

From 2,000 years before the PYRAMIDS were ever built, right up until a generation ago, we milled our grain on a stone QUERN, mixed it with spring water and a pinch of sea-salt to create the staple of life, our daily bread. Up until around the 1870s we allowed nature to do its work – trusting in the natural FERMENTATION process that occurs when the almost supernatural array of wild yeasts, bacteria and ENZYMES break down the dough and transform it.

These magical particles consume the proteins and gluten in the grain, liberating minerals and adding B vitamins. This process is known as SOURDOUGH – the first-ever grain-growers mastered it 10,000 years ago in Jordan and Turkey.

The SOURDOUGH process is SLOW and unpredictable. It's (endearingly) moody and capricious, depending on the temperature, humidity, air pressure and myriad different characteristics and variables of the grain itself. But, it makes the dough far more NUTRITIOUS, more flavourful and more digestible. Infinitely so. It consumes the excess gluten that so many of us are intolerant to, and transforms it into pockets of carbon dioxide gas which then get fossilised as glorious BUBBLES within the bread/dough.

We love this natural FERMENTATION process so much that we use it to create all our PIZZAS – made with purely organic flour. And our devotion to natural processes extends across our menu, from the veggies to sauces, KOMBUCHAS, craft beers and naturally FERMENTED wines.



N O V E M B E R

SNACK

- Flatbread – Bagna càuda 7
- Casella ham & fermented mustard seeds 15

FERMENTS

- Kimchi 7
- Cucumbers 7
- Curried cauliflower 7

SHARE

- Pickled cucumber – tahini, salsa macha 12 v
- Asian pear & burrata salad – yuzu kosho vinaigrette, seaweed & watercress 17
- Japanese sweet potatoe - sunchoke mayo, celery, candied cashews, black garlic vinegar 14
- Butter lettuce & lovage - herbed creme fraiche, sunflower seeds & parmesan 14

ORGANIC SOURDOUGH PIZZA

- Puttanesca – tomato sauce, cherry tomatoes, shallots, black olive, calabrian chilie 15 v
- Margherita – tomato sauce, buffalo mozzarella, fresh basil 16
- White – pistachio pesto, mozzarella, ricotta, honey 17
- Kimchi – tomato sauce, mozzarella, aged goat gouda, black sesame 18
- Pepperoni – tomato sauce, mozzarella, pepperoni 18
- Kale - Sunchoke puree, kale pesto, garlic, shallot 19 v
- Grapes and gorgonzola – buffalo mozarella & calabrian chillies 20
- Mushroom – crimini/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 20
- Bacon with spicy pineapple – smoked mozarella, pickled pineapple, pickled chilli sauce & cilantro flowers 20
- Burrata and anchovy – tomato sauce, garlic, extra virgin olive oil & black pepper 20
- Fennel sausage & broccolini - farmers market crumbled pork sausage, cream, garlic, shallot base, finished with parmesan 22
- The Banger - tomato base, buffalo mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 23

DESSERTS

- Chocolate Mousse - pistachios, candied orange peel, sea salt, olive oil 9 v
- Berries & cream - ice cream, raspberries, , cream, fermented lemon, sunflower seeds, marjoram & olive oil 10

