

# PUDDING MENU



Vanilla ice cream (v, gf) <i>with</i>	6
- espresso salt caramel sauce (gf) <i>or</i>	
- chocolate sauce with hazelnut praline (gf)	
Pistachio and lemon thyme tart, bergamot poached apricot, crème fraiche (v, gf)	7.5
Dark chocolate and coconut milk pie, coconut yoghurt, marsala soured cherries (v)	7.5
Villarejo manchego semicurado, membrillo, lavash	9-

## Cocktails

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

## Dessert

Monbazillac 'jour de fruit'	100ml/375ml	24-
Banyuls, domaine de valcrose		10/ 36-

## Digestif (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-

## Whisky (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      (F) 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. 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.

**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.

**Filter**

3-

Special brü

50% *finca los pozitos*, Nicaragua

50% *finca el limar*, Guatamala

*Tasting notes: sticky and sugary citrus flavours drive a sweet cup with notes of frangipane, brown sugar 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-

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