



NIGHT

CARAVAN

>> APERITIVO

- Devaux cuvée d, aged 5 years, nv, champagne, france (125ml) 15
 Rhubarb + fig spritz: east london vodka, fig liqueur, rhubarb cordial, lime, soda 12.5
 Chef's margarita: tequila blanco, mezcal, agave, pink grapefruit, lime, cumin salt 12
 Gilda-tini: lillet blanc, gin, vodka, ancho reyes verde, olive, cornichon, saucisson sec 12

BITES

- Padron peppers, smoked maldon sea salt [pb, wg] ⑦ 7
 Gilda: guindilla chilli, saucisson sec, gordal olive, cornichon, anchovy [wg, wd] (ea) 3
 Arancino, tomato ragu, mozzarella, calabrian chilli, grana padano [v] ⑦ (ea) 3
 Seared king scallop, chilli and citrus butter, sichuan salt [wg] (ea) 8
 White crab, brioche toast soldier, brown butter mayo, chives, dill oil (ea) 5

DIPS

- Whipped hummus, confit garlic, garlic oil, aleppo chilli [pb, wg] 4.5
 Garam masala sesame labneh, fenugreek butter, crispy chickpeas, gunpowder, curry leaf [v, wg] ⑦ 6
 ADD: house flatbread, too much garlic butter, chives [v] 6.5

SMALL PLATES

- Charred oyster mushroom skewers, zhoug, date molasses, sesame [pb] 10
 Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] ⑦ 9.5
 Charred halloumi, hot honey, crushed pistachio [v, wg] 11
 Steamed cod dumplings, sambal, soy, crispy shallot, cress [wd] (3pcs) 10
 Salt and pepper squid, sriracha sauce, coriander, crispy garlic, lime [wg, wd] ⑦ 12.5
 Pork meatball skewers 'moo ping', palm sugar chilli caramel, nam pla dipping sauce, toasted peanut, sesame [wd] 10
 Lamb cigars: harissa spiced lamb, tunisian brik pastry, sultanas, mint yoghurt, chermoula, crushed marcona almonds ⑦ 11

LARGE PLATES

- Chargrilled lamb barnsley chop, salsa verde, herb salad, preserved lemon yoghurt [wg] 29
 Crispy sea bass, charred tenderstem broccoli, yuzu butter sauce, parsley, shallot [wg] 26
 Chicken schnitzel, calabrian chilli butter sauce, chives ⑦ 26
 Rigatoni, pork sausage, tomato and fennel ragu, parsley, parmesan 18
 Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney coconut yoghurt [pb, wg] 17.5
 Roasted spiced chicken, smoky red pepper sauce, crispy onion, pickled chilli [wg] 32
 Dedham vale rib-eye steak (400g), 'cafe de caravan' butter [wg] 48

SOURDOUGH PIZZA

- Tomato, mozzarella, basil [v] 13
 Miso-roasted portabello mushroom, plant-based stracciatella, pickled chilli, shallot [pb] 15
 Spiced lamb, zhoug, mozzarella, parmesan, crème fraiche, toasted cumin 16.5
 Pepperoni, tomato, fior di latte, parmesan, flat-leaf parsley 16

SIDES

- Sage and onion cornbread, gravy butter, red onion marmalade, crispy sage [v] ⑦ 7.5
 House flatbread, too much garlic butter, chives [v] 6.5
 Charred tenderstem broccoli, chilli, lime [pb, wg] 6
 Torn butterhead lettuce, house mustard dressing, chives [pb, wg] 5
 Sweet potato jacket, miso butter, crispy shallot [v, wg] 6.5
 French fries, rosemary salt [pb, wg] ⑦ 5.7



pb - plant based | wg - without gluten
 wd - without dairy | v - vegetarian
 ⑦ - 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. A discretionary 12.5% service charge will be added to your bill.