

CARAVAN

► AUTUMN | WINTER
ALL DAY MENU

- All day martini: east london vodka, triple sec, orange marmalade, lemon 11
- Chef's margarita: tequila blanco, mezcal, agave, pink grapefruit, lime, cumin salt 12

- Ruby spritz: italo disco vermouth, mandarin and bergamot soda, grapefruit 12
- Ember negroni: cocchi rosso di torino, gin, amaro montenegro, winter spices 13

FOR THE TABLE

- Marcona almonds and nocellara del belice olives [pb, wg] 5.5
- Prawn crackers, sesame-nori salt [wg, wd] ④ 4.5
- Steamed edamame, sea salt [pb, wg] 5
- Padron peppers, smoked maldon sea salt [pb, wg] ④ 7
- Sage and onion cornbread, gravy butter, red onion marmalade, crispy sage leaves [v] ④ 7.5

SMALL PLATES

- Garam masala sesame labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] ④ 12.5
- Grilled halloumi, hot honey, crushed pistachio [v, wg] 11
- Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli [pb, wg] ④ 9.5
- Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] ④ 9.5
- Roasted squash, plant-based stracciatella, winter caponata, sage, pumpkin seeds [pb, wg] ④ 9.5
- Steamed cod dumplings, sambal, soy, crispy shallot, cress [wd] (3pcs) 10
- Salt and pepper squid, sriracha sauce, crispy garlic, coriander, lime [wg, wd] ④ 12.5
- Jamon and smoked san simon croquettes, saffron aioli ④ (3pcs) 9.5
- Pork meatball skewers 'moo ping', palm sugar chilli caramel, nam pla dipping sauce, toasted peanut, sesame [wd] 10

BEST OF CARAVAN

Not sure what to order?

- Share a little of everything. For two people, we recommend starting with our cornbread.
- ▼ Then choose two to three of our small plates, a couple of large plates or bowls, and one or two sides.

SIDES

- Charred tenderstem broccoli, chilli, lime [pb, wg] 6
- Torn butterhead lettuce, house mustard dressing, chives [pb, wg] 5
- French fries, rosemary salt [pb, wg] ④ 5.7
- Crispy new potatoes, salsa verde [pb, wg] ④ 5.5
- House flatbread [pb] 3.5

LARGE PLATES

- Chargrilled lamb barnsley chop, salsa verde, herb salad, preserved lemon yoghurt [wg] 29
- Roasted cod, charred tenderstem broccoli, yuzu butter sauce, parsley, shallot [wg] 26
- Pan-roasted chicken breast, calabrian chilli butter beans, sauteed kale, brown butter, herb crumb 24
- Dingley dell pork schnitzel, fried egg, mustard dill cream, pickles, sage, french fries, rosemary salt ④ 26.5
- Dedham vale rib-eye steak (200g), 'cafe de caravan' butter, fries [wg] ④ 35

GRAINS + BOWLS

Balanced bowlfuls of greens and grains.

- Seasoned rice, avocado, miso mayonnaise, mung beans, pickled ginger, sesame furikake with | crisp chilli-salt tofu [v, wg, wd] ④ 19 | grilled chicken [wg, wd] 19 | hot-smoked salmon [wg, wd] 19.5
- Pulled braised chicken, herby puy lentils, aromatic broth, baby spinach, green tahini sauce, spring onion [wg] 19.5
- Roasted butternut squash, grilled halloumi, braised greens, pomegranate-mint pesto, oregano, aleppo chilli [v, wg] 19.5
- Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney coconut yoghurt [pb, wg] 17.5
- Fried rice, greens, fried egg, kimchi mayonnaise, sambal, crispy shallots, peanuts, coriander [v] 16.5
- ADD: grilled chicken [wg, wd] 5 | grilled halloumi [v, wg] 3.5 | grilled chorizo [wg] 3.5 | crisp chilli-salt tofu [pb, wg] ④ 5 | house flatbread [pb] 3.5

DESSERTS

- Tiramisu: caravan espresso caramel, savoiardi biscuit, mascarpone [v] 9
- ADD: cazcabel tequila coffee liqueur 4
- Caramelised brioche, lemon mascarpone, gingerbread crumb [v] 9
- Flourless chocolate cake, blood orange marmalade, vanilla cream cheese [v, wg] 8.5
- Vanilla ice cream, espresso salt caramel sauce [v, wg] 7
- Sorbets: mango | coconut | raspberry [pb, wg] (2 scoops) 6.5



pb - plant based | wg - without gluten
wd - without dairy | v - vegetarian
④ - 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. Our alcohol licenses vary, please ask our team when you can order. A discretionary 12.5% service charge will be added to your bill.

