

CARAVAN

● ▶ SUMMER 23

FEASTING MENU

£45PP

SHARED STARTERS

Jalapeno cornbread, chipotle butter, coriander, lime [v]

Spiced cauliflower, harissa, tahini, pomegranate [pb, wg] ©

Steamed cod dumplings, sambal, soy, crispy shallot, coriander [wd]

Jamon and smoked san simon croquettes, saffron aioli ©

SHARED MAINS

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

Crispy sea bream, thai style salad, green mango nam phrik, peanuts, thai herbs [wd, wg]

Roast chicken, grilled corn salsa, house-spiced black beans, avocado, chipotle mayo, cumin, coriander [wd, wg]

SIDES

Grilled hispi cabbage, lemon, mint, olive oil [pb, wg]

French fries, rosemary salt [pb, wg] ©

PUDDING

Sorbets: mango, coconut, raspberry [pb, wg]

Flourless 65% islands chocolate cake, poached strawberries, crème fraiche [v]

Caravan cold brew tiramisu [v]



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. 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.

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- For the table:
- Steamed edamame, sea salt [pb, wg]
- Marcona almonds and
- nocellara del belice olives [pb, wg]

● ► SUMMER 23
SET MENU
£55PP

SHARED STARTERS

- Jalapeno cornbread, chipotle butter, coriander, lime [v]
Spiced cauliflower, harissa, tahini, pomegranate [pb, wg] ⊕
Steamed cod dumplings, sambal, soy, crispy shallot, coriander [wd]
Broken lamb meatballs, chermoula, aubergine, tahini, labneh, pickled red onion [wg] ⊕

CHOOSE A MAIN

- Cauliflower, turmeric and coconut fritters, tomato kasundi, minted cucumber yoghurt, pickles [pb, wg] ⊕
Baked miso cod, rosemary butter sweet potato, pickled daikon, romaine, buttermilk, shichimi [wg]
Roast chicken, grilled corn salsa, house-spiced black beans, avocado, chipotle mayo, cumin, coriander [wd, wg]

PUDDING

- Sorbets: mango, coconut, raspberry [pb, wg]
Flourless 65% islands chocolate cake, poached strawberries, crème fraiche [v]
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SET BRUNCH

£30PP

- For the table:
- **Bowl of fresh fruit:** banana, mango, melon, strawberries, grapes, star anise and fennel seed syrup [pb, wg]
- **Golden spiced yoghurt,** berries, maple
- **sesame granola, toasted hazelnuts** [v, wg]

DRINKS

Free-flowing filter coffee OR espresso-based coffee (max 20pax)

Choose from:

Turmeric, ginger, cayenne, lemon shot

Carrot, orange, ginger, turmeric, lemon juice

Cucumber, apple, parsley, spinach, ginger juice

Cold pressed orange/apple/grapefruit juice

CHOOSE A PLATE

Vanilla pancakes, vanilla cream cheese, poached strawberries, ginger, lime [v]

Eggs: on toasted sourdough or our own toasted made without gluten [wg] bread - poached [v, wd], scrambled [v] or fried [v, wd]

House spiced frijoles negros, braised kale, plant-based stracciatella, spring onion, toasted sourdough [pb]

Fried jalapeno cornbread, avocado, curd cheese, fried egg, mojo verde, soy pumpkin seeds, chilli [v] **ADD:** chorizo

Chorizo and potato hash, spinach, poached eggs, tomato fresca, saffron buttermilk dressing [wg]

The fry: 2 eggs, thick cut bacon, house pork sausage, slow roasted tomatoes, roasted mushrooms, house spiced black beans, toasted sourdough

Veggie fry: 2 eggs, slow roasted tomatoes, roasted mushrooms, grilled halloumi, smashed avocado, house spiced black beans, toasted sourdough [v]



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SET BREAKFAST

£30PP

- For the table:
- **Bowl of fresh fruit:** banana, mango, melon, strawberries, grapes, star anise and fennel seed syrup [pb, wg]
- **Golden spiced yoghurt,** berries, maple
- **sesame granola, toasted hazelnuts** [v, wg]

DRINKS

Free-flowing filter coffee OR espresso-based coffee (max 20pax)

Choose from:

Turmeric, ginger, cayenne, lemon shot

Carrot, orange, ginger, turmeric, lemon juice

Cucumber, apple, parsley, spinach, ginger juice

Cold pressed orange/apple/grapefruit juice

CHOOSE A PLATE

Vanilla pancakes, vanilla cream cheese, poached strawberries, ginger, lime [v]

Eggs: on toasted sourdough or our own toasted made without gluten [wg] bread - poached [v, wd], scrambled [v] or fried [v, wd]

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