

ALL DAY MENU ALLERGEN INFORMATION

MARCONA ALMONDS AND NOCELLERA DEL BELICE OLIVES

*CRISPY **PRAWN CRACKERS**, SESAME NORI SALT

STEAMED EDAMAME BEANS, SEA SALT

JALAPENO CORN BREAD, CHIPOTLE BUTTER, CORIANDER, LIME

*GARAM MASALA LABNEH, FENUGREEK-CHILLI BUTTER, **SPICED CHICKPEAS**, HOUSE FLATBREAD

SMALL PLATES

BURRATA, CAPONATA, PISTACHIO NUTS

BRAISED PUY LENTILS, GREEN BEANS, AVOCADO, PECAN NUTS, POMEGRANATE MOLASSES

*CRISPY **CHILLI-SALT TOFU**, ONG CHOI, SALTED BLACK BEANS, SESAME

SEABASS AND COD DUMPLINGS, SAMBAL, SOY, CRISPY SHALLOT, CORIANDER CRESS

*CRISPY **FRIED COD**, 3 FLAVOUR SAUCE, THAI HERBS, SALTED CUCUMBER, LIME

*JAMON AND SMOKED SAN SIMON **CROQUETTES**, SAFFRON MAYONNAISE

*BROKEN LAMB MEATBALLS, CHERMOULA, FRIED AUBERGINE, TAHINI, PICKLED RED ONION

BOWLS AND GRAINS

*QUINOA, EDAMAME, BUCKWHEAT, BROCCOLI, PICKLED DAIKON, **TOASTED CHICKPEA** AND MUNG BEAN, SESAME SOY

BURNT STEM BROCCOLI, CHARRED SWEET POTATO, SPICED BLACK BEAN SALSA, GREEN CHUTNEY, COCONUT YOGHURT, CURRY LEAF OIL

SEASONED RICE, HOT-SMOKED SALMON, AVOCADO, MISO MAYONNAISE, MUNG BEANS, PICKLED GINGER, FURIKAKE

CHICKEN LARB, POLISHED RICE, PICKLES, SAMBAL, ROMAINE LETTUCE, PEANUTS

LARGE PLATES

GRILLED LONDON HALLOUMI, SPICED FREEKEH, PICKLED OYSTER MUSHROOM, KALAMATA OLIVES, OREGANO, PRESERVED LEMON, CUMIN

PAN-FRIED SEA BASS, RED COCONUT CURRY, DAIKON, CARROT, SQUASH, PEANUTS

ROASTED SALMON, NORI PUREE, MISO CREAM, CRUSHED JERSEY ROYALS

*DINGLEY DELL PORK **SCHNITZEL**, FRIED DUCK EGG, MUSTARD DILL CREAM, **SAGE**

SIDES

*FRENCH **FRIES**

WEDGE SALAD, BUTTERMILK MUSTARD DRESSING, DILL, RADISH, SPROUTS


SEASONED RICE


PUDDINGS

VANILLA ICE CREAM, CARAVAN ESPRESSO SALT CARAMEL SAUCE

WARM BOILED ORANGE CAKE, MISO CARAMEL, CLOTTED CREAM

	CEREALS CONTAINING GLUTEN		Wheat/ Spelt/ Kamut		Rye	Barley	Oats	FISH	CRUSTACEANS	MOLLUSCS	EGGS	SOYBEANS	MILK	TREE NUTS	PEANUTS	CELERY	MUSTARD	SESAME	SULPHUR DIOXIDE /SULPHITES	LUPIN	
MARCONA ALMONDS AND NOCELLERA DEL BELICE OLIVES														*							
*CRISPY PRAWN CRACKERS , SESAME NORI SALT								*		Tr								*			
STEAMED EDAMAME BEANS, SEA SALT											*										
JALAPENO CORN BREAD, CHIPOTLE BUTTER, CORIANDER, LIME	*	*								*		*									
*GARAM MASALA LABNEH, FENUGREEK-CHILLI BUTTER, SPICED CHICKPEAS , HOUSE FLATBREAD	*	*										Tr	*		Tr	Tr		*	*		
SMALL PLATES																					
BURRATA, CAPONATA, PISTACHIO NUTS												*	*	*					*		
BRAISED PUY LENTILS, GREEN BEANS, AVOCADO, PECAN NUTS, POMEGRANATE MOLASSES	Tr	Tr	Tr	Tr	Tr						*		*		Tr			*	*		
