

CARAVAN

COFFEE ROASTERS

Since 2010, we've sourced and roasted our own coffee, growing from a basement to a full team and roastery.

We partner with indigenous and women-led farms that practise agroforestry, supporting growers who cultivate outstanding coffee and invest in their own land and communities.

FERMENTS + SODAS

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

JUICES

- Turmeric, ginger, apple, cayenne shot 3.5
- Carrot, apple, turmeric, ginger, lemon 6
- Beetroot, apple, lemon 6
- Cucumber, apple, pear, avocado, rocket, spinach, mint 6
- Cold pressed orange 5
- Cold pressed apple 5
- Cold pressed pink grapefruit 5

WATER

- Belu mineral water (750ml) 5
still or sparkling

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

COFFEE: FRESHLY ROASTED BY US

All our espresso based drinks come with our **HOUSE** blend as standard. This blend showcases bright, fruit notes from east africa paired with coffees that provide a velvety mouthfeel and balanced body.

Upgrade to our single origin espresso +0.5
Sourced from across the full coffee belt. Every lot is profiled and roasted to highlight the flavours, ensuring each coffee expresses characteristics of its origin at its best.
Ask your server for more details.

Seasonal filter
(free flowing mon - fri until 4pm)

COFFEE

- Filter 3.6
- Espresso 3
- Macchiato 3.3
- Piccolo 3.3
- Long black 3.5
- Iced long black 3.5
- Flat white 3.9
- Cappuccino 3.9
- Latte 3.9
- Iced latte 3.9
- Mocha with islands hot chocolate 4.3
- Focus flat white 5
with everystate focus + energy boost:
lion's mane, cordyceps, b vitamins,
acacia fibre
- Choose a different milk:
soy | almond | oat | coconut

NOT COFFEE

- Fresh turmeric, ginger, cayenne tea 4
- Fresh mint tea 3.2
- Matcha latte 4.5
- Golden spiced milk 3.9
almond milk, turmeric, cinnamon, honey
- Chai latte 4.1
black tea, jaggery, spices, milk
- Dirty chai latte 4.6
chai latte with a shot of espresso
- Islands hot chocolate 4.1
- Salt-caramel hot chocolate 4.1
- Calm cacao 5
everystate calm + glow boost:
warm soothing chocolate, reishi, tremella
- Good + proper loose leaf teas:
Earl grey 3.2
English breakfast 3.2
Jade tips 3.2
Rooibos 3.2
Lemongrass 3.2
Peppermint 3.2
Hibiscus 3.2

- 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



We ensure 50% of our coffee comes from women-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

CARAVAN

ALL DAY MENU
AUTUMN | WINTER

FOR THE TABLE

Marcona almonds and nocellara del belice olives [pb, wg] 5
Prawn crackers, sesame-nori salt [wg, wd] ④ 4
Steamed edamame, sea salt [pb, wg] 4.5
Padron peppers, smoked maldon sea salt [pb, wg] ④ 7
Sage and onion cornbread, gravy butter, red onion marmalade, crispy sage leaves [v] ④ 7.2

SMALL PLATES

For starters, sharing or snacks.

Garam masala sesame labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] ④ 11
Grilled halloumi, hot honey, crushed pistachio [v, wg] 10
Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli [pb, wg] ④ 9
Spiced cauliflower, green tahini, gunpowder, coriander [pb, wg] ④ 9.5
Roasted squash, plant-based stracciatella, winter caponata, sage, pumpkin seeds [pb, wg] ④ 9.5
Steamed cod dumplings, sambal, soy, crispy shallot, cress [wd] (3pcs) 9.5
Salt and pepper squid, sriracha sauce, crispy garlic, coriander, lime [wg, wd] ④ 12
Jamon and smoked san simon croquettes, saffron aioli ④ (3pcs) 9
Pork meatball skewers 'moo ping', palm sugar chilli caramel, nam pla dipping sauce, toasted peanut, sesame [wd] 10

▼ BEST OF CARAVAN

● Not sure what to order?

Share a little of everything. For two people, we recommend starting with our cornbread. Then choose two to three of our small plates, a couple of large plates or bowls, and one or two sides.

SOURDOUGH PIZZA

Slow-fermented dough, always made from scratch.

Tomato, mozzarella, basil [v] 12
Miso-roasted portobello mushroom, plant-based stracciatella, pickled chilli, shallot [pb] 14.5
Anchovy, tomato, oregano, fresh red chilli, capers, mozzarella, flat-leaf parsley 14.5
Speck, baked egg, confit garlic, fior di latte, parmesan, rosemary oil 15
Spiced lamb, zhoug, mozzarella, parmesan, crème fraiche, toasted cumin 15.5
Pepperoni, tomato, fior di latte, parmesan, flat-leaf parsley 15.5



pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian
④ - 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, salsa verde, herb salad, preserved lemon yoghurt [wg] 29
Roasted cod, charred tenderstem broccoli, yuzu butter sauce, parsley, shallot [wg] 25
Pan-roasted chicken breast, calabrian chilli butter beans, sauteed kale, brown butter, herb crumb 23
Dingley dell pork schnitzel, fried egg, mustard dill cream, pickles, sage, french fries, rosemary salt ④ 24.5
Dedham vale rib-eye steak (200g), 'cafe de caravan' butter, fries [wg] ④ 29

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] ④ 17.5 | hot-smoked salmon [wg, wd] 18.5
Pulled braised chicken, herby puy lentils, aromatic broth, baby spinach, green tahini sauce, spring onion [wg] 19.5
Roasted butternut squash, grilled halloumi, braised greens, pomegranate-mint pesto, oregano, aleppo chilli [v, wg] 18.5
Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney coconut yoghurt [pb, wg] 16.5

ADD: grilled chicken [wg, wd] 5 | grilled halloumi [v, wg] 3.5
grilled chorizo [wg] 3.5 | crisp chilli-salt tofu [pb, wg] ④ 5 | house flatbread [pb] 3.5

SIDES

Charred tenderstem broccoli, chilli, lime [pb, wg] 5.5
Torn butterhead lettuce, house mustard dressing, chives [pb, wg] 5
French fries, rosemary salt [pb, wg] ④ 5.2
Crispy new potatoes, salsa verde [pb, wg] ④ 5.5
House flatbread [pb] 3.5

DESSERTS

Tiramisu: caravan espresso caramel, savoirdi biscuit, mascarpone [v] 8
ADD: cazcabel tequila coffee liqueur 4
Caramelised brioche, lemon mascarpone, gingerbread crumb [v] 8
Burnt basque chocolate cheesecake, blood orange marmalade, vanilla cream cheese [v, wg] 8
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
east london vodka, triple sec,
orange marmalade,
lemon 10

Chef's margarita
tequila blanco, mezcal,
agave, pink grapefruit, lime,
cumin salt 12

Ruby spritz
italo disco vermouth,
mandarin and bergamot soda,
grapefruit 11.5

Ember negroni
cocchi rosso di torino, gin,
amaro montenegro,
winter spices 12

0.0%

Rhubarb cooler
pentire coastal,
rhubarb cordial, soda 8

Hot honey saffron spritz
everleaf forest, hot honey,
lemon, ginger ale 8

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

