

- For the table:
- Steamed edamame, sea salt [pb, wg]
- Marcona almonds and nocellara
- del belice olives [pb, wg]

CARAVAN



FESTIVE
SET MENU

SHARED STARTERS

Burrata, roasted beetroot, green basil pesto, pine nuts [v, wg]

Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli, sesame [pb, wg] ①

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

Jamon and smoked san simon croquettes, saffron aioli ①

CHOOSE A MAIN

Baked squash, spiced dhal, coconut yoghurt, sour onions, crispy sage, pinenuts, gunpowder [pb, wg] ①

Baked atlantic cod, herbed freekeh, chard, cockles, creamy basil yoghurt, lemon, dill

Roasted chicken breast, miso-braised butter beans, kale, garden herb salsa [wd, wg]

SHARED SIDES

Paprika roasted potatoes [pb, wg] ①

Crispy sprouts, garlic, salt and pepper [pb, wg] ①

CHOOSE A DESSERT

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

ADD: cazcabel tequila coffee liqueur 4

Milk chocolate cremeaux, pistachio crumb, olive oil, salt [v, wg]

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

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

① - 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 from serious allergies, please speak with a manager for further information.