

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, TEPACHE, craft beers and naturally FERMENTED wines.



JUNE

SNACK

Flatbread – Bagna càuda 9

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FERMENTS PLATE

Daikon, cucumbers & kimchi 12

SHARE

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

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

Burrata salad – burrata, green beans & snap peas, charred pasilla peppers, tomatoes, thai herbs, fish sauce & crispy shallots 17

ORGANIC SOURDOUGH PIZZA

Puttanesca – tomato sauce, sungold tomato, oregano, capers, garlic, calabrian chillies & anchovies 19

Margherita – tomato sauce, buffalo mozzarella, fresh basil 20

White – pistachio pesto, mozzarella, ricotta, honey 22

Kimchi – tomato sauce, mozzarella, aged goat gouda, black sesame 22

Pepperoni – tomato sauce, mozzarella, pepperoni 20

Bacon with Spicy Pineapple – smoked mozzarella, pickled pineapple, pickled chilli sauce & cilantro flowers 21

Mushroom – crimini/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 23

The Banger – tomato base, buffalo mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 24

Special Sausage and Broccoli – garlic cream base, finley farms sprouting broccoli, house spicy fennel sausage, parmesan cheese 22

Special Tomato Pie – valdivia farms heirloom tomato, green garlic, sherry vinegar, lemon basil & ricotta 24

DESSERTS

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

Cherries & Cream - vanilla ice cream, macerated cherries, shiso, meyer lemon, whipped cream, sesame seed tuille 11

(v) – Vegan

please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Topo Chico 4

Yuzu 5

NON-ALCOHOLIC

Tepache Mango Chili 6

Tepache Watermelon Jalepeño 6



BEER

Eagle Rock - Bootsy IPA 8

Highland Park - Baseball Lager 8

CIDER

Barbos Yeti [750ml] 35

APERTIF

Amaro Angeleno 10

CHAMPAGNE

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

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

NATURAL WINE

SPARKLING

Vouvray Extra Brut, Domaine du Facteur (chenin) ^{FR}

dry, mineral driven with soft apple & pear notes 18 gl

Pet Moon Pink, Neighbourhood (pinot noir) ^{US}

soft prelage, tropical guava & papaya, fuji apple, fresh acidity & minerals 60

Crazy Crazy [pet-nat], Marto (riesling) ^{GER}

dry, juicy, pineapple, grapefruit, & apricot with good acid and structure 64

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

Chenin, Domaine de Majas (chenin blanc) ^{FR}

fresh, medium body, stone fruit & grassy notes with green apple & citrus 15 gl

Pas Folle, La Guépe, Vignoble le Temps d'Aimer (folle blanche) ^{FR}

dry, light body/tannins, bold acidity, asian pear, rustic lemon citrus, pomelo fruit with light salinity and fresh thyme 62

Patapon Blanc, Domaine le Briseau (chenin blanc) ^{FR}

dry, light acidity, medium body/tannins, hint of effervescence, lemon pith, pineapple, toasted cashews & brioche 80

En Chapon, Julien Altaber (chardonnay) ^{FR}

dry, light body/tannins with bold acidity, salty lemon, popcorn kernels, fresh chopped almonds with a hint of kefir 100

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

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

ROSÉ

Amanda Rosado de Lágrima, Alfredo Maestro (garnacha) ^{ESP}

dry, light to medium body, soft tannins, bright red berries, pomegranate with a striking salinity 18 gl

Primitivo, Fres.co, (primitivo) ^{US}

dry, medium tannins/acidity, bold body, blueberries, blood oranges & red currants 65

Himmel Auf Erden Rosé, Christian Tschida (cabernet sauvignon) ^{AT}

strawberries, raspberries, light, well balanced with a little watermelon zing 115

Rosé, Els Jelpins (garnacha/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 gl

Deviner, Slobodné Vinárstvo (traminer/devin) ^{SK}

dry, medium body, jasmine, orange, honey, lemon & lychee 84

Nur, La Distesa (malvasia/trebbiano/verdicchio) ^{ITL}

dry, well balanced body/tannins/acidity, orange marmalade, caramelized apricots, jasmine, green apple & mango 84

di Rado, Monticelli Bianco (soave/trebbiano/garganega) ^{ITL}

medium body with notes of white fruit & almond on the finish 92

Alsace Grand Cru Kaefferkopf, Domaine Frédéric Geschickt (riesling) ^{FR}

dry, medium body/tannins, bold acidity, orange peel, dried peach, apricot, baked apple & bright spices 105

Himmel Auf Erden II Maische Vergoren, Christian Tschida (scheurebe/weissburgunder) ^{AT}

dry, floral, aromatic, golden honey, orange, grapefruit & citrus 108

RED

Rosso Viola, Vigneto Saetti (lambrusco) ^{ITL}

dry, juicy, fizzy, cherry, cranberry with smoky pepper 15 gl

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

dry, bold body/medium tannins & acidity, oak, blackberry, leather, licorice root & cherry 18 gl

Pinot Noir, Jean Ginglinger (pinot noir) ^{FR}

light, bright, fragrant & fruity with pepper & lavender on the finish 68

Rosso, Le Coste (sangiovese) ^{ITL}

dry, medium body, blackberry jam, rhubarb, fresh cranberries, tobacco, black pepper & winter spices 88

Atanasius Rot, Gut Oggau (zweigelt) ^{AT}

dry, medium body, pomegranate, blueberry & pepper with notes of tobacco, mushroom & forest twig 102

Echalier Saumur-Champigny, Domaine Bobinet (cabernet franc) ^{FR}

dry, medium acidity/body/tannins, licorice, ripe cherries, roasted bell peppers, green chilies & red plums 115

Bedeau Rouge, Frédéric Cossard (pinot nero) ^{FR}

notes of cinnamon & nutmeg with bing cherries & a hint of oak 120

Trousseau Arbois, Domaine de la Pinte (trousseau) ^{FR}

soft tannins, bright red fruit, pepper, juicy, with floral notes 120

Ganache, L'Octavin (grenache) ^{FR}

dry, balanced acidity & body, candied cherry, cinnamon, mint & dark chocolate 125

Red, Els Jelpins (sumoll) ^{ESP}

silky, medium weight, juicy, red fruits, with a hint cacao & minerals 155

MAGNUMS

Susucaru, Frank Cornelissen (nerello mascalese) ^{ITL}

light to medium body, dry, bright red fruits, with smoky minerals 185

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

medium, black cherry & berry, volcanic minerals, smoky on the nose with a finessed finish 285

