

CARAVAN

► FESTIVE
FEASTING MENU

SHARED SMALL PLATES

Garam masala sesame labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] ⑤

Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] ⑤

Jamon and smoked san simon croquettes, saffron aioli ⑤

Smoked mackerel pate, radish, dill, chives, seeded crispbread

SHARED LARGE PLATES

Baked squash, spiced dhal, coconut yoghurt, pine nuts, crispy sage, gunpowder [pb, wg] ⑤

Baked atlantic cod, herbed freekeh, creamy basil yoghurt, dill

Braised turkey leg, salsa verde [wg, wd]

SHARED SIDES

Paprika roasted potatoes [pb, wg] ⑤

Miso roasted carrots, spring onion, sesame [pb, wg]

Charred kale, chilli, lime [pb, wg]

Crispy sprouts, garlic, salt and pepper [pb, wg] ⑤

SHARED DESSERT

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

ADD: cazcabel tequila coffee liqueur 4

Available alternative

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

pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian

⑤ - 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.