v = vegan

WATER

Complimentary filtered water

Agua de Piedra (sparkling) 4

SOFT KOMBUCHA

Spicy watermelon 9

HARD KOMBUCHA

Juneshine - Blood orange & mint 9

C I D E R

Fable Farm Fermentory - Emanation 750ml 49

dry elegant, lightly sparkling with a hint of chestnut

honey and russet apples

B E E R

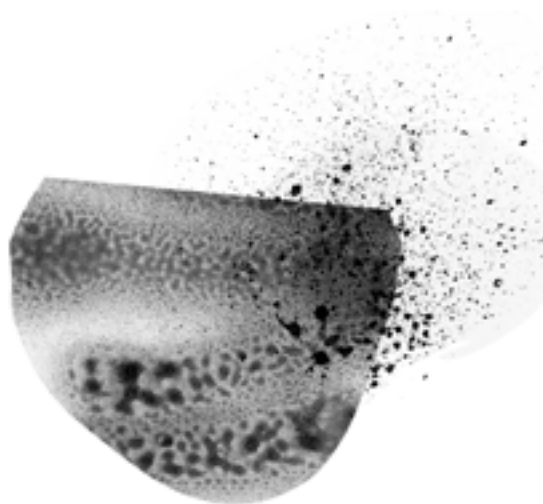
Highland Park Brewery - Fill Pils 8

IPA options - 8

NATURAL CHAMPAGNE

Vignes de Montgueux, Jacques Lassaigne (chardonnay) ^{FRA}

super smooth, fresh fruity, creamy and mineral nose 100



SPARKLING

Frauen Power, Vin De La Gamba (dornfelder/sylvaner) ^{GER}

Juicy, light, fizzy, cola, blackcurrant, think Lambrusco, think fun! 54

Splash, (Pet nat), Chateau Barouillet, (Semillion) ^{FR}

clean, bright, fine bubbles, citrus, melon, elegant and refreshing 16 / 60

WHITE

Clar, Jordi Parera (chardonnay, xarel-lo) ^{ES}

light, aromatic, fresh, clean with an elegant finish 14 / 52

Abeurador Tranquil, Mendall, (macabeu) ^{ES}

lightly effervescent, zesty, apples, natural sweetness & vineyard salinity 68

Cuvee Aragonite, Julien Guillot (white burgundy) ^{FR}

elegant aromas of pear and lime flower, the palate is intensely mineral and firm acidity, white fruits, citrus, spice and stone flavors 95

ROSÈ

Six Roses, Domaine Benjamin Taillandier, (carignan/syrah) ^{FRA}

very light, dry, salty watermelon juice 14 / 56

La Buelle du Facteur, (sparkling), Domaine du Facteur (gamay) ^{FRA}

cranberries, wild strawberries, crisp salinity, delightfully bone dry 56

Lamoresca, (nero d'vvola, frappato/moscato) ^{ITL}

cherries & berries, soft pepper leather, a little tart, fragrant nose with a fine structure 80

ORANGE

Litrotto Bianco, l'archetipo, , Schmitt, (verdeca, marchione) ^{ITL}

light, , dry, aromatic with smooth citrus notes 14 / 58

Mulatschak, Meinklang, (welschriesling, pinot gris,) ^{GER}

light, aromatic, slight haze with goldenberries and apricots 56

Müller-Thurgau, Schmitt, (Müller-Thurgau) ^{GER}

light to medium, dry, aroma of orange blossom and peach with tropical notes 63

Antany, Portes Obertes, (grenacha) ^{ES}

skin contact, one part white grenache, stonefruit with a delicate mustard tip 64

Ripazzo, Le Coste (malvasia) ^{ITL}

delightful texture, zippy acidity, crisp with notes of tangerine, melon and peach 64

Bianchetto, Le Coste (malvasia/moscato) ^{ITL}

smooth structure, cloudy with apricot on the nose with notes of citrus & herbs freshness 68

RED

Indigeno Rosso, Cantina Indigeno (montepulciano) ^{ITL}

fresh & juicy with cranberry, cherry notes 15 / 56

Cotes du Rhone, Frank Balthazar (syrah, grenache) ^{FR}

black fruit, earthy with a hint of smoky pepper and a smooth finish 16 / 62

La Luna, Bruno Duchene (grenache) ^{FR}

Light bodied, off dry, sophisticated with notes of berries and organic vines 72

La Llopetera, Joan Ramón Escoda (pinot noir) ^{ES}

smooth tannins, dry, medium to full body, dark fruits with hints of spicy tobacco & strawberries 80

Cuvée Auguste, Julien Guillot (pinot fin) ^{FR}

smells like crushed flowers, earth, orange peel and spice. the palate is dense, silky with notes of licorice and chalky minerals 95

all bottles are 50% discounted for to-go

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