



Brunch menu

Baked Goods - changing daily - please ask your server for allergies

Sweet or savoury muffin	2.5
Slice or cookie	3-
Cake	4.5

Fruit, Grains

Ruby grapefruit, sesame labneh, toasted sunflower seeds, vanilla syrup	6-
Organic oat granola, salted coconut yoghurt, pistachio, pickled sultanas	6.5
Red quinoa and organic oat almond milk porridge, banana, medjool date, maple	6-

On Toast - sourdough or grain

Butter and spreads - house peanut and miso butter, blackberry preserve	3.5
Oglesfield and caraway onion jam	5-
Slow roast tomatoes	5-
Thyme roasted field mushrooms	5-
Avocado, chilli, lemon, olive oil	7-
- poached egg	8.5
Two eggs - poached, scrambled, fried, boiled	6-
Two crumpets and too much butter	3.5

Plates

Coconut bread, lemon curd cream cheese, rhubarb	7.5
Grain pancake, vanilla ricotta, pomegranate and walnut salsa, mint	9-
Red quinoa and buckwheat grain bowl, soft boiled egg, sprouting broccoli, sweet potato, peanuts, miso-tahini dressing	10-
Jalapeño cornbread, frijoles negros, fried eggs, avocado, chipotle, lime	9.5
Chapel and swan smoked salmon, soft scrambled eggs, grain toast	9-
Slow roast pork belly, kimchi pancake, gochujang ketchup, sunny duck egg	12-
Salt beef brisket hash, pickled cucumber, poached eggs, hollandaise	11-
Aubergine puree, poached eggs, preserved lemon gremolata, sumac, yoghurt, grilled flatbread	9-
- merguez sausage	11-
Baked eggs, tomato pepper ragout, greek yoghurt, grilled flatbread	9.5
- merguez sausage	11.5
Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon	10.5
- sourdough or grain toast	

Sides

- Thyme roasted field mushrooms	- Slow roast tomatoes	3-
- Avocado		4-
- Thick cut bacon	- Merguez sausage	4-
- Grilled chorizo		4.5

Fresh Juices, Smoothies and Shots (until 3pm)

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.

Orange	3.5
Apple	3.5
Pink grapefruit	3.5
Apple, pear, kale, spinach, lemon	4.5
Beetroot, apple, turmeric, lemon	4.5
Spirulina, banana, oat	4.5
Banana, date, tamarind, cocoa nib, almond milk	4.5
Ginger, lemon, cayenne shot	2.5
Apple Cider Vinegar, Raw Honey, Lime	2.5
Wheatgrass, lime, coriander, jalapeño, cucumber shot	3-

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

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	Almond milk - add	0.5

Filter

We change our filter offer daily, please ask your waiter for details.

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 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.