



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
Jalapeno corn bread, chipotle butter	4-
Burrata, pine nut and caraway bulgur wheat, lemon oil	8-
Ibérico, picos blue and mahón cheeses, membrillo, buckwheat lavosh	9-
Air dried beef cecina, manchego, olive oil	7.5
Moons green fennel saucisson	7.5

Small Plates

Quinoa and buckwheat grain bowl, avocado, pickled cucumber, carrot, spinach, yoghurt, harissa, toasted super seeds	8-
Roasted squash, buttermilk dressing, tamari pumpkin seeds, herbs	6-
Fried macaroni cheese, smoked mozzarella, chipotle, burnt corn puree	6-
Chilli crusted tofu, green beans, ginger soy	6.5
Cumin roasted cauliflower, nogada, medjool dates, pomegranate	7.5
Chapel and swan smoked mackerel, goat's curd, beets, marcona almonds	7.5
Confit salmon, fennel, parsnip puree, blood orange	9-
Fried soft shell crab, kimchi slaw, chilli tamarind dressing	9-
Smoked san simon cheese and jamon croquettes, saffron aioli	6.5
Spiced elwy valley lamb shoulder, tomato bulgur wheat, cumin sea salt	9-
Kapnisto pork sausage, galotyri, pickled cucumber	7.5
Beef carpaccio, teriyaki onions, wasabi mayo, edamame, shiso	9-

Pizza

Mozzarella, tomato, basil	9-
Kale, goat's cheese, pecorino, aleppo chilli, truffle oil	10-
Braised leek, artichoke, dolcelatte, thyme	11-
Speck, fontina, swiss brown mushroom, red chard	11-
Chorizo, garlic lemon brussels, jalapeño, taleggio	12-

Large Plates

Miso baked aubergine, sesame squash, toasted garlic, sticky soy	14.5
Grilled sea bass, red coconut curry, papaya, daikon, peanuts	17-
Baked pollock, ajo blanco, artichokes, crispy prosciutto, jus	17-
Roasted chicken breast, adobo, confit potatoes, kale, green tomato salsa	17-
Yorkshire shorthorn ribeye, girolles, parsley, garlic, jus	24-

Sides

Rocket salad	Sauté green beans	Fries	3.5
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Pudding

Affogato; vanilla ice cream, Caravan market blend espresso	5-
Chocolate torte, olive oil ice cream, marcona almonds, smoked sea salt	6.5
Caramel chocolate fritters, chocolate cream, banana, cinnamon ice cream	6.5
Ricotta cannoli, marsala ice cream, marmalade, campari	6.5
Coconut panna cotta, kalamansi lime, peanut crumble, coconut yoghurt	6.5
Rhubarb, strawberry and fennel seed oat crumble, chamomile ice cream (for 2)	10-

Cheese - membrillo, buckwheat lavosh

Ibérico - pasteurised cow's, goat's and sheep's milk	3.5
Picos blue - pasteurised cow's and goat's milk	3.5
Mahón - raw cow's milk	3.5
Selection of all 3	9-

Dessert Wine

100ml/375ml

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-	Cappuccino	2.6
Macchiato	2.2	Latte	2.6
Long black	2-	Mocha	3-
Flat white	2.6	Hot chocolate	3-
Soya milk - add	0.5	Salt caramel hot choc	3.5

Tea

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