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.
SNACK
Flatbread – Bagna càuda  9

FERMENTS PLATE
Daiikon, 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
Peach and burrata salad – fish sauce vinaigrette, shishitos, thai herbs, shallots, toasted peanuts & lime  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, white 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, ‘nduja, fermented mustard seeds, honey & basil  24
Burrata & Prosciutto Ham – tomato sauce, garlic, baby arugula, extra virgin olive oil & black pepper  30

*Special* Sausage & Peppers – nardello peppers, shallots, mozz, mint, parsley, oil & vinegar  24
*Special* Grapes & Gorgonzola – buffalo mozzarella, bacon & calabrian chillies  24

DESSERTS
Chocolate Mousse – pistachios, candied orange peel, sea salt, olive oil  9 (v)
Peaches & Cream – vanilla ice cream, yellow peaches, whipped cream, olive oil, black pepper  11

(v) – Vegan
please inform your server of any allergies
DRINKS

WATER
Complimentary filtered water

SPARKLING WATER
Perrier 8
Yuzu 5

NON-ALCOHOLIC
Tepache Mango Chili 6
Tepache Grapefruit Lime 6

HARD KOMBUCHA
Swift - Dragonfruit 8

BEER
Highland Park - Fill Pils Pilsner 8
Eagle Rock - Bootsy IPA 8

CIDER
Stem - Salted Cucumber 8
Swift - Dry Apple 8

DIGESTIF
Amaro Angeleno 10

CHAMPAGNE
Blanc des Blancs, Lelarge-Pugeot (chardonnay) FR
dry, tight perlage, brioche, crisp acidity, ripe citrus & orange peel 120
SPARKLING
Rosso Viola, Vigneto Saetti (lambrusco) ITL
dry, juicy, fizzy, cherry, cranberry with smoky pepper 15 gl

Lubigo, Croci (ortrugo) ITL
light body, soft & fragrant with notes of macadamia nuts, olives, apricots & hints of yellow fruits 15 gl

Lou 38 (pét-nat), Bojo do Luar (loureiro) PT
vibrant acidity, bright summer citrus notes with pineapple, pear apricots 60

Macabeu (pét-nat), Clot De Les Soleres (macabeo) ESP
dry, medium perlage, crisp pear, apple, almond with a hint of basil 65

Primavera (pét-nat), Kindeli (riesling/syrah/chardonnay/pinot noir) NZ
medium tannins/body with a dry finish, bing cherries, mulberry, apple candy & watermelon 66

Naturel Restons Nature, Kumpf et Meyer (chenin blanc/sémillon) FR
elderflower, lemongrass, lychee and a seaside minerality with a dry & elegant finish 72

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 140

WHITE
Blanc, Domaine de Majas (rolle) FR
medium body, elegant, minerals with green apple & pear notes 15 gl

Chenin, Domaine de Majas (chenin blanc) FR
fresh, medium body, stone fruit & grassy notes with green apple & citrus 58

En Chapon, Julien Altaber (chardonnay) FR
dry, light body with balanced acidity, salty lemon, popcorn kernels, fresh chopped almonds with a hint of kefir 100

Blanc 2020, Matassa (grenache gris/macabeu) FR
aromatic & bright white fruit notes with dried citrus peels, spices & flint 130

ROSÉ
Litrozzo Rosato, Le Coste (procanico) ITL
dry, light body, spiced gooseberries, smoked watermelon, pink grapefruit with wild tarragon 18 gl

Luar Rosa, Bojo do Luar (loureiro & vinhão) PT
light, dry crisp with watermelon & red fruit notes 54

Mystère de Rosée, Michel Guignier (gamay) FR
light to medium, juicy, red berries & roses, floral & minerals 86

Rosé, Els Jelipins (garancha/sumoll) ESP
dry, light-bodied, cherry & watermelon notes with a spritz of violet 140
NATURAL WINE

ORANGE

Genuine Blanc, De Levende (chardonnay) US
dry, medium bodied, lemon & lime citrus, oranges, honeycrisp apples with a hint of vanilla 18 gl

Mosca, Indigeno (moscato) ITL
dry, med body, bright mangos, peaches, & nectarines with a refreshing acidity, slight effervescence & an easy finish 55

Abruzzo Sciatto, Lammidia (chardonnay) ITL
medium bodied, dry, fresh & bright acidity with lemon, peach, pineapple, stone & yellow apple 78

Utopiste Restons Nature, Kumpf et Meyer (gewürztraminer) FR
aromatic, medium to full, juicy yet complex, grapefruit & tropical 82

Dinavolino Bianco, Denavolo Rivergaro (marsanne/ortrugo) ITL
nose of jasmine & orange peel, notes of stone fruits & hazelnut with balanced tannins, acidity & dried herbs 94

Himmel Auf Erden II Maische Vergoren, Christian Tschida (scheurebe/weissburgunder) AT
dry, floral, aromatic, golden honey, orange, grapefruit & citrus 100

Skin-Contact Feel Good, Frédéric Cossard (savagnin) FR
ripe apples, orange citrus, spices, seaweed, salt, medium acidity & smooth tannins 125

RED

Sub Rosso, Indigeno (trebbiano/montepulciano) ITL
light, juicy, effervescent, cherrybomb with cranberry acidity 17 gl

Litrozzo, Le Coste (sangiovese) ITL
light to medium, dry, a little juicy, blueberry & cranberry notes 18 gl

Tinto, Kindeli (syrah/pinot noir) NZ
dry, firm body, light acidity, mellow tannins & white pepper with notes of pomegranates, blueberries, earthy oregano, thyme & rosemary 58

Libre Pensée, Clotaire Michal (gamay) FR
dry, light body/tannins with bold acidity, tobacco, fresh red fruits, dried figs with a hint of oak 65

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 105

Trousseau Arbois, Domaine de la Pinte (trousseau) FR
soft tannins, bright red fruit, pepper, juicy, with floral notes 110

La Centenarie du Vauperroux, Thierry Hesnault (pinot noir) FR
very light, dry, juicy, dark brambly fruits, exotic spices & a complex woody character with a balanced minerality & salinity 113

Jazpémi by Barbacán (nebbiolo) ITL
balanced ripe red fruits harmonized with peppery spices & light to medium body with soft velvet tannins 115

Bedeau Rouge, Frédéric Cossard (pinot nero) FR
notes of cinnamon & nutmeg with bing cherries & a hint of oak 120

Red, Els Jelipins (sumoll) ESP
silky, medium weight, juicy, red fruits, with a hint cacao & minerals 135

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