



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-
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-
Crispy artichoke hearts, borlotti bean hummus, preserved lemon gremolata	7-
Grow up farm baby kale, truffled umeboshi, pecorino	7-
Roasted red kuri squash, den miso, blue cheese, thai basil	7.5
Cumin roasted heritage carrots, tahini yoghurt, hazelnut dukkah	7.5
Smoked salmon, sesame pickled shallots, wasabi peas, furikake	8.5
Smoked mackerel, pickled beetroot, rosemary, candied walnuts	7.5
Fried soft shell crab, kimchi slaw, chilli tamarind dressing	9-
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5
Burmese chicken salad, turmeric, chilli, lime, peanuts	7.5
Crispy pork belly, gochujang ketchup, beetroot slaw, pickled cucumber	9-
Beef carpaccio, anchovy aioli, padron peppers, radish, watercress	9-

Pizza

Buffalo mozzarella, tomato, basil	9-
Kale, lemon baked ricotta, pickled red onion, mozzarella, parmesan	10-
Anchovy, preserved lemon, green chilli, black olive, oregano, mozzarella	11-
Fennel saucisson, caramelised fennel, confit tomatoes, mozzarella, dill	12-
Chorizo, harissa, burnt pepper, manchego, pico de gallo, rocket	12-

Large Plates

Quinoa and potato cake, minted courgette, grilled manouri, piquillo salsa	16.5
Grilled sea bass, red coconut curry, papaya, daikon, peanuts	17.5
Pan fried cod, pickled shimeji mushrooms, wasabi edamame-tofu purée, shiso	19-
Duck confit, braised cavolo nero, pomegranate-mint pesto	18.5
Paprika spiced lamb shoulder, burnt tomato bulgur wheat, feta, mint	19.5

Sides

Rocket salad	Braised cavolo nero	Fries	3.5
--------------	---------------------	-------	-----

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.

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.