



All day menu

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| 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

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|---|-----|
| 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

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| Red quinoa and buckwheat grain bowl, sprouting broccoli, sweet potato, peanuts, miso-tahini dressing | 8- |
| Grow up farm baby kale, truffled umeboshi, pecorino | 7- |
| Jersey royals, watercress, pine nut mayonnaise, soft egg, mint | 8.5 |
| Molasses roasted beets, charred onions, goat's curd, toasted seeds, parsley | 7- |
| Char-grilled scallions, ajo blanco, romesco, coriander | 8- |
| Crispy chilli-salt tofu, ong choi, fermented black beans, sesame | 8- |
| Chapel and swan smoked salmon, 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 ribs, chermoula | 8- |

Pizza

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| Buffalo mozzarella, tomato, basil | 9- |
| Charred portobello mushroom, porcini ricotta, mozzarella, dressed rocket | 11- |
| Boquerones, mojo picon, mozzarella, caper lemon mascarpone, oregano | 11- |
| House guanciale, caramelised onion, caciocavallo, mozzarella, rosemary oil | 12- |
| Fennel salami, charred radicchio, confit cherry tomato, taleggio, jalapeño | 12- |
| Sobrassada, roasted kale, scamorza, confit garlic, chilli | 12- |

Large Plates

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| 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, corona beans, wild garlic, pickled lemon, parsley | 19- |
| Master stock braised short rib, kimchi hash, gochujang ketchup | 20- |

Sides

| | | | |
|--------------|----------------------------|-------|-----|
| Rocket salad | Grilled sprouting broccoli | 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

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| Vanilla ice cream, Caravan market blend espresso salted caramel | 5- |
| Coconut panna cotta, passion fruit jelly, coconut yoghurt, toasted coconut | 6.5 |
| Roasted chestnut tart, maple rosemary ice cream, marsala soused agen prunes | 6.5 |
| Tempura plantain, lemongrass ice cream, sweet miso cream, shiso | 6.5 |
| Grilled pineapple, sumac custard, oat and brazil nut crumb, cardamom | 6.5 |
| Chocolate stout cake, chocolate caramel, burnt coffee cream | 6.5 |

Cheese - fig and pistachio log, buckwheat lavosh

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|---|-----|
| 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

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|---|--------|
| 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

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|-------------------|-----|-----------------------|-----|
| 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

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|-------------------|-----|------------|-----|
| 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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