

BRUNCH MENU



Daily Bake - Selection of daily baked goods from our counter - ask your waiter

Fruit, Grains

Maple granola, coconut yoghurt, blackberries	6.5
Thyme poached quince, hung yoghurt, macadamia, toasted quinoa, sesame	6-
Brown rice, almond milk, banana, maple porridge	6-
Overnight oats, pear, apple, chia seeds, pickled sultanas	6-

On Toast - sourdough, grain, gluten free

Sourdough grilled cheese sandwich, quince jam,	7-
- fried egg	8.5
Smashed avocado, pickled red onion, soy pumpkin seeds, sprouts, manouri	8-
- poached egg	9.5
Girolles, flat mushrooms, ricotta, tarragon, parmesan,	8-
Eggs, fried, poached, scrambled	6-

Plates

Coconut bread, lemon curd cream cheese, blackberries	8-
Sprout and kraut bowl: Quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds	9-
Jalapeño cornbread, frijoles negros, fried egg, avocado, chipotle, lime	9.5
Green baked eggs: Stem broccoli, edamame, chard, miso verde, green chilli, soy	9-
Seasoned brown rice, sesame salmon, avocado, miso mayonnaise, mung beans, pickled ginger, radish, furikake	11-
Pastrami cure sea trout, scrambled eggs, toast	9.5
Chickpea pancake, thick cut smokey bacon, maple labne, apple kimchi	10-
Elwy valley lamb meatballs, flatbread, sesame labne, pickled cucumber, mint	11-
Slow roast pork belly, kimchi pancake, gochuchang ketchup, sunny duck egg	12-
Whipped morcilla, fried duck egg, fried potato, green sauce, red sauce	11-
Aubergine puree, poached eggs, preserved lemon gremolata, sumac yoghurt, flat bread.	9-
- add merguez sausage	11-
Baked eggs, tomato pepper ragout, greek yoghurt, flat bread	9.5
- add merguez sausage	11.5
Caravan fry: eggs, roasted field mushrooms, slow roasted tomatoes, thick cut bacon, toast	10.5

Sides

- Roasted field mushrooms	- Slow roasted tomatoes	3-
- Smashed avocado, chilli and lime		4-
- Thick cut bacon	- Merguez sausage	4-
- Pork and leek sausage	- Grilled chorizo	4.5

Pizza (from 12 noon)

Buffalo mozzarella, tomato, basil, olive oil	9-
Squash, stilton, charred romano pepper, stracciatella, pickled red onion	10.5
Girolles, confit garlic, pecorino cream, parsley, lemon zest	12-
Anchovy, tomato, oregano, olives, parsley	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-

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 espresso salt-caramel sauce	5-
Coconut yoghurt pannacotta, pomegranate molasses soured figs, hazelnuts	6.5
Crown pumpkin cheesecake, pumpkin seed crust, hung crème fraîche, maple	6.5
Walnut and quince tart, soured cream, manuka honey	6.5
Ginger cake, hibiscus poached pear, rum syrup, clotted cream	6.5
Chocolate delice, miso ice cream, sesame brittle	6.5

Spanish Cheese - lavash, membrillo

La peral (blue); pasteurized sheep and cow's milk, traditional rennet	3.5
Monte enebro; pasteurized goat's milk, traditional rennet	3.5
Campos goticos castellano; raw sheep's milk, traditional rennet	3.5
Selection of all 3	9-

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	Golden spiced milk	3-
Macchiato	2.4	Turmeric, ginger, lemon, cayenne tea	2.8
Long black	2.5	Mocha	3-
Flat white	2.8	Hot chocolate	3-
Cappuccino	2.8	Salted caramel hot chocolate	3.5
Latte	2.8	Soya, Almond, Oat milk add	0.5

Filter

Our single origin filter options rotate on a regular basis, showcasing outstanding coffee from around the world. Ask your waiter for our current offer which we brew through kalita drip filter

Kalita for 1	3.5	Kalita for 2	7-
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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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