CARAVAN

► AUTUMN | WINTER
BRUNCH MENU

- **Blood orange bellini:** prosecco, blood orange puree 9.5
- **Bloody mary:** east london vodka, caravan bloody mary mix, soy, tomato, celery 11.5

Hugo spritz: st-germain elderflower, prosecco, soda, mint 12

All day breakfast martini:
east london vodka, triple sec, orange marmalade, lemon 11

BRUNCH PLATES

Vanilla pancakes

with | crispy bacon, butter, maple syrup 15 |
vanilla cream cheese, poached cherries, pumpkin seed praline [v] 14

Sage and onion cornbread, fried egg, smashed avocado,
curd cheese, pickled red onion, hot honey, spring onion [v] ⑥ 15
ADD: chorizo 3.5

Poached eggs, whipped yoghurt, garlic, fenugreek-chilli butter,
gunpowder, parsley, sesame, house flatbread [v] 14

Chorizo and potato hash, poached eggs, spinach,
tomato fresca, saffron buttermilk dressing [wg] 16.5

Korean style buttermilk fried chicken, kimchi pancake,
gochujang ketchup, fried egg ⑥ 18.5

Baked eggs, spiced tomato, pepper and chickpea ragu,
rose harissa, greek yoghurt, parsley, flatbread [v] 14
ADD: lamb merguez 2.5

The fry: 2 eggs, thick cut bacon, pork sausage,
slow roasted tomato, roasted mushroom,
house spiced black beans, toasted sourdough 16.8

Veggie fry: 2 eggs, grilled halloumi, smashed avocado,
slow roasted tomato, roasted mushroom,
house spiced black beans, toasted sourdough [v] 16.5

(Available from midday)

Chargrilled lamb barnsley chop, salsa verde, herb salad,
preserved lemon yoghurt [wg] 29

Dingley dell pork schnitzel, fried egg, mustard dill cream,
pickles, sage, french fries, rosemary salt ⑥ 26.5

Pan-roasted chicken breast, calabrian chilli butter beans,
sauteed kale, brown butter, herb crumb 24

SIDES

Slow roasted tomatoes [pb, wg] 4.2

Thyme-roasted field mushrooms [pb, wg] 4.5

Smashed avocado, chilli, lemon [pb, wg] 4.5

Grilled halloumi [v, wg] 4.5

Thick cut bacon [wg, wd] 5 | Grilled chorizo [wg] 4.5

Pork sausage [wd] 5 | Lamb merguez [wg, wd] 5

French fries, rosemary salt [pb, wg] ⑥ 5.7

GRAINS + BOWLS

Seasoned rice, avocado, miso mayonnaise, mung beans, pickled
ginger, sesame furikake with | crisp chilli-salt tofu [v, wg, wd] ⑥ 19 |
grilled chicken [wg, wd] 19 | hot-smoked salmon [wg, wd] 19.5

Pulled braised chicken, herby puy lentils, aromatic broth,
baby spinach, green tahini sauce, spring onion [wg] 19.5

Roasted butternut squash, grilled halloumi, braised greens,
pomegranate-mint pesto, oregano, aleppo chilli [v, wg] 19.5

Burnt stem broccoli, charred sweet potato, spiced black bean
salsa, green chutney coconut yoghurt [pb, wg] 17.5

ADD: grilled chicken [wg, wd] 5 | grilled halloumi [v, wg] 3.5
grilled chorizo [wg] 3.5 | crisp chilli-salt tofu [pb, wg] ⑥ 5
house flatbread [pb] 3.5

ON TOAST

Toasted sourdough [pb] or seeded made 'without gluten' sourdough [pb, wg] - with

Hot-smoked salmon and scrambled eggs 15.8

Smashed avocado, spiced crispy chickpeas, sprouts,
chilli, lemon [pb] ⑥ 10.5

ADD: poached egg [v] 2.5

2 free-range eggs - scrambled [v] 10 | poached or fried [v] 9

FRUIT + CEREAL

Bowl of fresh fruit: apple, banana, kiwi, clementine, pear,
grapes, lemongrass and bay leaf syrup [pb, wg] 8

ADD: yoghurt: greek [v, wg] 2.5 | coconut [pb, wg] 2.5

Maple sesame granola, golden spiced yoghurt,
poached morello cherries, toasted hazelnuts [v, wg] 9

