

CARAVAN

COFFEE ROASTERS

We began roasting specialty coffee in the basement of our Exmouth Market restaurant in 2010 and we haven't stopped since.

Today, we roast exceptional coffees sourced from across the coffee belt. We focus on partnering with indigenous and women-led farms that practice agroforestry, supporting growers who are not only cultivating outstanding coffee, but also investing in their land and communities.

FERMENTS + SODAS

- You + I kombucha 5.5
ginger
- Agua de madre, water kefir 5.5
pink grapefruit + lime
- Living things probiotic soda 5.5
peach + blood orange
- Coca cola | diet coke 4
- Gingerella ginger ale 4
- House lemonade 4.5

JUICES

- Carrot, apple, turmeric, ginger, lemon juice 5.9
- Cucumber, apple, pear, avocado, rocket, spinach, mint juice 5.9
- Cold pressed orange 4.9
- Cold pressed apple 4.9
- Cold pressed pink grapefruit 4.9

WATER

- Filtered still or sparkling carafe 1
- All profits donated to clean water charity 'Project Waterfall'

CARAVAN AT HOME

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

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

FRESHLY ROASTED IN MANCHESTER

Filter

Vista blend filter, exclusively sourced from women-led farms.
Unlimited batch filter (mon-fri until 4pm)

Espresso

Our house blend espresso is crafted to work well alone or with milk
or

Upgrade to our single origin espresso +0.5

Our single origin coffees are on rotation, selected by our head of coffee. Every lot is profiled and roasted to highlight the flavours, ensuring each coffee expresses characteristics of its origin at its best.

COFFEE

- Filter 3.5
- Espresso 2.9
- Macchiato 3.2
- Piccolo 3.2
- Long black 3.8
- Iced long black 3.8
- Flat white 3.8
- Cappuccino 3.8
- Latte 3.8
- Iced latte 3.8
- Mocha with islands hot chocolate 4.2
- Focus flat white 5
with everystate focus + energy boost:
lion's mane, cordyceps, b vitamins
and acacia fibre
- Choose a different milk:
soy | almond | oat | coconut +0.2

NOT COFFEE

- Fresh turmeric, ginger, lemon tea 4
- Fresh mint tea 3.1
- Matcha latte 4.3
- Golden spiced milk 3.8
almond milk, turmeric, cinnamon, honey
- Chai latte 4
black tea, jaggery, spices, milk
- Dirty chai latte 4.5
chai latte with a shot of espresso
- Islands hot chocolate 4
- Salt-caramel hot chocolate 4
- Calm cacao 5
everystate calm + glow boost:
warm soothing chocolate, reishi + tremella
- Good + proper loose leaf teas:
- Earl grey 3.1
- English breakfast 3.1
- Jade tips 3.1
- Rooibos 3.1
- Lemongrass 3.1
- Peppermint 3.1
- Hibiscus 3.1

- 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 (market price - from) 12

CARAVAN



Through our charity partner, we provide sustainable clean water sources to coffee growing communities



We ensure 50% of our coffee comes from female 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

ALL DAY MENU
SPRING | SUMMER

FOR THE TABLE

- Marcona almonds and nocellara del belice olives [pb, wg] 4.8
Prawn crackers, sesame-nori salt [wg, wd] © 4
Steamed edamame, sea salt [pb, wg] 4.5
Padron peppers, smoked maldon sea salt [pb, wg] © 5.7
Smacked cucumber, sesame chilli oil, spring onion, crispy shallots [pb, wg] 5
Jalapeno cornbread, chipotle butter, coriander, lime [v] 6.8

SMALL PLATES

For starters, sharing or snacks.

- Garam masala sesame labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] © 11
Burrata, garden peas, chargrilled courgette, sherry dressing [v, wg] 11.5
Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli [pb, wg] © 9
Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] © 9
Charred hispi cabbage, den miso, nettle macadamia cheese, mint, basil, spring onion [pb, wg] 9
Steamed cod dumplings, sambal, soy, crispy shallot, coriander cress [wd] (3pcs) 9.5
Salt and pepper squid, sriracha sauce, crispy garlic, coriander, lime [wg, wd] © 12
Jamon and smoked san simon croquettes, saffron aioli © (3pcs) 9
Broken lamb meatballs, chermoula, aubergine, tahini labneh, pickled red onion [wg] © 11.5

BEST OF CARAVAN

- Not sure what to order?
Share a little of everything. For two people, we recommend starting with our jalapeno cornbread. Then choose two to three of our small plates, a couple of large plates or bowls, and one to two sides.

