

# BRUNCH MENU

# CARAVAN

## Cereals and fruit

Bowl of fresh fruit: pomegranate, grapes, pear, pineapple, mango, cardamom syrup (pb, wg)	7-
Golden spiced yoghurt, roasted apple, maple-sesame oat granola, toasted hazelnuts (v, wg)	7-
Steel cut oat porridge, medjool dates, black sesame, tahini (pb)	6.5

## On toast

House spreads: berry jam, almond, sunflower seed butter (v) on toasted sourdough (wd) or our own toasted made without gluten (wg) bread	5.5
Smashed avocado on sourdough toast, lemon, spiced crispy chickpeas, chilli, sprouts (pb) 	8.5
- Add: poached cacklebean egg (v, wd)	2-
Cacklebean eggs: poached, scrambled or fried (v) on toasted sourdough (wd) or our own toasted made without gluten (wg) bread	7-

## Plates

Buckwheat pancakes, roasted apple, lemon curd, pumpkin seed and sumac praline (v)	11.5
Fried jalapeno cornbread, black bean, tomato, chipotle salsa, fried egg, yoghurt curd cheese, coriander (v)	11-2.5
- Add: chorizo	
Broken lamb meatballs, grilled aubergine, tahini labneh, crispy chickpeas, pickled red onion, boiled egg, chermoula, flatbread 	12-
Hot-smoked salmon and scrambled eggs, toasted sourdough	11.5
Chorizo and potato hash, spinach, poached eggs, tomato fresca, saffron buttermilk dressing (wg)	13-
Slow cooked pork belly, kimchi pancake, gochujang ketchup, fried egg	15-
Baked eggs, spiced tomato, pepper and chickpea ragu, rose harissa, greek yoghurt, flatbread, parsley (v)	10.5
- Add: merguez	2.5
The fry: 2 eggs, thick cut bacon, pork sausage, slow roast tomato, roasted mushroom, toast	12.5
Veggie fry: 2 eggs, slow roast tomato, roasted mushroom, grilled halloumi, smashed avocado, toast (v)	12.5

## Grains and bowls

Grilled halloumi, roasted sweet potato, grilled aubergine, radish, basil yoghurt, preserved lemon, smoked paprika (v, wg)	16-
Seasoned rice, hot-smoked salmon, avocado, miso mayonnaise, mung beans, pickled ginger, furikake (wd, wg)	15.5
Chickpea dahl, carrot thoran, coconut relish, coconut yoghurt, sour onion, dabbadrop ginger jam (pb) - Add: poached cacklebean egg (v, df) 2-	11-4.5
- Add: grilled chicken (df)	

## Sides

Thyme roasted field mushrooms (pb, wg) 3.5	Slow roasted tomatoes (pb, wg) 3.5
Smashed avocado, chilli, lemon (pb, wg) 4-	Pork sausage (wd) 4-
Thick cut bacon (wd, wg) 4-	Merguez (wg, wd) 4-
Grilled chorizo (wg) 4-	Grilled halloumi (v, wg) 4-

## Slices and serves

Vanilla ice cream (v, wg) <i>with</i> 6-	
- espresso salt caramel sauce or - chocolate sauce with hazelnut praline (wg)	
Pistachio and lemon thyme tart, whipped honey cream (v, wg)	7.5
Flourless chocolate cake, crème fraiche, pomegranate (v, wg)	7.5
Maple pecan pie, coconut yoghurt, stewed kumquats (pb)	7.5
Montgomery cheddar, quince paste and crackers	9-

(v) vegetarian

(pb) plant-based

(wg) made without  
gluten

(wd) made without  
dairy

 cooked in fryer which may  
contain allergen traces

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.  
Some menu items marked with a WG, WD, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or other allergens,  
as well as non plant-based matter. For those who suffer serious allergies, please speak with a manager for further information.  
A discretionary 12.5% service charge will be added to your bill along with an optional £1 charity donation.

# DRINKS

## Brunch cocktails

Aperol spritz			9-
<i>Aperol, prosecco, soda</i>			
Passionfruit bellini			9-
<i>Passionfruit, sauvignon blanc, vsop cognac, prosecco</i>			
White peach belini			9-
<i>White peach, crème de peche, prosecco</i>			
Pear & elderflower bellini			9-
<i>Pear, st. germain elderflower, prosecco</i>			
Caravan bloody mary			9.5
<i>Vodka, tabasco, mustard, worcestershire, coriander, tomato</i>			
Michelada bloody mary			9-
<i>Mezcal, tabasco, mustard, worcestershire, coriander, tomato, lime, lager</i>			
Umami bloody mary			10-
<i>Gin, gochujang, miso, tabasco, mustard, worcestershire, coriander, oyster leaf</i>			
Good morning gin			9-
<i>Gin, apple, basil, pressed ginger, lemon</i>			
Breakfast martini			9-
<i>Bourbon, orange marmalade, triple sec, lemon</i>			

## Ferments and sodas

Seasonal kombucha	4-	Sparkling mate iced tea	4-
Karma cola/diet	3.5	Gingerella ginger ale	3.5

## Pressed juices and shots

Immuno-booster turmeric & cayenne shot	3-	Carrot, orange, ginger, turmeric, lemon	5-
Cucumber, apple, parsley, spinach, ginger	5-	Cold pressed apple/orange/grapefruit	4-

## Milks and blends

Golden spiced milk (warm)- <i>Almond milk, turmeric, cinnamon, raw honey</i>			3-
Banana, peanut butter, date, raw cocoa, almond milk			6-
Berries, acai, chia powder, banana, coconut milk			6-

## Coffee *Fresh from lambworks, our north london roastery*

Our mighty fine craft coffee is selected to be sustainable, socially supportive and environmentally friendly. We've pledged to support female coffee producers through sourcing a third of our coffee from women's producer groups and we're giving back 1% of our revenue each year to environmental causes as part of our partnership with '1% for the planet'.

Ask your server for more information on today's featured coffees

## Filter

<u>Batch filter</u>			3-
<i>Crafted from fresh, in-season coffees, our batch filter blend has been carefully roasted to highlight sweetness, balanced acidity, and a generous body. As part of our female producer program, all our batch filter is grown exclusively by female coffee producers.</i>			

## Espresso

### House blend

*Our house espresso blends are crafted with balance, flavour and versatility in mind. They are created for all-day drinking and perfect for expression in milk or on its own.*

### Single origin espresso

<i>Juicy, lively, in-season lots selected by our head of coffee as a counterpoint to a traditional blend. Expect unique and adventurous flavours, roasted for best expression as an espresso.</i>			+ 0.5
Espresso	2.5	Caravan cold brew	3.5
Macchiato	2.8	Turmeric, ginger, lemon tea	2.8
Piccolo	2.8	Mocha	3.5
Long black/iced long black	2.8	Hot chocolate	3-
Flat white	3.2	Salt-caramel hot chocolate	3.5
Cappuccino	3.2		
Latte / iced latte	3.2	Soy, almond, oat milk	+ 0.5

## Tea *Our loose-leaf teas are from storm tea company*

Earl grey		English breakfast	3-
Jade oolong		Camomile blossom	3-
Lemongrass & ginger		Fresh mint	3-
Rooibos indian chai			3-

<u>Water</u> <i>All profits donated to clean water charity 'project waterfall'</i>			1-
Filtered still or sparkling carafe with refills			