*CRISPY CHILLI-SALT TOFU , ONG CHOI, SALTED BLACK BEANS, SESAME											*					*	*	*	*		
SEABASS AND COD DUMPLINGS, SAMBAL, SOY, CRISPY SHALLOT, CORIANDER CRESS	*	*						*			*					*	*	*	*		
*CRISPY FRIED COD , 3 FLAVOUR SAUCE, THAI HERBS, SALTED CUCUMBER, LIME								*					*								
*JAMON AND SMOKED SAN SIMON CROQUETTES , SAFFRON MAYONNAISE	*	*									*	*	*						*	*	
*BROKEN LAMB MEATBALLS, CHERMOULA, FRIED AUBERGINE, TAHINI, PICKLED RED ONION	*	*									*	*	*					*	*		
BOWLS AND GRAINS																					
*QUINOA, EDAMAME, BUCKWHEAT, BROCCOLI, PICKLED DAIKON, TOASTED CHICKPEA AND MUNG BEAN, SESAME SOY	*	*									*						*	*	*	*	
BURNT STEM BROCCOLI, CHARRED SWEET POTATO, SPICED BLACK BEAN SALSA, GREEN CHUTNEY, COCONUT YOGHURT, CURRY LEAF OIL											Tr			Tr	Tr			Tr	*	*	
SEASONED RICE, HOT-SMOKED SALMON, AVOCADO, MISO MAYONNAISE, MUNG BEANS, PICKLED GINGER, FURIKAKE								*	Tr	Tr	*	*				*	*	*	*		
CHICKEN LARB, POLISHED RICE, PICKLES, SAMBAL, ROMAINE LETTUCE, PEANUTS	*	*									*		*	*	*			Tr	*	*	
LARGE PLATES																					
GRILLED LONDON HALLOUMI, SPICED FREEKEH, PICKLED OYSTER MUSHROOM, KALAMATA OLIVES, OREGANO, PRESERVED LEMON, CUMIN	*	*										*	*	Tr	Tr			Tr	*	*	*
PAN-FRIED SEA BASS, RED COCONUT CURRY, DAIKON, CARROT, SQUASH, PEANUTS	*	*						*			*	*	*	*	*			Tr	*	*	
ROASTED SALMON, NORI PUREE, MISO CREAM, CRUSHED JERSEY ROYALS								*			*	*	*								
*DINGLEY DELL PORK SCHNITZEL , FRIED DUCK EGG, MUSTARD DILL CREAM, SAGE	*	*									*		*				*		*	*	
SIDES																					
*FRENCH FRIES													*				*				
WEDGE SALAD, BUTTERMILK MUSTARD DRESSING, DILL, RADISH, SPROUTS																	*				
SEASONED RICE																			*	*	
PUDDINGS																					
VANILLA ICE CREAM, CARAVAN ESPRESSO SALT CARAMEL SAUCE											*	*	*	*	*						
WARM BOILED ORANGE CAKE, MISO CARAMEL, CLOTTED CREAM	Tr										*	*	*	*	*		Tr	Tr			

 Items marked with this symbol contained the allergen indicated

 Item marked with this symbol contain ingredients which have been prepared and packaged in an environment that may contain traces of the allergen indicated

* This menu item contains ingredients that have been fried in the deep fat fryer. The oil in the fryer has also been used to fry products containing allergens including gluten, dairy, sesame, nuts and fish, as well as meat products.

All our food is freshly prepared in our kitchen, so we are unable to guarantee any food is totally allergen-free. Please ask a member of our team for further information.