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] Ⓕ

Grilled halloumi, hot honey, crushed pistachio [v, wg]

Pork meatball skewers 'moo ping', palm sugar chilli caramel, nam pla dipping sauce, toasted peanuts, sesame [wd]

SHARED LARGE PLATES

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

Baked cod, braised puy lentils, aromatic broth, spinach, herbs, green tahini yoghurt, spring onion [wg]

Roasted spiced chicken, smoky red pepper sauce, crispy onion, pickled chilli [wg]

SHARED SIDES

Roasted new potatoes [pb, wg]

Torm butterhead lettuce, house mustard dressing, chives [pb, wg]

CHOOSE A DESSERT

Tiramisu: caravan espresso caramel, savoiardi biscuit, mascarpone [v]
ADD: cazcabel tequila coffee liqueur 4

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

We are unable to guarantee any food or drink is totally allergen-free and items marked 'wg' may not be suitable for guests with coeliac disease. Please use the QR code to access our nutritional and allergen 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.