

From 2,000 years before the PYRAMIDS were ever built, right up until a generation ago, we milled our grain on a stone QUERN, then 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 colonise 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.



## APRIL

### SNACK

Flatbread – Bagna càuda 7

Casella ham & fermented mustard seeds 15

### FERMENTS

Kimchi 7

Cucumbers 7

### SHARE

Pickled cucumber salad – tahini, salsa macha 12 (v)

Spring peas & burrata salad – sugar snap peas, market radishes, pea tendrils, tarragon oil & lemon vinaigrette 17

Spicy sprout salad – fish sauce vinaigrette, cabbage, fresh chilli, cilantro, mint, shallots & prawn crackers 13

Butter lettuce & fines herbs – herbed crème fraîche, sunflower seeds & parmesan 14

### ORGANIC SOURDOUGH PIZZA

Puttanesca – tomato sauce, cherry tomatoes, shallots, black olive, calabrian chillies 16 (v)

Margherita – tomato sauce, buffalo mozzarella, fresh basil 17

White – pistachio pesto, mozzarella, ricotta, honey 18

Kimchi – tomato sauce, mozzarella, aged goat gouda, black sesame 18

Pepperoni – tomato sauce, mozzarella, pepperoni 18

Grapes & gorgonzola – buffalo mozzarella & calabrian chillies 20

Bacon with spicy pineapple – smoked mozzarella, pickled pineapple, pickled chilli sauce & cilantro flowers 20

Burrata & anchovy – tomato sauce, garlic, extra virgin olive oil & black pepper 20

Mushroom – crimini/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 22

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)

(v) – Vegan

## DRINKS

### WATER

Complimentary filtered water

Agua de Piedra (sparkling) 4

### SPARKLING WATER

Aqua de Piedra 5

Yuzu 5

Ringo Apple 5

Ume 5

### BEER

Highland Park Brewery – America's Preference Pilsner 8

Highland Park Brewery - West Coast IPA 8

### CIDER

Pressed Love, Durham (gravenstein apples) <sup>US</sup>

pet-nat cider, elegant & fruity 45

### NATURAL CHAMPAGNE

Vignes de Montgueux, Jacques Lassaigue (chardonnay) <sup>FR</sup>

super smooth, fresh fruity, creamy & mineral nose 100



## NATURAL WINE

### SPARKLING

Bianco Frizzante, Cantina Giardina (pet - nat) <sup>ITL</sup>  
peachy & apricot, crisp & complex, dry with orange bubbles! 22 / 85

Vouvray, Domaine du Facteur (chenin) <sup>FR</sup>  
dry, mineral driven with soft apple & pear notes 65

Col Fondo, Caneva da Nani (prosecco) <sup>ITL</sup>  
citrus & pear notes sit against a floral backdrop with a clean mineral finish 55

Sui Lieviti Frizzante, Orsi Vigneto San Vito (pignoletto) <sup>ITL</sup>  
peaches & cream with soft apples & a light orange perlage 60

Pétillant Naturel, Schmitt (pet - nat) <sup>GER</sup>  
soft bubbles, dry, delicate apple & pear with subtle minerals 70

Antico, Furlani (pet - nat) <sup>ITL</sup>  
light, dry, cloudy with melon, stone fruit & lemon on the palate 72

### WHITE

Soave Bianco, Garganuda (garganega) <sup>ITL</sup>  
clean, dry, medium body, aromatics, apples & citrus with a touch of minerals 17 / 63

Abeurador Tranquil, Mendall (macabeu) <sup>ES</sup>  
lightly effervescent, zesty, apples & smooth texture 68

Cuvee Aragonite, Julien Guillot (white burgundy) <sup>FR</sup>  
elegant aromas of pear & lime flower, minerals & firm acidity with citrus, spice & stone flavors 95

### ROSÉ

Buona Notte, Markel (sangiovese) <sup>US</sup>  
light, dry, classic structure, red cherries, rose petals & tobacco 16 / 64

Feints, Ruth Lowandowski (dolcetto) <sup>US</sup>  
fresh, bright & juicy with strawberry/cherry notes & spongy tannins 68

Lamoresca, (nero d'vvola, frappato/moscato) <sup>ITL</sup>  
fresh summer berries, sweet spice, leather, texture 80

Rosé, Els Jelpins (garanacha/sumoll) <sup>ESP</sup>  
dry, light-bodied, cherry & watermelon notes with a spritz of violet 185

### ORANGE

fiano, l'archetipo (fiano) <sup>ITL</sup>  
smooth medium body, floral on the nose, soft on the palate, peach and pineapple finish 16 / 60

Liternum, Gaia Felix (asprinio) <sup>ITL</sup>  
medium, dry, a touch cloudy, rich texture, citrus fruits/melon & herbs 60

Muscat Blanc, Margins (muscat blanc) <sup>US</sup>  
dry, light, aromatic, tropical on the nose, with lychee & orange peel notes 64

Phénix, Domaine Frédéric Geschickt (pinot gris/gewürztraminer) <sup>FR</sup>  
fresh & fruity with pomegranate & cranberry & a lush, silky finish 85

Adam, Cantina Giardino (greco bianco) <sup>ITL</sup>  
nectarine & oranges give depth to this smoky savoury chesnut finish 90

Umami, Milan Nestarec (riesling) <sup>CZ</sup>  
floral aroma, apples & pears with a complex peach & ginger finish 110

## NATURAL WINE

### RED

La Cuisine de ma Mère Chinon, Domaine Grosbois (cabernet franc) <sup>FR</sup>

bright, smooth, succulent, dry balanced acidity, blackberries/fruity, touch of pepper 16 / 60

Andiano, Buona Notte (merlot) <sup>US</sup>

medium, dry, red fruits, earthy, leather, pepper & well balanced 70

La Luna, Bruno Duchene (grenache) <sup>FR</sup>

light to medium body, dry, sophisticated with notes of berries & organic vines 85

Susucaru Rosso, Frank Cornelissen (nerello mascalese) <sup>ITL</sup>

light-medium body, dry, bright red fruits, with smoky minerals 88

Cuvée Auguste, Julien Guillot (pinot fn) <sup>FR</sup>

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

Soulà, Jordi Perez (grenache) <sup>FR</sup>

rich & fruity with silky tannins & smooth finish, aged in Burgundy barrels 122

