

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.



SEPTEMBER

SNACK

Flatbread – Bagna càuda 7

Casella ham & fermented mustard seeds 15

FERMENTS

Kimchi 7

Cucumbers 7

SHARE

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

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

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

Melon & Ham -- weiser farms melon, humboldt fog, la quercia prosciutto, fermented chili honey, persian mint 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

Market Summer Corn – sun gold tomato, tallegio, parmesan, pickled jalapeño, basil, black pepper 21

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

Ringo 5

Yuzu 5



BEER

Highland Park - Westcoast IPA 8

Eagle Rock - Amwolf Pilsner 8

HARD CIDER

Fruktstereo Daft Frukt [750ml] 45

HARD KOMBUCHA

Flying Embers - Pineapple Chili 8

NATURAL CHAMPAGNE

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

super smooth, fresh fruity, creamy & mineral nose 100

NATURAL WINE

SPARKLING

Pét Nat Rosé, Schmitt (pét - nat rosé) ^{GER}

light leather, red fruit, acid fresh with a savory tart finish 22 / 80

3UEI (pét - nat rosé), Podere Il Saliceto (moscato/nascetta/glera) ^{ITL}

aromatic, delicate perlage, rose tea, dry with fruity notes 77

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

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

WHITE

Nonna Aurelia Carricante, Siciliano (carricante/chardonnay) ^{ITL}

medium to full body, peach & passionfruit, medium acidity with a touch of pepper & smoke 16 / 58

La Femme Soleil, Domaine Hors Champ (macabeo) ^{FR}

dry, medium body, buttery, peach & pear, & a slight oaky finish 77

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

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

Le Petit Têtu, 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

Rosato, Meigamma (cannonau) ^{ITL}

creamy watermelon, wild strawberry, dry, light body, with exotic fruits & acidity 20 / 70

Rosato, Barbacàn (nebbiolo) ^{ITL}

medium body, strawberry & tamarind with hints of red orange & smoke 80

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

fresh summer berries, sweet spice, leather texture 80

Rosé, Els Jelpins (garanacha/sumoll) ^{ESP}

dry, light-bodied, cherry & watermelon notes with a spritz of violet 140

NATURAL WINE

ORANGE

Na, Cantina Giardino (falanghina/fiano) ^{ITL}

fermented peach, orange, spicy, a little zest with medium body & smooth tannins 18 / 64

Supermajer, Slobodné Vinárstvo (pinot gris/riesling) ^{SK}

medium body, zippy, ginger & apple with a spiced orange finish 72

Bianchetto, Le Coste (procanico) ^{ITL}

dry, juicy, stone fruit, salted peaches with herbaceous notes 72

Emma, Farnea (moscato giallo/moscato bianco) ^{ITL}

bold, juicy, tangerine & blood orange, peach, fresh minerals 80

TRBLMKR, Milan Nestarec (neuburger) ^{CZ}

medium bodied, orange grapefruit, dried mango, with a kick of acid 90

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

RED

Rosso, Barbacàn (nebbiolo) ^{ITL}

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

Hanami, Domaine Bobinet (cabernet franc) ^{FR}

cherry & raspberry notes, crunchy, with medium tannin & a sprinkle of spicy pepper 58

Comax Ethylx, Domaine le Casot des Mailloles (shiraz/syrah) ^{FR}

rustic, leather, dark cherries & blue fruits, nice acid & medium tannins 64

MDXV, Autour de L'Anne (carignan) ^{FR}

juicy, light, zippy, cherry & plum fun 70

Andiamo, Buona Notte (merlot) ^{US}

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

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

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

Cuvée 910, Domaine Vignes du Maynes (pinot noir/gamay) ^{FR}

smooth, elegant, aromatic, dry, a little juicy, red berries & cacao beans 120

Soulà, Jordi Perez (grenache) ^{FR}

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

Red, Els Jèlipins (sumoll) ^{ESP}

silky, medium weight, juicy, red fruits, with a hint cacao & minerals 175

