

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.



DECEMBER

SNACK

Marinated olives 6

Flatbread – Bagna càuda 9

Flatbread – Muhammara 9 (v)

Burrata & Flatbread – basil oil, pickled celery, celery leaf, parsley served with flatbread 16

FERMENTS PLATE

Daikon, cucumbers & kimchi 12

SHARE

Pickled cucumber salad – tahini, salsa macha (contains peanuts) 13 (v)

Butter lettuce & fines herbs – herbed crème fraîche, sunflower seeds & parmesan 15

ORGANIC SOURDOUGH PIZZA

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

Margherita – tomato sauce, buffalo mozzarella, fresh basil 21

Pepperoni – tomato sauce, mozzarella, pepperoni 21

Kimchi – tomato sauce, mozzarella, aged goat gouda, white sesame 23

Bacon with Spicy Pineapple – smoked mozzarella, pickled pineapple, pickled chilli sauce & cilantro flowers 23

White – pistachio pesto, mozzarella, ricotta, honey 24

Mushroom – crimini/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 24

The Banger – tomato base, buffalo mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 25

Burrata & Prosciutto Ham - Tomato sauce, garlic, extra virgin olive oil & black pepper 30

DESSERTS

Chocolate Mousse – pistachios, candied orange peel, sea salt, olive oil 10 (v)

Pears & Cream – roasted pears, vanilla ice cream, whipped ricotta, lemon & honey 11

(v) – Vegan

please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Topo Chico 5

Yuzu 5

NON-ALCOHOLIC

Tepache Chamoy 6



BEER

Highland Park - Timba Pilsner 9

Highland Park - Standing In The Sun IPA 9

CIDER

Stem - Salted Cucumber 8

KOMBUCHA

Swift - Dragonfruit 8

CHAMPAGNE

Cru Extra Brut Pinot Meunier (Rose) [2015] by Herve Rafflin (pinot meunier) ^{FR}
dry, muted red fruits, white flowers, citrus, mousse & light earthiness 100

Blanc des Blancs [2016], Lelarge-Pugeot (chardonnay) ^{FR}
dry, tight perlage, brioche, crisp acidity, ripe citrus & orange peel 120

Coteaux Champenois Blanc [2019], Tarlant (chardonnay) ^{FR}
dry, steely acidity, medium body lemon, fresh-nut with aromas of citrus & green apple 170

NATURAL WINE

SPARKLING

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

clean, bright, fine bubbles, citrus, melon, elegant & refreshing 16 gl

Lieviti Frizzante [2019], Orsi Vigneto San Vito (pignoletto) ^{ITL}

peaches & cream with soft apples & a light orange perlage 62

Le PetNat de David [2020], Les Vins Pirouettes (riesling) ^{FR}

dry, rich & zesty peach, passionfruit, melon & apricot with a snappy salinity 74

NRG, Wavy Wines (palomino/chardonnay) [pet-net] ^{US}

dry, zippy summer citrus with a touch of bartlett pear & exciting salinity 82

Sainte Genevieve Extra Brut [2018], Domaine Vignes du Maynes (chardonnay) ^{FR}

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

La Chassornade [2021], Frédéric Cossard (aligoté) ^{FR}

dry, fresh & vibrant petillant, lemon, sea salt with chalky minerals 114

Moje [2020], Milan Nestarec (riesling) ^{CZ}

bright, ginger, whiff of citrus honey with wild herb notes 140

WHITE

Poil de Lievre, Domaine Bobinet (chenin blanc) ^{ITL}

dry, creamy minerals, elderflower, green apples & medium acidity 16 gl

P'tit Dej' [2021], Le Débit d'Ivresse (macabeu) ^{FR}

dry, crisp & plump w/ stone fruit, gooseberry, lime, yogurt & fig leaf 60

Flui Branco, Humus Wines (arinto, fernaos pires, vital) ^{PT}

dry, light body, ripe white fruits, chamomile, spiced herbs w/ a balanced salinity & minerality 66

Lucky You [2020], Lauren Saillard (sauvignon blanc/chardonnay) ^{FR}

dry, med body, preserved citrus, acacia honey, lime leaf, golden silk, green w/crisp & mineral driven finish 90

