

# DRINKS MENU



## Sparkling

125ml/750ml

Prosecco, Cantina Colli Euganei, NV, Veneto, Italy	7-/36-
Akarua, Brut NV, NV, Central Otago, New Zealand	10-/52-
Charles Heidseick Brut, NV, Champagne, France	12-/62-

## Cocktails

<b>Aperol Spritz</b>	9-
<i>Aperol, prosecco, soda</i>	
<b>Pear &amp; Yuzu Mule</b>	10-
<i>Pear vodka, yuzu, bitters, lime, ginger beer</i>	
<b>Botanical Gimlet</b>	9-
<i>Beefeater gin, botanical herbs, lime, bitters</i>	
<b>Caravan Cooler</b>	9-
<i>White rum, watermelon, lime, saline, sparkling wine</i>	
<b>Chefs Margarita</b>	9-
<i>Tequila reposado, triple sec, pink grapefruit, lime, toasted cumin</i>	
<b>Greenman</b>	9.5
<i>Pisco, green tea, elderflower, lemon, lime</i>	
<b>Negroni</b>	10-
<i>London dry gin, campari, blended sweet vermouth</i>	
<b>Tropic Thunder</b>	9.5
<i>Blended rums, aperol, passionfruit, pineapple gum, lime</i>	
<b>Caravan Espresso Martini</b>	9-
<i>Golden rum, pedro ximenez, coffee liqueur, espresso</i>	

## Low & No

<b>Stryyk It Sour</b>	6-
<i>Stryyk 0% gin, lemongrass, ginger, lemon, aqua faba</i>	
<b>Social Espresso Martini</b>	6-
<i>Three spirit elixir, espresso, cocoa nib &amp; spice syrup</i>	

## Ferments & Sodas

<b>Passionfruit Kombucha, Jarr</b>	3.5
<b>Sparkling Mate Iced Tea, ChariTea</b>	4-

## Beer & Cider

Half/Pint

<b>Hells Lager, Camden Town Brewery</b>	2.75/5.5
<b>American Pale Ale, 'To The Pub', Camden Town Brewery</b>	3-/6-

## Bottle/Can -

<b>Natural Lager, Two Tribes, Kings Cross</b>	4-
<b>Pale Ale, Origin, Northern Monk, Leeds</b>	5-
<b>Session IPA, Neck Oil, Beavertown Brewery, Tottenham</b>	5-
<b>Red Ale, Peckham Brewery, Peckham</b>	5-
<b>Pale Ale (0.5%), Big Drop Brewery, Ipswich</b>	5-
<b>Brut Cidre, Sassy, Normandy</b>	5-

<b>Filtered Still or Sparkling Carafe</b>	1-
<i>All profits donated to clean water charity 'Project Waterfall'</i>	

*All wines by the glass are available in 125ml measures  
A discretionary 12.5% service charge will be added to your bill.  
Personal electronic items used in restaurant at own risk.*

## White Wine

175ml/500ml/750ml

Friulano, Tenuta Aurea, 2018, Friuli, Italy (Tap)	6-/17-/-
Verdejo, 'Casa Maria' Agricola Castellana, 2018, Rueda, Spain	27-
"Soave" Bianco Veronese, Pergolino, 2018, Veneto, Italy	7-/20-/28-
Vinho Verde, Loureiro Alvarinho, Azevedo, 2019, Portugal	8-/21.5/32-
Picpoul de Pinet, Chateau de la Mirande, 2018, Languedoc, France	8.5/22-/33-
Pinot Grigio, Monopolo Cantina di Gambellara, 2018 Veneto, Italy	9-/23-/35-
Gewurztraminer, Bodegas Pirineos, 2017, Aragon, Spain	37-
Gavi di Tassarolo, 'La Fornace', 2018, Piedmont, Italy	9.5/27-/38-
Albarino, 'Alba Martin', Rias Baixas, 2018, Galicia, Spain	10-/29-/40-
Sauvignon Blanc, Te Whare Ra, 2018, Marl., New Zealand	10.5/30-/42-
Riesling, Dreissigacker, Trocken 2018, Rheinhessen, Germany	43-
Chardonnay, 'Avni', Lingua Franca, 2015, Willamette Valley, USA	59-

## Rose

Domaine Grand Cros, 2018, Cotes de Provence, France	8.5/24-/34-
Château d'Ollières Rosé, 2018, Cotes de Provence, France	9.5/27-/39-

## Red Wine

175ml/500/750ml

Tempranillo, Barnardo Farrina, 2018, Castilla Y Leon, Spain (Tap)	6-/17-/-
Douro Tinto, 'Esteva' 2018, Casa Ferreirinha, Portugal	7.5/19-/31-
Pinotage, Winery Of Good Hope, 2019, Stellenbosch, South Africa	8-/21.5/32-
Lo Petit Fantet, Ollieux-Romanis, 2018, Pays d'Oc, France	8.5/22-/33-
Nero d'Avola, Costadune, 2018, Sicily, Italy	8.5/24-/36-
Beaujolais-Villages, 2017, Domaine de la Plaigne, France	9.5/25-/37-
Malbec, Altos las Hormigas, 2017, Mendoza, Argentina	10-/25.5/38-
Garnacha/Tempranillo, Palacios 'La Vendimea' 2018, Rioja, Spain	10.5/27-/40-
Gamay/Pinot Noir, Petit Salvard, Cheverney, 2019, Loire, France	41-
Valpolicella Classico, Monte dall'Ora, 2018, Veneto, Italy	11-/31-/44-
Pinot Noir, 'Rua', Akarua, Central Otago, New Zealand	12-/34-/48-
Shiraz Blend, Henry's Seven, Henschke, Barossa, Australia	58-

## Dessert Wine

100ml/375ml

Moscato, Innocent Bystander, 2018, Yarra Valley, Australia	20-
Monbazillac 'Jour de fruit', 2015, L'Ancienne, France	7-/24-

## Fresh Juices and Shots (Until 4pm)

Turmeric, Ginger, Cayenne, Lemon Shot	2.5
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Cold Pressed Orange/Apple/Grapefruit	4-

## Milks and Blends (Until 4pm)

Banana, Peanut Butter, Date, Organic Cocoa, Almond Milk Add Vanilla Whey Protein	6-
Berries, Acai, Chia Powder, Banana, Coconut Milk Add Vegan Hemp Protein	6-

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