

# CARAVAN

► AUTUMN | WINTER  
FEASTING MENU

## SHARED SMALL PLATES

**Garam masala sesame labneh**, fenugreek-chilli butter, spiced chickpeas, flatbread [v] Ⓜ

**Spiced cauliflower**, green tahini, gunpowder, coriander [pb, wg] Ⓜ

**Burrata**, roasted beetroot, fresh basil pesto, pine nuts [v, wg]

**Jamon and smoked san simon croquettes**, saffron aioli Ⓜ

## SHARED LARGE PLATES

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

**Roasted cod, coconut red curry**, daikon, carrot, squash, peanuts, spring onion, coriander and rice [wd]

**Roasted chicken breast**, miso-braised butter beans, kale, garden herb salsa [wg, wd]

## SHARED SIDES

**Roasted new potatoes** [pb, wg]

**Mixed leaf salad**, house dressing [pb, wg]

## CHOOSE A DESSERT

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

**ADD**: cazcabel tequila coffee liqueur 4

*Available alternative*

**Sorbets**: mango | coconut | raspberry [pb, wg] (2 scoops)

pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian  
Ⓜ - 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.