenie Caribbean cask, SCO	9-	Glenfiddich IPA Cask, SCO	9-		
Old Pulteney 12yr, SCO	9-	Ardbeg Ten, SCO	9-		
Nikka from the Barrel, JAP	10-	Hibiki Harmony, JAP	11-		
Rittenhouse Rye, USA	8-	Wild Turkey 81, USA	8-		
Woodford Reserve, USA	10-				
Rum	50ml		50ml		
Havana 3yr, CUB	8-	Plantation 5yr, CAR	8-		
Angostura 5yr, TRIN	9-	Havana 7yr, CUB	9-		
Matusalem Gran Reserva, CUB	9-	Santa Teresa 1796 Rum, VEN	10-		
Ron Barcelo, Premium Blend, DOM	12-				
Tequila & Mezcal	50ml		50ml		
Cabrito Blanco	8-	Cabrito Reposado	8-		
Ocho Reposado	8-	Herradura Reposado	9-		
Patron Anejo	9-	Centinela Anejo	9-		
_			10-		
Del Meguey Vida Mezcal 10- Alipus Santa Ana 1					

Fresh Juices and Shots	
Apple cider Vinegar, Lime, Raw Honey Shot	3-
Turmeric, Ginger, Cayenne, Lemon Shot	3-
Wheatgrass, Lime, Agave Shot	3-
Cold Pressed Orange	4-
Cold Pressed Apple	4-
Cold Pressed Pink Grapefruit	4-
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Fennel, Apple, Lime	4.5
Beetroot, Cucumber, Cayenne, Lemon	4.5
Milks and Blends	
Banana, Peanut Butter, Date, Organic Cocoa, Almond Milk	6-
Add Vanilla Whey Protein	.5
Berries, Acai, Chia Powder, Banana, Coconut Milk	6-
Add Vegan Hemp Protein	. 5
Avocado, Toasted Oats, Spirulina, Honey, Milk	6-
Add Soya Protein	.5
Banana, Bee Pollen, Cold Brew, Almond Milk	6-
Add Chocolate Whey Protein	.5

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)
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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	. 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-

Teas

Our loose leaf teas are from Storm Tea Company

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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.