

SET MENU

CARAVAN 




FOR THE TABLE


Steamed edamame, sea salt [pb, wg]

Marcona almonds and nocellara del belice olives [pb, wg]


SHARED STARTERS

Crisp chilli salt tofu, baby spinach, salted black beans, sesame [pb, wg] 

Steamed cod dumplings, sambal, soy, crispy shallot, coriander [wd]

Broken lamb meatballs, chermoula, aubergine, tahini, labneh, pickled red onion [wg] 

CHOOSE A MAIN

Cauliflower, turmeric and coconut fritters, tomato kasundi, minted cucumber yoghurt, pickles [pb, wg] 

Baked miso cod, rosemary butter sweet potato, pickled daikon, romaine, buttermilk, shichimi [wg]

Rose harissa marinated chicken breast, grilled courgette, mint-buttermilk dressing, pecorino, crispy chickpeas [wg] 

CHOOSE A PUDDING

Vanilla ice cream with espresso salt caramel sauce [v]

Flourless 65% islands chocolate cake, crème fraiche, marsala soused cherries [v]

Pandan and rose water slice, coconut yoghurt, pistachios [pb]

pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian |  - cooked in a fryer that 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. Please use the QR code to access our allergy matrix and nutritional information for this menu. Allergens are subject to regular updates, so please check before ordering. 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.

