

ALL DAY MENU



Snack

Marcona almonds and nocellera del belice olives	3.5
Salted, fermented daikon, chilli, coriander, ginger, sesame	4-
Stilton and peanut wontons, sticky soy	4.5

Bread. Cheese. Meats

Potato bread, house-made cumin, nigella and lime butter	3.5
Jalapeño corn bread, chipotle butter, coriander, lime	4-
House sesame labneh, rye sourdough flatbread, charred green chilli, zhoug	7-
Burrata, shaved sunchokes, fennel, lemon, parsley, garlic	8.5
Brinkworth blue, perl wen brie & mature gouda, piccalilli, buckwheat lavosh	9-
Alejandro magno slicing chorizo	7.5

Small Plates

Rye berries, kale, radish, apple cider vinegar yoghurt, herbs, seeds	8-
Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	8-
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7-
Molasses roasted beets, charred onions, goat's curd, toasted seeds, parsley	7-
Heritage carrots, smoked paprika yoghurt, hazelnut dukkah, mint	7-
Chargrilled hispi cabbage, den miso, stilton, thai basil, shiso	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
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5
Poached chicken, daikon, squash, coconut-peanut dressing, turmeric, thai basil	8.5
Braised oxtail, polenta, cheese curds, coriander, tomatillo chilli salsa	9-
Elwy valley lamb ribs, chermoula	8-

Pizza

Mozzarella, tomato, basil	9-
Squash, stilton, charred romano pepper, stracciatella, pickled red onion	10.5
Girolles, confit garlic, pecorino cream, parsley, lemon zest	12-
Anchovy, tomato, oregano, red chilli, black olives, parsley, mozzarella	11-
House pork and fennel sausage, tomato, kale, robiola, chilli	12-
Nduja, tomato, confit garlic, cavolo nero, scamorza	12-
Beef shin, watercress, horseradish, mozzarella	12-

Large Plates

Bulgur wheat and halloumi fritters, aubergine purée, chard, preserved lemon	14.5
Grilled sea bass, red coconut curry, daikon, carrot, peanuts	17.5
Elwy valley lamb meatballs, braised tomato, bulgur, cumin yoghurt, almonds	17.5
Duck confit, cannellini beans, fennel, cavolo nero, mojo verde	19-
Iberico secreto, apple kimchi	16-

Sides

Rocket salad	Tenderstem broccoli	Fries	3.5
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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, warm Caravan espresso salt caramel sauce	5-
Coconut panna cotta, pink grapefruit, bergamot, hazelnut brittle	6.5
Crown pumpkin cheesecake, pumpkin seed crust, hung crème fraîche, maple	6.5
Ginger cake, hibiscus poached pear, rum syrup, clotted cream	6.5
Pine nut and cranberry custard cake, olive oil ice cream, cranberry conserve	6.5
Chocolate delice, miso ice cream, sesame brittle	6.5

British Cheese - piccalilli, buckwheat lavosh

Brinkworth blue - pasteurised cow's milk, vegetarian rennet	3.5
Perl wen brie - pasteurised cow's milk, vegetarian rennet	3.5
Extra mature gouda - pasteurised cow's milk	3.5
Selection of all 3	9-

Dessert Wine

100ml/375ml

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 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	Salt caramel hot choc	3.5
Almond milk - add	0.5		

Filter

We change our filter coffees daily, please ask your waiter for daily changing specials from our brew bar.

Teas

Our loose leaf teas are from Storm Tea Company.

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.

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