

# BRUNCH MENU

# CARAVAN


## Grains and fruit

Bowl of fresh fruit: berries, banana, pineapple, grapes, cardamom syrup (pb, gf)	7-
Golden spiced yoghurt, raspberries, maple-sesame oat granola, toasted hazelnuts (v, gf)	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 sourdough (df) or gluten free (gf) toast	5.5
Smashed avocado, lemon, soy pumpkin seeds, chilli, sprouts, on sourdough toast (pb)	8.5
- Add: poached egg (v, gf, df)	1.5
Eggs: poached, scrambled or fried on toasted sourdough or gluten free (gf) toast	7-

## Plates

Buckwheat, oat milk and banana pancakes, maple, strawberries, coconut yoghurt (pb)	11.5
Fried jalapeno cornbread, black bean, tomato, chipotle salsa, fried egg, yoghurt curd cheese, coriander	11-
- Add: chorizo	2.5
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 (gf)	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 tomatoes, roasted mushrooms, toast	12.5
Veggie fry: 2 eggs, slow roast tomatoes, roasted mushrooms, grilled halloumi, smashed avocado, toast (v)	12.5

## Sides

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

## Slices and serves


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 (gf, v)	7.5
Flourless chocolate cake, crème fraiche, pomegranate (v, gf)	7.5
Villarejo manchego semicurado, membrillo, lavash	9-

(v) vegetarian

(pb) plant-based

(gf) without gluten  
containing grains

(df) dairy free

 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 GF, DF, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or 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>			
Seasonal bellini			9-
<i>Rhubarb, apple &amp; prosecco</i>			
White peach bellini			9-
<i>White peach, lemon crème de peché, prosecco</i>			
Pear & elderflower bellini			9-
<i>St. Germain, pear &amp; prosecco</i>			
Classic bloody mary			9.5
<i>Vodka, tabasco, mustard, worcestershire, coriander, tomato</i>			
Caesar bloody mary			9-
<i>London dry gin, clamato juice, tabasco, horseradish, worcestershire, celery salt</i>			
Michelada bloody mary			9-
<i>Mezcal, tabasco, mustard, worcestershire, coriander, tomato, lime, lager</i>			
Good morning gin			9-
<i>Gin, apple, ginger, basil, lemon</i>			
Breakfast martini			9-
<i>Bourbon, orange marmalade, triple sec, lemon</i>			

## Ferments and sodas

Raspberry 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	5-	Cold pressed apple/orange/grapefruit	4-

## Milks and blends

Golden spiced milk (warm) - <i>Almond milk, turmeric, clove, star anise, 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'.

## Filter

<u>No boundaries brew</u>			3-
50% <i>hermosa</i> , Costa Rica			
50% <i>finca el progreso</i> , Colombia			
<i>Tasting notes: forest fruits, muscovado, chantilly cream</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.*

<u>Single origin espresso:</u> <i>Aramo natural, Yirgacheffe, Ethiopia</i>			+ 0.5
<i>Tasting notes: blueberry cheesecake, morello cherry, spiced rum</i>			
Espresso	2.5	Caravan cold brew	3-
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			