

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.



AUGUST

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)

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

Peach & burrata salad – tomatoes, thai herbs, fish sauce vinaigrette & roasted peanuts 17

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

Summer Blossom - eggplant purée, chunky tomatoes, garlic, shallots, squash, squash blossoms with dollops of tahini 22 (v)

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

Fennel sausage & kale – 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

Berries & Cream - local vanilla ice cream, strawberries, sunflower seeds, lemon zest, salted cream, olive oil & thai basil 9

Chocolate Mousse – pistachios, candied orange peel, sea salt, olive oil 9 (v)

(v) – Vegan

Please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Topo Chico 4

Yuzu 5

Ringo 5



BEER

Highland Park Brewery – Crosbo Pilsner 8

Highland Park Brewery – Westcoast IPA 8

Highland Park Brewery – Good Green IPA 8

NATURAL CHAMPAGNE

Vignes de Montgueux, Jacques Lassaigue (chardonnay) ^{FR}

super smooth, fresh fruity, creamy & mineral nose 100

NATURAL WINE

SPARKLING

Vines Sum (pet - nat), Oro di Diamanti (pignoletto) ^{ITL}

light, dry, crisp, citrus & stone fruit with a creamy, tropical finish 14 / 48

Sui Lieviti Frizzante, Orsi Vigneto San Vito (pignoletto) ^{ITL}

peaches & cream with soft apples & a light orange perlage 60

Fa Serè Ancestral (pet - nat), Jordi Llorens (macabeu) ^{ESP}

apples & pear, crisp lively bubbles with a dry finish 65

Bianco Frizzante, Cantina Giardina (pet - nat) ^{ITL}

peachy & apricot, crisp & complex, dry with orange bubbles! 85

Bacchus (pet - nat), 2Naturkinder (bacchus) ^{GER}

light, passionfruit & pear with hints of peach & pineapple with a dry finish 90

WHITE

Note di Bianco, Alessandro Viola (grillo) ^{ITL}

zesty, crisp, white fruit & flowers on the nose, green tree fruits on the palate 16 / 58

Gaia Fiano, Cantina Giardino (fiano) ^{ITL}

complex, savory, floral notes, peach with a citrus finish 100

Le Petit Tête, Jean-Marie Berrux (chardonnay) ^{FR}

crisp, clean & creamy, apples with a touch of citrus & bright acidity 105

Himmel Auf Erden, Christian Tschida (weissburgunder) ^{AT}

light to medium, juicy, cucumber and citrus mix with rose & a touch of minerals 110

ROSÉ

La Rose Et Le Vampire, Slobodne (cab sauv/blaufränkisch) ^{SK}

juicy, dry, light, strawberries with a tart finish 19 / 68

Rosé de Zaza, Jordi Perez (shiraz/syrah) ^{FR}

medium to light, cherry, dried strawberries with earthy/woody notes & elegant textures 66

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

fresh summer berries, sweet spice, leather texture 80

Rosé, Els Jèlipins (garanxa/sumoll) ^{ESP}

dry, light-bodied, cherry & watermelon notes with a spritz of violet 185

ORANGE

Glu Glu, Cantina Giardino (coda di volpe bianca) ^{ITL}

baked apples, pear, medium acidity, light body, fruity & fragrant 18 / 68

Ex Alba, Podere Pradarola (trebbiano) ^{ITL}

light, bright, orange, grapefruit, citrus & stone fruit 60

Los Annegeles, Autour de l'Anne (colombard/vermentino) ^{FR}

dry, medium body, citrus fruits, minerals, with a slight salt & tropical finish 67

Erdreich, Schmitt (muscat blanc/pinot blanc) ^{GER}

pineapple & passionfruit, dry & balanced, medium tannins with spicy, bright acid 96

Chianzano, Cantina Giardino (greco) ^{ITL}

dry, juicy, round & smooth, hint of pickle on the nose, citrus fruits with a sprinkle of savory spice 98

Umami, Milan Nestarec (riesling) ^{CZ}

floral aroma, apples & pears with a complex peach & ginger finish 110

NATURAL WINE

RED

Rosso, Barbacàn (nebbiolo) ^{ITL}

medium, smooth, dry, fruit on the nose, crisp cherry, plum, cranberry, pepper, balsamic & spice 18 / 64

Une Tranche Nouvelle, Gerard Belaid (gamay) ^{FR}

light to medium, a little crunch, cherry, pepper, thyme 58

Re Rosso, Cantina Giardino (aglianico) ^{ITL}

fuller body, cherry, strawberry, juicy, spicy with soft tannins 72

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

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

Etna Rosso, Crasà SRC (nerello mascalese) ^{ITL}

floral & perfumed, dark cherry skin & raspberry, smooth & elegant with black pepper 95

Munjebel Rosso, Frank Cornelissen (nerello mascalese) ^{ITL}

medium, black cherry & berry, volcanic minerals, smoky on the nose with a finessed finish 110

Soulà, Jordi Perez (grenache) ^{FR}

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

