
CARAVAN



ALL DAY MENU

Sample menu

SNACKS

- GRILLED SOURDOUGH BREAD AND BUTTER — 2.00
CORNBREAD AND CHIPOTLE BUTTER — 3.50
MARCONA ALMONDS — 2.50
GREEN OLIVES — 3.00
EDAMAME — 3.50
BLUE CHEESE AND PEANUT WONTONS — 4.00
SHARING PLATE (MERGUEZ SAUSAGE, FALAFEL, HUMMUS, EGGPLANT RELISH, SHEEP'S CHEESE, CARROT PICKLE AND PITA) — 10.50

SMALL PLATES

- TOMATO AND CHILLI SOUP WITH CUCUMBER YOGHURT — 5.00
EDAMAME PUREE, PICKLED MUSHROOMS, RADICCHIO AND JERUSALEM ARTICHOKE CRISPS — 5.50
AVOCADO, OLIVE OIL, CHILLI FLAKES ON GRAIN TOAST — 4.50
SWEETCORN WITH TERIYAKI BUTTER AND CHILLI — 5.00
GOAT'S CURD, BUTTERNUT SQUASH, SHAVED FENNEL, PINENUTS AND POMMEGRANATE DRESSING — 5.50
FALAFEL, APPLE & PEPPER RELISH, TAHINI & CORIANDER — 4.50
SQUID PANCAKE, JAPANESE BROWN SAUCE, MAYONNAISE AND SEAWEED SALT — 7.50
CURED SALMON, PEAS, CUCUMBER AND WASABI DRESSING — 7.00
STEAMED MUSSELS IN GREEN THAI COCONUT CURRY — 7.00
SMOKED EEL, NEW POTATO AND BABY GEM WITH CURRY POWDER MAYONNAISE AND A QUAIL'S EGG — 8.00
PICKLED MACKEREL, CORN, AVOCADO AND JALAPENO — 7.00
SPICY PORK FILLED HONEY GLAZED GYPSY BUN — 6.00
CONFIT RABBIT AND SMOKEY BLACK PUDDING TERRINE, WITH PICKLED NECTARINE AND TOAST — 7.00
SEARED ONGLET, MISO, GREEN BEANS & PEANUT DRESSING — 8.00
CHARGRILLED ELWY VALLEY LAMB CHUMP WITH PIQUILLO PEPPER, MINT AND BROAD BEAN SALSA — 8.00
ARABICA OXTAIL, HERBS, CRÈME FRAICHE POLENTA — 7.50

NB. We cannot guarantee the absence of nuts in any of our dishes. Please inform your waiter of any food allergies before ordering.

A discretionary 12.5% service charge will be added to your bill

LARGE PLATES

ALMOND COUSCOUS, TOMATO RAGOUT, AUBERGINE, AND SUMAC YOGHURT — *12.50*

CRISPY SKINNED GILT HEAD BREAM, SWEET POTATO AND CHERMOULA — *14.00*

WARM SMOKED DUCK BREAST, RAGSTONE, PEAR AND WALNUT SALAD — *15.00*

SICHUAN SALT & PEPPER PORK BELLY AND TOFU SALAD, WITH CAPE GOOSEBERRIES, MACHE AND PUMPKIN SEEDS — *15.00*

VEAL SCHNITZEL, GYPSY POTATOES, LAMB'S LETTUCE — *16.00*

SIDES — All 3.00

GYPSY POTATOES

FRIES

GEM HEART SALAD

SALTED BLACK BEAN SPROUTING BROCCOLI

PUDDING

AFFOGATO — *5.00*

YUZU-VANILLA BLANC MANGE, GRANNY SMITH SORBET AND DRIED CRANBERRIES — *6.00*

CHOCOLATE AND ESPRESSO PUDDING WITH CRÈME FRAICHE SORBET — *7.00*

GINGER LOAF, PLUM WINE ROAST PLUM AND MAPLE SYRUP MASCARPONE — *6.00*

SPICED ROASTED PINEAPPLE, CACAO SAUCE AND COCONUT SORBET — *6.00*

CHEESE, BRAN BISCUITS AND CHUTNEY — *8.50*

CARAVAN COFFEE

We roast our coffee onsite daily using 100% Arabica beans that have been ethically sourced from around the world. Our espresso is made from a blend of coffees designed to match the season. The filter coffees are of single origin and have been sought out for their unique flavour characteristics.

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