

CARAVAN

► SUMMER 24
FEASTING MENU

SHARED SMALL PLATES

Burrata, pea, broad bean and mint salsa, aleppo chilli [v, wg]

Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli, sesame [pb, wg] ⑥

Jamon and smoked san simon croquettes, saffron aioli ⑥

SHARED LARGE PLATES

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

Pan-fried sea bream fillet, coconut red curry, daikon, carrot, squash, peanuts, spring onion, coriander [wd]

Flat iron chicken, sichuan salt, slaw, crispy curry leaves [wd, wg] ⑥

SIDES

Mixed baby leaf salad, house dressing [pb, wg]

Roasted new potatoes [pb, wg]

CHOOSE A PUDDING

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

ADD: cazcabel tequila coffee liqueur 4

Sorbets: mango | raspberry | lemon [pb, wg] (two scoops)

pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian
⑥ - 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.