Steel-cut oat porridge, medjool dates, black sesame,
tahini, cinnamon [pb] 8.5

ADD: cherry compote [pb] 2.5

DESSERTS

Tiramisu: caravan espresso caramel, savoiardi biscuit,
mascarpone [v] 9

ADD: cazcabel tequila coffee liqueur 4

Caramelised brioche, lemon mascarpone, gingerbread crumb [v] 9

Flourless chocolate cake, blood orange marmalade,
vanilla cream cheese [v, wg] 8.5

Vanilla ice cream, espresso salt caramel sauce [v, wg] 7

Sorbets: mango | coconut | raspberry [pb, wg] (2 scoops) 6.5



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FERMENTS + SODAS

House lemonade 5
 You + I kombucha 6
 ginger
 Agua de madre water kefir 6
 pink grapefruit + lime
 Living things prebiotic soda 6
 peach + blood orange
 Coca cola | diet coke | coke zero 4.5
 Gingerella ginger ale 4.2

JUICES

Turmeric, ginger, apple, cayenne shot 3.9
 Carrot, apple, turmeric, ginger, lemon 6.4
 Beetroot, apple, lemon 6.4
 Cucumber, apple, pear, avocado,
 rocket, spinach, mint 6.4
 Cold pressed orange 5
 Cold pressed apple 5
 Cold pressed pink grapefruit 5

SMOOTHIES

Banana, peanut butter, date, cocoa,
 almond milk 7
ADD: everystate calm + glow boost: cacao,
 reishi, tremella 2
 Mixed berry, banana, coconut milk, agave 7
ADD: everystate focus + energy boost: lion's
 mane, cordyceps, b vitamins, acacia fibre 2

WATER

Belu mineral water still or sparkling (750ml) 5

COFFEE: FRESHLY ROASTED BY US

All our espresso based drinks come
 with our **HOUSE** blend as standard.
 This blend showcases bright, fruit notes
 from east africa paired with coffees
 that provide a velvety mouthfeel and
 balanced body.

Upgrade to our single origin espresso +0.5
 Sourced from across the full coffee belt.
 Every lot is profiled and roasted to
 highlight the flavours, ensuring each
 coffee expresses characteristics of its
 origin at its best.

Ask your server for more details.

Seasonal filter
 (free flowing mon - fri until 4pm) 3.7

Filter 3.7
 Espresso 3.3
 Macchiato 3.5
 Piccolo 3.5
 Long black 3.8
 Iced long black 3.8
 Flat white 4.3
 Cappuccino 4.3
 Latte 4.3
 Iced latte 4.3
 Mocha with islands hot chocolate 4.5
 Focus flat white 5.5
 with everystate focus + energy boost:
 lion's mane, cordyceps, b vitamins,
 acacia fibre

Choose a different milk:
 soy | almond | oat | coconut

NOT COFFEE

Fresh turmeric, ginger, cayenne tea 4
 Fresh mint tea 3.8
 Matcha latte 4.8
 Golden spiced milk 4.5
 almond milk, turmeric, cinnamon, honey
 Chai latte 4.5
 black tea, jaggery, spices, milk
 Dirty chai latte 5
 chai latte with a shot of espresso
 Islands hot chocolate 4.3
 Salt-caramel hot chocolate 4.3
 Calm cacao 5.5
 everystate calm + glow boost:
 warm soothing chocolate, reishi, tremella
 Good + proper loose leaf teas:
 Earl grey 3.8
 English breakfast 3.8
 Jade tips 3.8
 Rooibos 3.8
 Lemongrass 3.8
 Peppermint 3.8
 Hibiscus 3.8

CARAVAN

COFFEE ROASTERS

Since 2010, we've sourced and roasted our own coffee, growing from a
 basement to a full team and roastery, based in london.

We partner with indigenous and women-led farms that practise agroforestry,
 supporting growers who cultivate outstanding coffee and invest in their own
 land and communities.



We ensure 50% of our coffee comes from
 women-led farms and donate 10p per kilo
 to related charities



We're verified by B Lab to meet high social
 and environmental performance standards,
 transparency, and accountability

CARAVAN AT HOME

Buy coffee to take home or stock up
 anytime at caravanandco.com

Whole bean 200g
 Daily, an all-rounder 10
 House, blended for vibrancy 10.5
 Vista, a fruity filter 11
 Decaf, it has no caffeine 12
 Single origin seasonal rotation (from) 12

Caravan coffee pods
 The daily or decaf (box of 10) 5