

CARAVAN

► SPRING | SUMMER
FEASTING MENU

SHARED SMALL PLATES

Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] ⑥

Burrata, broad beans, peas, olive oil, lemon, shallots [v, wg]

Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] ⑥

Lamb kofte, sesame labneh, harissa oil, guindilla chilli, crispy shallots, mint [wg]

SHARED LARGE PLATES

Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney coconut yoghurt [pb, wg]

Brick-roasted chicken, slaw, sichuan salt, lime, crispy curry leaves [wg, wd] ⑥

Pan-roasted cod, romaine lettuce, sweet potato, miso mayonnaise, pickled ginger, herby radish salad, togarashi [wg]

SHARED SIDES

Roasted new potatoes [pb, wg]

Wedge salad, saffron buttermilk dressing, shallot, sumac, dill, chives [v, wg]

PUDDINGS

Sorbets: mango | coconut | raspberry [pb, wg] (two scoops)

Tiramisu: caravan espresso caramel, savoiardi biscuit, mascarpone [v]

ADD: cazcabel tequila coffee liqueur 4

pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian
⑥ - cooked in a fryer that may contain allergen traces or non-plant based matter

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. 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.