SOURDOUGH PIZZA

Slow-fermented dough, always made from scratch.

- Tomato, mozzarella, basil [v] 11
Roasted courgette, plant-based stracciatella, rocket, mint [pb] 14
Anchovy, tomato, oregano, red chilli, capers, mozzarella, parsley 14.5
Speck, egg, confit garlic, mozzarella, parmesan, rosemary oil 15
Spiced lamb, zhoug, cumin, mozzarella, parmesan, crème fraiche 15
Pepperoni, tomato, mozzarella, parmesan, parsley 14.5



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. Our alcohol licenses vary, please ask our team when you can order. A discretionary 12.5% service charge will be added to your bill.

LARGE PLATES

- Chargrilled lamb barnsley chop, crispy new potatoes, salsa verde, preserved lemon yoghurt [wg] © 29
Coconut red curry, daikon, carrot, squash, peanuts, spring onion, coriander and rice with | grilled chicken thigh [wd] 22.5 | crispy fried tofu [pb] © 21
Roasted cod, sweet potato, romaine lettuce, miso mayonnaise, pickled ginger, herby radish salad, togarashi, sesame [wg] 25
Flat-iron half chicken, slaw, sichuan salt, lime, crispy curry leaves [wg, wd] © 22.5
Dingley dell pork schnitzel, fried egg, mustard dill cream, pickles, sage, french fries, rosemary salt © 24

GRAINS + BOWLS

Balanced bowlfuls of greens and grains.

- Seasoned rice, avocado, miso mayonnaise, mung beans, pickled ginger, sesame furikake with | grilled chicken [wg, wd] 17.5 | crisp chilli-salt tofu [v, wg, wd] © 17.5 | hot-smoked salmon [wg, wd] 18.5
Chicken caesar salad, soft boiled egg, bacon lardons, anchovies, sourdough croutons, parmesan 19.5
Grilled halloumi, quinoa, roasted courgette, edamame, cashew rayu, miso tahini, sesame [v] 18.5
Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney coconut yoghurt [pb, wg] 16

ADD: Grilled chicken [wg, wd] 4.7 | Grilled halloumi [v, wg] 3.5
Grilled chorizo [wg] 3.5 | Crisp chilli-salt tofu [pb, wg] © 4.7 | House flatbread [pb] 3

SIDES

- Charred tenderstem broccoli, chilli, lime [pb, wg] 5.5
Chopped baby gem, creamy garden herb dressing [v, wg, wd] 5
French fries, rosemary salt [pb, wg] © 5
Steamed rice [pb, wg] 3.2
House flatbread [pb] 3

DESSERTS

- Tiramisu: caravan espresso caramel, savoiardi biscuit, mascarpone [v] 7.8
ADD: cazcabel tequila coffee liqueur 4
Caramelised brioche, miso caramel, vanilla ice cream, thai basil cress [v] 7.8
Burnt basque chocolate cheesecake, crème fraiche [v, wg] 7.5
Vanilla ice cream, espresso salt caramel sauce [v, wg] 6.5
Sorbets: mango | raspberry | coconut [pb, wg] (2 scoops) 6

>> START HERE

- All day martini
vodka, lemon juice,
marmalade 10

Chef's margarita
tequila blanco, mezcal,
agave, pink grapefruit, lime,
cumin salt 11.5

Ruby spritz
italo disco vermouth,
mandarin and bergamot soda,
grapefruit twist 11

Summer negroni
london dry gin, suze,
lillet blanc 12

0.0%

- Rhubarb cooler
pentire coastal,
rhubarb cordial, soda 8

Botivo spritz
botivo botanical spirit,
jasmine and peach soda 8

Pentire adrift spicy margarita
pentire adrift, agave, lime, salt,
fresh chilli 8

