

ALL DAY MENU



Marcona almonds and nocellera del belice olives	3.5
Stilton and peanut wontons, sticky soy	4.5
Smashed cucumbers, sichuan chilli oil, sesame	3.5

Bread, Cheese, Meat

Sourdough bread, smoked garlic butter	3-
Jalapeño cornbread, chipotle butter, coriander, lime	4-
House sesame labneh, rye sourdough flatbread, charred green chilli, zhoug	7-
Burrata, green pea shrub, broad beans, mint	8.5
Berber spiced coppa, cured at Caravan Bankside	7.5

Salads, Grains

Chicory, niitaka pear, aged gouda, thai basil pesto, almonds	9-
Quinoa and buckwheat grain bowl, charred sweet potato, stem broccoli, miso tahini	9.5
Mung dahl kitcheri rice, spring greens, coconut yoghurt, coconut relish, boiled egg	10.5
Adzuki beans, miso aubergine, red cabbage and ginger kraut, sprouted chickpeas, edamame tofu puree	11-

Small Plates

Sunshine soup: chilled yellow tomato, green olives, sherry vinegar	5.5
Braised puy lentils, green beans, avocado, pecans, pomegranate molasses	7.5
Charred turmeric cabbage, ginger, chilli, pickled lime and coconut yoghurt, coriander cress	7-
Grilled summer squash, spelt, swiss chard, hazelnuts, tarragon vinegar	7.5
Crispy chilli-salt tofu, ong choi, salted black beans, sesame	8-
Pan-fried turnip cake, tahini black vinegar, radish, chilli relish, sweet soy	7.5
Seabream crudo, shelling peas, nori, golden sesame, wasabi, lime	8.5
Mussels, green herbs, green chilli, green garlic	7-
Pan-steamed sea bass and cod dumplings, xo sauce, peanuts	8-
Jamon and smoked san simon croquettes, saffron aioli	6.5
Fried chicken wings, chilli nam pla caramel, lime salt	8.5
Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion	7.5
Char-grilled spiced lamb tomahawk, keralan green sauce	(each) 6.8

Large Plates

Spinach and manouri bourek, fried chickpea sprouts, mint, preserved lemon	15-
Sea bass, coconut red curry, daikon, carrot, squash, peanuts	17.5
Cod, samphire, new potatoes, peas, mint	19-
Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi	14-
Iberico pork pluma schnitzel, fried duck egg, manchego, sage	15-

Pizza

Tomato, mozzarella, basil	9-
Pickled courgette flower, swiss chard, goat's curd, mozzarella, pea salsa	9.5
Summer squash, burnt tropea onion, provoleta, chimmi churri	10-
Anchovy, tomato, samphire, capers, parmesan, parsley	11-
House pork and fennel sausage, tomato, shaved fennel, robiola, green chilli	12-
Guanciale, parmesan cream, egg, mozzarella, aleppo chilli	12-
Nduja, tomato, pico de gallo, scamorza, coriander	11-

Sides

Fries	3.5
Buttered yellow wax beans, herbs, seeds	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 salt caramel sauce	5-
Vanilla ice cream, fontodi olive oil, murray river salt	5-
House made sorbets: scoop)	(per 2-
Coconut, Red currant, Almond milk	

Bay leaf panna cotta, elderflower jelly, gooseberries, toasted barley flakes	6.5
Fromage fraise mousse, strawberry balsamic shrub, basil, pumpkin seeds	6.5
Chocolate maple and coconut tart, almond milk sorbet, nibbed almonds, cacao	6.5
Honey cake, roasted peach, crème fraiche ice cream	6.5

Montgomery's cheddar, stichelton, ragstone, seeded crackers, whipped honey	9.5
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Dessert Wine

	<u>100ml/375ml</u>
Moscato, Innocent Bystander, 2017, Yarra Valley, Aus. <i>Intense. Blackcurrant & turkish delight. Refreshing</i>	6.5/23-
Monbazillac 'Jour de Fruit' 2013, Dordogne, France <i>Rich. Stonefruit & honey. Floral acacia. Cleansing acidity</i>	33-
'F' Late Harvest, Chateau Megyer, 2013, Tokaji, Hungary <i>Elegant. White flowers & peach. Honeycomb & pear</i>	36-

Digestifs and Cognacs

	<u>50ml</u>
Fernet Branca	6-
Pineau des Charantes, NV, France	6-
Grappa di Moscato	6.5
Calvados Berneroy XO	8-
Eau de Vie de Poire William Gr. Reserve, Miclo, Alsace	8-
Eau de Vie de Vieille Prune d'Alsace, Miclo, Alsace	8-
H By Hine VSOP Cognac	9-
Santa Teresa 1796 Rum	9-
Centinela Anejo Tequila	9-

Espresso

Espresso	2.3	Golden spiced milk <i>Almond milk, turmeric, clove, cinnamon, raw honey</i>	3-
Macchiato	2.5	Turmeric, ginger, lemon, cayenne tea	2.8
Long black	2.5	Mocha	3-
Flat white	3-	Hot chocolate	3-
Cappuccino	3-	Salted caramel hot chocolate	3.5
Latte	3-	Soya, Almond, Oat milk add	0.5
Cold brew	3-	Cold brew tonic	3.5

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.

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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