

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.



OCTOBER

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

Peach & 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, roasted eggplant, sungold tomato, capers, basil, calabrian chillies 17 (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

Cabbage Special - Napa cabbage, mozzarella, stracciatella, scallion, parmesan, pine nuts, mint salsa verde (contains anchovy)

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

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

Ringo 5

Yuzu 5



BEER

Highland Park - Standing in the Sun IPA 8

Highland Park - Past Future IPA 8

Highland Park - America's Preference Pilsner 8

HARD CIDER

Fruktstereo Daft Frukt [750ml] 40

HARD KOMBUCHA

Flying Embers - Pineapple Chili 8

NATURAL WINE

SPARKLING

Splash!, Château Barouillet (sémillon) ^{FR}

clean, bright, fine bubbles, citrus, melon, elegant & refreshing 17 / 60

Lambruscone, Folicello (lambrusco) ^{ITL}

earthy, tobacco, pomegranate, red currant, nose of plum, medium tannins with a dry finish 48

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

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

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

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

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 & citrus mix with a touch of minerals 110

ROSÉ

Correcaminos, Micro Bio (shiraz/syrah/chardonnay) ^{ESP}

bright, juicy watermelon, strawberry & melon notes with a medium body 21 / 76

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

Antany, Portes Obertes (garnacha blanca/moscatel) ^{ESP}

light to medium, iced tea, rose petal, crisp with tropical notes 60

Si Si Macabeu, Jordi Llorens (macabeo) ^{ESP}

light, strawberry, cherry & floral, leather 62

Utopiste Restons Nature, Kumpf et Meyer (gewürztraminer) ^{FR}

aromatic, medium to full, juicy yet complex, grapefruit & tropical 82

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

Dazibao, Lilian & Sophie Bauchet (gamay) ^{FR}

light, red berry jam, tobacco & well balanced 68

Anne, A Wine Again, Autour de l'Anne (shiraz/syrah) ^{FR}

dry, round, bold, smooth, rich leather, dark berry & pepper 82

Il Pazzo, Farnea (merlot) ^{ITL}

dark fruit, deep, savory & juicy 108

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

Barolo Bussia, Cascina Pugnane (nebbiolo) ^{ITL}

medium, juicy, soft smooth dry tannins, blackberry, fennel, with a rustic finish 142

Red, Els Jelpins (sumoll) ^{ESP}

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

to-go prices approx. 50% discounted, just ask server

