

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.



NOVEMBER

SNACK

Flatbread – Bagna càuda 7

Casella ham & fermented mustard seeds 15

FERMENTS

Cucumbers 7

Kimchi 7

SHARE

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

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

Tapenade & burrata salad - green olive tapenade, pine nuts, marinated tomato, shallot, soft herbs, sourdough 17

ORGANIC SOURDOUGH PIZZA

Puttanesca – tomato sauce, roasted eggplant, sungold tomato, oregano, 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

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

The Banger – tomato base, buffalo mozzarella, salami, nduja, fermented mustard seeds, honey & basil 23

The Clam Special - clams, cream, garlic, market potatoes, bonito flake, parsley, parmesan, & chili flake 24

DESSERTS

Spiced Apples & Cream - local vanilla ice cream, pink lady apples, lemon, cream, pine nuts & anise hyssop 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 - Pleasant Pilsner 8

Highland Park - Populist IPA 8

Highland Park - Thunderbolt Gold Lager 8

HARD KOMBUCHA

Dragonfruit 8

CHAMPAGNE

Blanc des Blancs, Lelarge-Pugeot (chardonnay) ^{FR}

dry, tight perlage, brioche, crisp acidity, ripe citrus & orange peel 140

NATURAL WINE

SPARKLING

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

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

Restons Dark, Kumpf et Meyer (pinot gris) ^{FR}

apricot marmalade, citrus, tangerine, low acidity, well balanced 86

Sainte Genevieve Extra Brut, Domaine Vignes du Maynes (chardonnay) ^{FR}

fresh, white peach, hint of brioche, baked apple with a dry finish 95

Moje, Milan Nestarec (riesling) ^{CZ}

bright, ginger, whiff of citrus honey with wild herb notes 160

WHITE

Blanc, Domaine de Majas (rolle) ^{FR}

medium body, elegant, minerals with green apple & pear notes 14 / 52

Déferlante Blanc, Les Vignes d'Olivier (chenin blanc) ^{FR}

elegantly bubbled with strawberry and citrus finish 72

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

Luar Rosa, Bojo do Luar (loureiro & vinhão) ^{PT}

light, dry crisp with watermelon & red fruit notes 14 / 52

Panda Abruzzo, Lammidia (moscato rosa del trentino) ^{ITL}

cherry & watermelon with a smooth saline finish 76

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

fresh summer berries, sweet spice, leather texture 80

Rosato, Barbacàn (nebbiolo) ^{ITL}

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

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

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

NATURAL WINE

ORANGE

Mish Mash, Judith Beck (blend) ^{AT}

tangerine peels & mint leaves, herbaceous fields 18 / 63

Mendall Terme de Guiu Blanc, Laureano Serres Montagut (macabeo) ^{ESP}

medium body, pineapple & citrus, smooth with a dry mineral finish 70

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

Miky-Mauz, Milan Nestarec (chardonnay/pinot gris) ^{CZ}

light & full, crisp & round, well balanced, tropical grapefruit with light acidity 102

Mus'cat, l'Octavin (muscat blanc) ^{FR}

cloudy, tropical, hints of stone fruit, light, a little yuzu zip 126

RED

Patatino, Martha Stoumen (zinfandel/nero d'avola) ^{US}

fruit forward, low tannins, lightly effervescent, strawberry & plum, bright acidity 22 / 80

Hors Champs Une Vie La Nuit, Clos du Rouge Gorge (syrah) ^{FR}

black cherry & flowers, wet stones, rustic 20 / 73

Tranoi Rouge, Domaine Santamaria (nielluccio) ^{FR}

dry, juicy, dark fruit, medium body, elegant with a touch leather 62

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

light to medium body, dry, sophisticated with notes of berries & organic vines 84

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

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. 60% discounted, just ask server

