

# BREAKFAST MENU

## FERMENTS AND SODAS

Seasonal kombucha	5.8
Sparkling mate iced tea	5.8
Karma cola/diet	4.2
Gingerella ginger ale	4.2

## FRESH JUICES AND SHOTS

Turmeric, ginger, cayenne, lemon shot	3.8
Carrot, orange, ginger, turmeric, lemon	6 -
Cucumber, apple, parsley, spinach, ginger	6 -
Cold pressed orange/apple/grapefruit	4.8

## MILKS AND BLENDS

Golden spiced milk (warm)	3.7
Almond milk, turmeric, cinnamon, raw honey	
Banana, peanut butter, date, organic cocoa, almond milk	6.8
Berries, acai, chia powder, banana, coconut milk	6.8

## CEREALS AND FRUIT

Bowl of fresh fruit: pineapple, banana, melon, kiwi, blueberries, passionfruit, cardamom-ginger syrup [pb, wg]	8 -
Golden spiced yoghurt, berries, maple sesame granola, toasted hazelnuts [v, wg]	8.2
Steel cut oat porridge, medjool dates, black sesame, tahini [pb]	7.5

## ON TOAST

House spreads: berry jam, almond, sunflower seed butter [v] on toasted sourdough or our own toasted made without gluten [wg] bread	5.8
Smashed avocado on sourdough toast, lemon, spiced crispy chickpeas, chilli, sprouts [pb] Ⓢ Add: poached egg [v]	9.5 2 -
Eggs: on toasted sourdough or our own toasted made without gluten [wg] bread - Scrambled [v] - Poached or fried [v]	9.5 8 -

## PLATES

Vanilla pancakes, vanilla cream cheese, poached strawberries, ginger, lime [v]	12.5
Islands hazelnut chocolate and blood orange french toast, blood orange syrup, candied hazelnut [v]	12.5
Charred field and oyster mushrooms, sweet miso, edamame tofu puree, wasabi, buckwheat, toasted sourdough [pb]	12 -
Fried jalapeno cornbread, avocado, curd cheese, fried egg, mojo verde, soy pumpkin seeds, chilli [v] Add: chorizo	13 - 2.5
Cumberland sausage patties, fried egg, rosemary butter sweet potato, kale, buttermilk-dill pickle ranch, crispy sage Ⓢ	14 -
Hot-smoked salmon and scrambled eggs, toasted sourdough	15 -
Chorizo and potato hash, spinach, poached eggs, tomato fresca, saffron buttermilk dressing [wg]	14.5
Grilled bacon chop, kimchi pancake, gochujang ketchup, fried egg	16.8
Baked eggs, spiced tomato, pepper and chickpea ragu, rose harissa, greek yoghurt, flatbread, parsley [v] Add: merguez	12.5 2.5
The fry: 2 eggs, thick cut bacon, pork sausage, slow roast tomatoes, roasted mushrooms, toast	14.5
Veggie fry: 2 eggs, slow roast tomatoes, roasted mushrooms, grilled halloumi, smashed avocado, toast [v]	14.2

## SIDES

Thyme roasted field mushrooms [pb, wg]	4 -	Slow roasted tomatoes [pb, wg]	3.5
Smashed avocado, chilli, lemon [pb, wg]	4 -	Pork sausage [wd]	4 -
Thick cut bacon [wg, wd]	4 -	Merguez [wg, wd]	4 -
Grilled chorizo [wg]	4 -	Grilled halloumi [v, wg]	4 -

pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian | Ⓢ cooked in a fryer that may contain allergen traces

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. Please use the QR code to access our allergy matrix and nutritional information for this menu. Allergens are subject to regular updates, so please check before ordering. For those who suffer serious allergies, please speak with a manager for further information.  
A discretionary 12.5% service charge will be added to your bill along with an optional £1 charity donation.



# DRINKS

# CARAVAN

## COFFEE ROASTED IN LONDON BY CARAVAN COFFEE ROASTERS

Coffee has been at the heart of what we do ever since we started roasting beans in the basement of our first restaurant. This love for coffee, food and a good story led us to travel the world - meeting producers, sharing a cup, then roasting with care & expertise at our London HQ. As well as drinking our coffee here, you can buy a bag to take home, or shop online at: [caravancoffeeroasters.co.uk](http://caravancoffeeroasters.co.uk)

Ask your server for more information on today's featured coffee

### Free-Flowing Batch Filter:

3.2

*Our team will keep you topped up - available monday - friday (until 4pm)*

Crafted from fresh, in-season coffees, our batch filter blend has been carefully roasted to highlight sweetness, balanced acidity, and a generous body. As part of our female producer program, all our batch filter is grown exclusively by female coffee producers.

### House Blend Espresso:

Our house espresso blends are crafted with balance, flavour and versatility in mind. They are created for all-day drinking and perfect for expression in milk or on its own.

### Single Origin Espresso:

+ 0.5

Juicy, lively, in-season lots selected by our head of coffee as a counterpoint to a traditional blend. Expect unique and adventurous flavours, roasted for best expression as an espresso.

Espresso	2.9	Mocha - with islands hot chocolate	4.2
Macchiato	3.1	Islands hot chocolate	4-
Piccolo	3.1	Salt-caramel hot chocolate	4-
Long black / iced long black	3.2		
Flat white	3.6		
Cappuccino	3.6	Whole milk	-
Latte / iced latte	3.6	Soy / almond / oat milk	+ 0.5

## TEA

3.2

Earl grey	English breakfast
Jade oolong	Camomile blossom
Lemongrass & ginger	Fresh mint
Rooibos indian chai	Turmeric, ginger, lemon

## WATER ALL PROFITS DONATED TO CLEAN WATER CHARITY 'PROJECT WATERFALL'

Filtered still or sparkling carafe with refills 1-

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