CARAVAN

▶ AUTUMN | WINTER
SET MENU

For the table:

Steamed edamame, sea salt [pb, wg]

Marcona almonds and nocellara del belice olives [pb, wg]

SHARED STARTERS

Sage and onion cornbread, gravy butter, red onion marmalade, crispy sage leaves [v] Ⓕ

Spiced cauliflower, green sesame, gunpowder, coriander [pb, wg] Ⓕ

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

Salt and pepper squid, sriracha sauce, crispy garlic, coriander, lime [wg, wd] Ⓕ

CHOOSE A MAIN

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

Crispy sea bass, charred tenderstem broccoli, yuzu butter sauce, parsley, shallot [wg]

Chicken schnitzel, fermented calabrian chilli butter sauce, chives Ⓕ

Chargrilled lamb barnsley chop, salsa verde, herb salad, preserved lemon yoghurt [wg]

SHARED SIDES

Roasted new potatoes [pb, wg]

Torn 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

Flourless chocolate cake, blood orange marmalade, vanilla cream cheese [v, wg]

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.