

CARAVAN

► SPRING | SUMMER
FEASTING MENU

SHARED SMALL PLATES

Garam masala sesame labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] ⑥

Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] ⑥

Burrata, garden peas, chargrilled courgette, sherry dressing [v, wg]

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]

Roasted cod, sweet potato, romaine lettuce, miso mayonnaise, pickled ginger,
herby radish salad, togarashi, sesame [wg]

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

SHARED SIDES

Roasted new potatoes [pb, wg]

Chopped baby gem, creamy garden herb dressing [v, wg, wd]

CHOOSE A 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
⑥ - 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. 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.