

CARAVAN

► SPRING 24
FEASTING MENU

SHARED SMALL PLATES

Burrata, kale pesto, jerusalem artichoke crisps [v, wg]

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

Baked cod fillet, miso butter, nori puree, crushed potatoes, wilted spinach

Grilled chicken thigh, red coconut curry, daikon, carrot, squash, peanuts, spring onion, coriander and rice [wd]

SHARED SIDES

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

Roasted new potatoes [pb, wg]

PUDDINGS

Dark chocolate sorbet, fontodi olive oil, maldon sea salt [pb, wg]

Caravan espresso caramel tiramisu [v] **ADD:** Cazcabel tequila coffee liqueur +4

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 along with an optional £1 charity donation.