

PUDDING MENU

CARAVAN

Vanilla ice cream (v, gf) <i>with</i>	6-
- espresso salt caramel sauce <i>or</i>	
- chocolate sauce with hazelnut praline (gf)	
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, membrillo, lavash	9-

Cocktails

Negroni	10.5
<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 (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. 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.

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-

No boundaries brew

50% *hermosa*, Costa Rica

50% *finca el progreso*, Colombia

Tasting notes: forest fruits, muscovado, chantilly cream

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: *Aramo natural*, Yirgacheffe, Ethiopia +0.5

Tasting notes: blueberry cheesecake, morello cherry, spiced rum

Espresso	2.5	Golden spiced milk	3-
Macchiato	2.8	<i>Almond, turmeric, clove, cinnamon</i>	
Piccolo	2.8	Turmeric, ginger, lemon tea	2.8
Longblack/icedlongblack	2.8	Mocha	3.5
Flat white	3.2	Hot chocolate	3-
Cappuccino	3.2	Salt-caramel hot chocolate	3.5
Latte / iced latte	3.2		
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-

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 along with an optional £1 charity donation.