

# CARAVAN

► SPRING 24  
SET MENU

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

## SHARED STARTERS

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

Crisp chilli salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli, sesame [pb, wg] ⊕

Charred hispi cabbage, den miso, stilton, mint, basil, spring onion [v, wg]

Steamed cod dumplings, soy-gochujang ketchup, sesame, coriander [wd]

## CHOOSE A MAIN

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

Chargrilled barnsley chop, chermoula, aubergine, tahini, labneh, pickled red onion [wg]

## SHARED SIDES

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

Roasted new potatoes [pb, wg]

## PUDDING

Islands flourless chocolate cake, creme fraiche, marsala soured cherries [v, wg]

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.