



PUDDING MENU

Vanilla ice cream, espresso salt-caramel sauce (v, gf)	5.5
Hazelnut and lemon polenta cake, strawberries, kaffir lime syrup, coconut yoghurt (pb, gf)	7-
Dark chocolate terrine, berry compote, crème fraiche (v, gf)	7-
Villarejo manchego semicurado, membrillo, lavash	9-

Cocktails

Negroni <i>London dry gin, campari, sweet vermouth</i>	10-
Cherry chocolate sazerac <i>Rye whiskey, cacao, cherry liqueur, aromatic bitters</i>	11-
Caravan espresso martini <i>Golden rum, pedro ximenez, coffee liqueur, espresso</i>	9-

Dessert Wine

Monbazillac 'jour de fruit'	24-
Banyuls, domaine de valcrose	10/ 36-

Digestifs (50ml)

Fernet branca	6-	Amaro montenegro	6-
Grappa di moscato	6.5	Calvados berneroy vsop	8-
H by hine cognac	10-		
Limoncello meletti	5-	Jägermeister	6-
Sambuca luxardo	6-	Patron xo café	11-

Whiskey (50ml)

Chivas regal	9-	Macallan gold	10-
Ardbeg 10yr	10-	Hibiki harmony	10-
Woodford reserve	10-	Wild turkey rye	10-

(v) vegetarian

(pb) plant-based

(gf) without gluten
containing grains

(df) dairy free

Coffee

We source the freshest, seasonal, quality coffees from around the globe to roast at our north london roastery. All our coffees are selected in the most sustainable, socially supportive and environmentally friendly way, with a commitment to support female coffee producers and our partnership with 1% for the planet. Each batch we roast and each cup we serve helps support the communities we work with in economic freedom, environmental stewardship, and the pursuit of mighty fine coffee.

Filter

3-

Special brü

50% *finca los pozitos*, nicaragua

50% *finca el limar*, guatamala

Tasting notes: sticky and sugary citrus flavours with notes of frangipane and floral darjeeling tea

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: *Estela domingo*, guatemala

+0.5

Tasting notes: fragrant aromas of vanilla bean combine with flavours of apple pie and lemon custard

Espresso	2.3	Golden spiced milk	3-
Macchiato	2.5	<i>Almond, turmeric, clove, cinnamon</i>	
Piccolo	2.5	Turmeric, ginger, lemon tea	2.8
Longblack/icedlongblack	2.5	Mocha	3-
Flat white	3-	Hot chocolate	3-
Cappuccino	3-	Salt-caramel hot chocolate	3.5
Latte / iced latte	3-		
Caravan cold brew	3-	Soy, almond, oat milk	+0.5

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

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