

# The Advisory

## Food

### BURGERS

Homemade brioche buns, Galloway & Longhorn beef, arriving medium-rare	
Cheeseburger with mature cheddar	£6 <sup>50</sup>
Gorgonzola Burger with streaky bacon	£7 <sup>50</sup>
Bacon Burger with mushroom & onion	£7 <sup>50</sup>
Chorizo Burger beef patty with cheddar, beetroot, grilled chorizo & jalapeños	£7 <sup>50</sup>
Shrimp Po'Boy battered torpedo shrimp with a remoulade relish	£6 <sup>50</sup>
Buttermilk Chicken Burger with emmental & avocado	£6 <sup>50</sup>
Veggie Burger (V) sweet potato patty with avocado & grilled halloumi	£7 <sup>00</sup>

### OTHER FAVES

Shrimp Po'Boy salad battered torpedo shrimp with a remoulade relish served on a bed of salad	£6 <sup>50</sup>
Vegan Stack (V) char-grilled vegetable stack on a base of sourdough & avocado	£7 <sup>50</sup>
Sweet Potato Salad (V) (GF) sweet potato with avocado & grilled halloumi topped with homemade chutney	£7 <sup>00</sup>

## Food

### SIDES

Fries	£3 <sup>00</sup>
Sweet Potato Fries	£3 <sup>80</sup>
Onion Rings	£3 <sup>00</sup>
Chicken Wings	£5 <sup>00</sup>
Mac & Cauliflower Cheese	£4 <sup>20</sup>
Side Salad	£3 <sup>00</sup>
Poutine (suitable to share) fries topped with lamb gravy & goat's curd	£6 <sup>00</sup>

### MILKSHAKES/HARDSHAKES

Vanilla/Chocolate/Banana	£4 <sup>50</sup>
Vanilla White Russian Stolichnaya and Kahlua	£6 <sup>00</sup>
Chocolate Tobleron Baileys and Kahlua	£6 <sup>00</sup>
Banana Rum Shake Sailor Jerry	£6 <sup>00</sup>

### DESSERTS

Pecan Pie & Ice-Cream	£5 <sup>00</sup>
New York Baked Cheesecake	£4 <sup>50</sup>

## ADVISORY BRUNCH

### BRUNCH BURGER

Brioche Brunch Bap bacon, fried egg & chutney in our homemade brioche bap	£6 <sup>00</sup>
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### SWEET & SAVOURY (WEEKEND ONLY)

Chicken & Waffle buttermilk fried chicken on homemade waffles with maple syrup add bacon—£1 <sup>00</sup>	£6 <sup>50</sup>
Blueberry Pancakes with cream & maple syrup add bacon—£1 <sup>00</sup>	£4 <sup>50</sup>

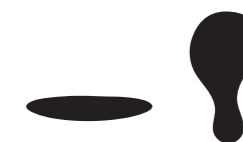
### EGGS

Big Breakfast poached eggs on sourdough toast with bacon, sausage, black pudding, grilled tomato & homemade baked beans	£8 <sup>00</sup>
Vegetarian Breakfast (V) poached eggs on sourdough toast with Glamorgan sausage, avocado, grilled tomato & homemade baked beans	£8 <sup>00</sup>
Poached Eggs on Toast (V) with option of bacon or smoked salmon served with avocado	£6 <sup>50</sup> /7 <sup>50</sup>
Spanish Omelette (V) omelette with onion, potato & red peppers	£7 <sup>00</sup>

### HEALTHY OPTIONS

Avocado on Toast (V) avocado on sourdough	£4 <sup>50</sup>
Bircher Muesli served with greek yoghurt & blueberries	£4 <sup>50</sup>

CHECK THE BOARD  
for our weekly brunch specials



# Beers

## DRAUGHT BEERS

Meantime London Pale Ale 4.3% £2<sup>60</sup>/£4<sup>80</sup>

Meantime London Lager 4.5% £2<sup>60</sup>/£4<sup>80</sup>

## LAGERS

Budvar 5% £3<sup>80</sup>

Crate Lager 4.8% £4<sup>60</sup>

Meantime London Lager 4.5% £4<sup>20</sup>

Camden Hells Lager 4.6% £4<sup>50</sup>

Brooklyn Lager 5.2% £4<sup>40</sup>

Portobello London Pilsner 4.6% £5<sup>80</sup>

## PALE ALES

Five Points Pale Ale 4.4% £4<sup>20</sup>

Brewdog Dead Pony Pale Ale 3.8% £4<sup>50</sup>

Camden Pale Ale 4% £4<sup>50</sup>

Gamma Ray Pale Ale 5.4% £4<sup>60</sup>

Meantime London Pale Ale 4.3% £4<sup>20</sup>

The Kernel Pale Ale\* 5.3% £4<sup>80</sup>

## INDIAN PALE ALES

The Kernel IPA\* 6.9% £5<sup>00</sup>

Brewdog Punk IPA 5.6% £4<sup>80</sup>

Beavertown '8 Ball' Rye IPA 6.2% £4<sup>80</sup>

Beavertown 'Neck Oil' Session IPA 4.3% £4<sup>80</sup>

Five Points IPA 7.1% £5<sup>20</sup>

Brooklyn East IPA (can) 6.9% £4<sup>50</sup>

## OTHER BEERS

Crate Cider 4.7% £4<sup>50</sup>

Vedett Extra Blonde (can) 5.2% £4<sup>20</sup>

Camden Gentleman's Wit 4.3% £4<sup>50</sup>

The Kernel Biere de Saison 5% £4<sup>60</sup>

# Cocktails

## SPRITZ

Aperol Spritz / Campari Spritz £6<sup>00</sup>  
Plenty of our Cà Del Console and a juicy slice of orange

