

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.



JANUARY

SHARE

Marinated olives 6

Bagna càuda – served with flatbread 9

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

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

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

Prosciutto di Parma - prosciutto aged for 24 months, pickled plums, horseradish cream, served with flatbread 20

ORGANIC SOURDOUGH PIZZA

Puttanesca – tomato sauce, cherry 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

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

Rosa Maria – salami calabrese, dates, pecans, rosemary, smoked mozzarella & pickled shallots 27

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)

(v) – Vegan

please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Topo Chico 5

Yuzu 5

NON-ALCOHOLIC

Tepache Mango Chili 6

Rishi Tea Valerian Dream 5
calming botanical & valerian root

Rishi Tea Matcha Super Green 5
vibrantly fresh matcha & deeply sweet sencha



BEER

Eagle Rock - Populist IPA 9

Highland Park - Malgo Pils 9

CIDER

Swift - Pineapple Hop 8

Sincere - Apple 8

KOMBUCHA

Swift - Dragonfruit 8

DIGESTIF

Amaro Angelino 10

Amaro Montenero 12

Amaro Lazzaroni Ameretto 12

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

Extra Brut Cava NV by Azimut (macabeu/xartel-lo/parellada) ^{ESP}

dry, lite/med body, white flowers & green fruits, lemon verbena, tarragon, hazelnut w/ fine bubbles 15 gl

Naturalmente Frizzante Rosso, Casa Belfi (raboso) ^{ITL}

dry, med body, aromatic strawberry, spicy liquorice, black pepper, cranberry w/a mineral finish 65

Macerato Frizzante [2020] Cantina Furlani (pinot grigio) ^{ITL}

dry, bright & crisp minerality, pink grapefruit, stone, tart apple peels w/subtle herbaceous notes 78

PifPaf Blanquette de Limoux, Face B (mauzac, chenin blanc) ^{FR}

dry, bright & full, crisp apples, hazelnuts, brioche, citrus, nougat, balanced acidity w/creamy bubbles 80

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

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

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

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

WHITE

Loureiro [2021], Quinta da Palmirinha (loureiro) ^{PT}

dry, medium body, white fruit, bright citrus, chestnut blossoms, w/ a persistent finish & hint of minerality 18 gl

Bourgogne La Fleur au Verre 21' by Julien Altaber (chardonnay) ^{FR}

dry, lite/med body, zesty acidity, citrus, pome fruits, hazelnut, brioche, honey w/ a gripping finish 76

Makéba, Face B Calce (macabeo) ^{FR}

dry, med body, white flowers, honey, lemon zest, peach, jackfruit, mango, balanced mineral tension w/long finish 88

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

Konig Rosé, Pittnauer (blaufränkisch/zweifelt/st. laurent) ^{AT}

dry, lite/med body, fresh & bright acidity, red raspberry, cranberry, ripe watermelon, limestone, hint of salinity 15 gl

Piak! [2020], Domaine Bobinet (cabernet franc) ^{FR}

tropical aroma, fresh & spicy, notes of red & citrus fruits, nuts with a crunchy & dry palate 58

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

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

Lamoresca [2021], (nero d'vvoila, 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 (garanacha/sumoll) ^{ESP}

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

NATURAL WINE

ORANGE

Eros de Pierre 21' by Les Vins Pirouettes (pinot gris/ riesling/sylvaner) ^{FR}
dry, lite/med body, tangerine, tomatillo, persimmon, preserved lemon, white pepper, coriander 19 gl

Bianco [2019], Vino di Fognano (ortugo) ^{ITL}
aromatic peach with citrus & stone fruits 65

Mansano Bianco [2019] Denavolo Rivergaro (sauvignon blanc) ^{ITL}
dry, med body & acidity, grapefruit pith, lemongrass, passionfruit, tropical flowers, mango & sage 86

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

Casette, Cantina Indigeno (pinot noir, cabernet sauvignon, petit verdot) ^{ITL}
dry, med body/acidity, plum, blueberry & blackberry, sage, lavender w/hint of mocha 16 gl

L'éphémère [2021] La Ferme de Jeanne (mondeuse) ^{FR}
dry, light & round body, aromatic dark flowers & pomegranate, ripe cherries, blueberries, blackberries w/slight tannins & bright acidity 19 gl

Brain de Folle [2021], Domaine du Mortier (cab franc/grolleau) ^{FR}
dry, med body, light tannins, wild strawberry, sour cherry, blackberry, smoked herb & mineral sweet spice finish 62

Priscus Rosso, Azienda Agricola Moretti (sangiovese) ^{ITL}
dry, med body, sweet berries, light spices, iris petals, pomegranate chutney, gamey notes & complex balsamic accents 65

Les Parades [2021], Escoda-Sanahuja (garnacha, samsó) ^{ESP}
dry, med body, slight smoke, toasted hazelnut, black cherry, white pepper, bergamot, rose petals w/lively acid & tingly tannins 72

Nuet Monastrell [2020] La Zafra (monastrell) ^{ESP}
dry, light body, blackberry, tobacco, cocoa, black pepper, w/medium acidity & bold tannins 86

Cuvée M [2021] Frédéric Cossard (mouvedre) ^{FR}
dry, med body, ripe tannins, elegant red fruits, bramble berries, cocoa & vanilla bean 86

Les Crays [2019], Julien Guillot (pinot noir) ^{FR}
dry, lite & silky body, fine tannins, perfumed florals, black fruits, citrus, stone, tea w/raspberry & plum finish 88

Amphore [2014] Mas Coutelou (carignan/castets) ^{FR}
dry, med/full body, silky tannins, leather, blackberry, cocoa, baking spices w/violet florals 110

Josephine [2020], Gut Oggau (blaufränkisch/roesler) ^{AT}
dry, full body, bold red cherry, black currant & almond knitted with a fresh acidity 140

Munjebel CR [2018], Frank Cornelissen (nerello mascalese) ^{ITL}
dry, full body, fig jam, quince, cinchona, blackberry, plum & espresso w/balanced tannins & vibrant acidity 144

MAGNUM

Munjebel Rosso [2018], Frank Cornelissen (nerello mascalese) ^{ITL}
medium, black cherry & berry, volcanic minerals, smoky on the nose with a finessed finish 285