Les Acacias [2018], Hervé Villemade (romorantin) ^{FR}

dry, round & ripe with stone, peach, almond, honeyed lemon & anise 90

Blanc [2020], Matassa (grenache gris/macabeu) ^{FR}

aromatic & bright white fruit notes with dried citrus peels, spices & flint 130

ROSÉ

Roseus [2020], Garalis, (muscat/limnio) ^{GR}

tropical aroma, fresh & spicy, notes of red & citrus fruits, nuts with a crunchy & dry palate 17 gl

Nas del Gegant [2020], Escoda-Sanahuja (trepát/garnacha) ^{ESP}

dry, med body, smokey fruit punch, crushed flowers, cloves with a bright and balanced acidity 62

Si Si Macabeu [2021], Jordi Llorens (macabeu) ^{ESP}

dry, medium body, crisp minerals, notes of cherry, strawberry, grapefruit juices, wild flowers with aromatic herbs & spices 65

Lamoresca [2021], (nero d'vvoła, frappato/moscato) ^{ITL}

fresh summer berries, sweet spice, leather, texture 80

Mystère de Rosée [2020], Michel Guignier (gamay) ^{FR}

light to medium, juicy, red berries & roses, floral & minerals 86

Rosé [2018], Els Jelipins (garancha/sumoll) ^{ESP}

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

NATURAL WINE

ORANGE

Bianco [2019], Vino di Fognano (ortugo) ^{ITL}

aromatic peach with citrus & stone fruits 19 gl

Badinerie [2020], Kumpf et Meyer (pinot auxerrois) ^{FR}

dry, med body, low acidity, papaya, muskmelon, tea leaves fresh citrus, honey w/ grippy tannins 82

Himmel Auf Erden II Maische Vergoren [2020], Christian Tschida (scheurebe/weissburgunder) ^{AT}

dry, floral, aromatic, golden honey, orange, grapefruit & citrus 100

T'ara rá [2020], Cantina Giardino (greco di tufo) ^{ITL}

dry, full body, medium acidity, hibiscus, dried pears, cantaloupe, orange zest, elderflower & honeydew 100

Sun Drops, Suman (traminer/sauvignon) ^{SI}

dry, light acidity, toffee, apicot, bright citrus, honeycomb & a rich herbaceous nature 116

Skin-Contact Feel Good [2020], Frédéric Cossard (savagnin) ^{FR}

ripe apples, orange citrus, spices, seaweed, salt, medium acidity & smooth tannins 125

RED

Solo Vino Rosso G [2020], Maurizio Ferraro (grignolino) ^{ATL}

dry, med body, wild sour cherries, spiced rye bread, red currants, cinnamon and zippy tannins 15 gl

Bugey Gamay, Domaine de la Ferme de Jeanne (gamay) ^{FR}

dry, light/med body, juicy ripe cherries, blueberries, blackberries w/ a prickly grip & bright, fresh acidity 17 gl

Ret [2021] Koppitsch (zweifelt/saint laurent) ^{AT}

dry, lite/med body, forest fruit, cherry, violets, vanilla & mild herbs w/peppery finish 68

À Gégé, Vini Viti Vinci (pinot noir) ^{FR}

dry, nose of cherries w/sandalwood & myrrh, red fruits, zesty acidity, light body, low tannins & energetic minerality 72

Red Deer [2021] Jérémie Choquet (cabernet franc) ^{FR}

dry, med body & tannins, cherry, smoky tomato, dried oregano & sweet pepper 74

Ronds Rouges [2019] Les Vignes d'Olivier (syrah/grenache/cinsault) ^{FR}

dry, light body, pomegranate, wild strawberry, black pepper w/a balsamic hint & slight effervescence 76

L'Alouette [2021], Le Chat Huant (grenache) ^{FR}

dry, light body, savory raspberry & pomegranate with notes of cinnamon 76

Moncailleux [2015] Michel Guignier (gamay) ^{FR}

dry, light body & tannins, floral aromatics, boysenberry, red currant, raspberry & banana 90

Son Llebre [2020], Cati Ribot (callet) ^{ESP}

dry, light body, notes of berry bramble, violet, citrus with a hint of salinity 100

Josephine [2020], Gut Oggau (blaufränkisch/roesler) ^{AT}

dry, full body, bold red cherry, black currant & almond knitted with a fresh acidity 140

MAGNUM

Munjebel Rosso [2018], Frank Cornelissen (nerello mascalese) ^{ITL}

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