Negroni Sbagliato £7<sup>00</sup>  
Campari & Martini Rosso topped with prosecco

French '75 £7<sup>00</sup>  
Tanqueray & lemon juice, topped with prosecco

## HOUSE COCKTAILS

Negroni £7<sup>00</sup>  
Tanqueray Gin, Martini Rosso & Campari on the rocks

Whiskey Sour £6<sup>50</sup>  
Bulleit Bourbon, lemon juice, bitters & egg whites

Amaretto Sour £6<sup>50</sup>  
Disaronno Amaretto, lemon juice, bitters & egg whites

Pink Lady £6<sup>50</sup>  
Tanqueray, Grenadine, lemon & egg white

Double Denim £6<sup>00</sup>  
Sailor Jerry balanced with maple syrup & lime

Bourbon Espresso £7<sup>00</sup>  
Double shots of Bulleit Bourbon & Caravan coffee.  
Our robust take on the classic Espresso Martini

## OTHER FAVES

Hendricks Gin & Fever Tree Tonic £5<sup>50</sup>  
double up—£1<sup>00</sup>

Stolichnaya Vodka, Lime, Soda £5<sup>20</sup>  
double up—£1<sup>00</sup>

Appleton Estate Rum & Coke £5<sup>50</sup>  
double up—£1<sup>00</sup>

# Wines

## WHITE WINE

Viura Candidato £4<sup>20</sup>/16<sup>50</sup>  
VINO DE LA TIERRA DE CASTILLA, SPAIN. 2014  
silky and smooth on the palate with well balanced  
flavours and a long finish.

Sauvignon Blanc, Siete Soles £4<sup>60</sup>/18<sup>00</sup>  
CENTRAL VALLEY, CHILE. 2015  
fresh aromas of green fruit, grapefruit, lime,  
nectarines, peach and acacia flowers.

Chenin Blanc, Kanu £22<sup>00</sup>  
STELLENBOSCH, SOUTH AFRICA. 2014  
a nose of melon, flowers and savoury notes with  
some honey-spiced fruit leads to a tropical palate.

## RED WINE

Tempranillo Tinto, Candidato £4<sup>20</sup>/16<sup>50</sup>  
VINO DE LA TIERRA DE CASTILLA, SPAIN. 2014  
bursting with strawberry, raspberry and  
blackcurrant with a creamy, smooth texture

Malbec, Finca La Colonia £5<sup>00</sup>/19<sup>50</sup>  
MENDOZA, ARGENTINA. 2015  
sweet and spicy aromas, smooth texture with a  
harmonious finish

Cabernet Sauvignon, Castel Firmian £21<sup>00</sup>  
TRENTINO, ITALY. 2013  
a nose of melon, flowers and savoury notes with  
some honey-spiced fruit leads to a tropical palate

## ROSÉ

Domaine Coste Rosé £5<sup>00</sup>/20<sup>00</sup>  
VIN DE PAYS DES CÔTES DE THONGUE, FRANCE. 2013  
palish pink in colour, with a plump, dry palate, and  
flavours of strawberry and blackberry. Fresh and  
round with good length

## SPARKLING

Prosecco, Extra Dry, Cà del Console £6<sup>00</sup>/25<sup>00</sup>  
VENETO, ITALY. 2013  
delicate and fruity. Ideal as an aperitif, and alongside  
seafood plates and pasta dishes

# BEVERAGES

## HAIR OF THE DOG

Bloody Mary £6<sup>00</sup>

Mimosa £6<sup>00</sup>

## FRESH JUICES

Orange Juice £3<sup>00</sup>

Apple Juice £3<sup>00</sup>

## SOFT DRINKS

Ginger Beer £2<sup>20</sup>

Coke/Diet Coke £2<sup>60</sup>

Fentiman's Victorian Lemonade £2<sup>80</sup>

Orangina £2<sup>60</sup>

Sparkling Water £2<sup>40</sup>

Still Water £2<sup>40</sup>

## CARAVAN COFFEE

Espresso	£1 <sup>80</sup>	Latte	£2 <sup>40</sup>
Macchiato	£1 <sup>80</sup>	Cappuccino	£2 <sup>40</sup>
Piccolo	£2 <sup>00</sup>	Mocha	£2 <sup>50</sup>
Americano	£2 <sup>00</sup>	Hot Chocolate	£2 <sup>50</sup>
Flat White	£2 <sup>20</sup>	For soya milk add 20p	

## POT OF TEA

Earl Grey - English Breakfast  
Green - Fresh Mint

£2<sup>00</sup>

\* Brew may vary - ask at the bar