

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.



M A R C H

START – Flatbread 7
Bagna càuda +4
Butter beans, preserved lemon, garlic confit, pickled walnuts +6
Burrata with basil oil, pickled celery, celery leaf, parsley +10

SHARE

Marinated olives 6
Pickled cucumber salad – tahini, salsa macha (contains peanuts) 13 (v)
Butter lettuce & fines herbs – herbed crème fraîche, sunflower seeds & parmesan 15
Special Sugar Snap Peas – whey-brined feta, charred lemon oil, green garlic, mint & savory 16
Roasted Turnips – white soy, pomelo, turnip top vinaigrette, puffed rice 16

ORGANIC SOURDOUGH PIZZA

Marinara – tomato sauce, garlic, oregano, & olive oil 16
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
Burrata & Prosciutto Ham - Tomato sauce, garlic, extra virgin olive oil & black pepper 30
Special Leek & Potato Confit, comte, pomegranate spice mix & cream 24

DESSERTS

Chocolate Mousse – pistachios, candied orange peel, sea salt, olive oil 10 (v)
Almond Cake – served with meyer-lemon fruit curd 12
Black Currant Strawberry Tiramisu – amaro-soaked biscuit, mascarpone cream 12

(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

ORGANIC TEA

Rishi Tea Valerian Dream 5

calming botanical & valerian root

Rishi Tea Matcha Super Green 5

vibrantly fresh matcha & deeply sweet sencha

ESPRESSO 5

BEER

Highland Park - Strata Aerobics IPA 9

Highland Park - Fill Pils Pilsner 9

CIDER

Swift - Peach Blossom 8

Swift - Tropical Haze 8

HARD KOMBUCHA

Swift - Dragonfruit 8

DIGESTIF

Amaro Angelino 10

Amaro Montenegro 14

Amaro D'Arancia Rossa 14

Lazzaroni Amaretto 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, Azimut (macabeu/xartel-lo/parellada) ^{ESP}

dry, lite/med body, white flowers & green fruits, lemon verbena, tarragon, hazelnut w/ fine bubbles 16 gl

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

dry, med body, aromatic strawberry, spicy licorice, 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

Méandres [2021] l'Alezan (syrah/cinsault)

dry, aromatic, red fruits, raspberry, red currant, strawberry, violet, pepper & mulling spices w/ fine bubbles 72

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

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

Tout Blanc, Reitsch (riesling/pinot auxerrois) ^{FR}

dry, aromatic with notes of green apples & pear with some fresh acid and minerality 18 gl

Yoshi [2021], Face B Calce (muscat de grains) ^{FR}

dry, light, med body, apple, cinnamon, white flowers, citrus, pronounced salinity with a lively finish 88

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

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

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

light to medium, juicy, cucumber & citrus mix with a touch of minerals 100

Bigotes, Frédéric Cossard (chardonnay) ^{FR}

dry, med/full body, fresh minerality, fresh apple, stone fruits, brown sugar, citrus w/a clean saline finish 112

En Remilly, Dominique Derain (chardonnay) ^{FR}

dry, med body, white flowers citrus, coconut, baked apple, almond, honey with round acidity & minerals 162

NATURAL WINE

ROSÉ

Litrozzo Rosato [2021], Le Coste (procanico) ^{ITL}

dry, light body, spiced gooseberries, smoked watermelon, pink grapefruit with wild tarragon 17 gl

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

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

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

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

Super Pink [2020] Frédéric Cossard (cinsault) ^{FR}

dry, light/med body, bright acidity, wild strawberry, watermelon, marmalade, lime citrus, orange zest, w/ floral hints 90

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

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

ORANGE

Bianco [2021] Conestabile Della Staffa ^{IT}

dry, lite/med body wild flowers, ginger, apricot, easy acidity w/ a zesty finish 17 gl

Bianco [2020] Silvio Messana (trebbiano) ^{ITL}

dry, med body, balanced acidity & minerals, aromatic citrus, ginger, lemongrass, almond w/hint of honey 64

Saroto Branco [2021] Arribas Wine (malvasia/verdelho) ^{PT}

dry, lite/med body, vibrant acidity & minerals, orange blossom, honeysuckle, grapefruit, peach, apricot 66

MaMaMia, Julien Altaber (pinot gris) ^{FR}

dry, mild/med tannins, med body, balanced acidity, honeyed orange peel, grapefruit, citrus pine, gravel forest floor, ginger 78

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

dry, medium body/tannins, bold acidity, jasmine, orange, honey, lemon & lychee 80

Berretes, Microbodega (godello, albillo real, verdejo, chasselas) ^{ESP}

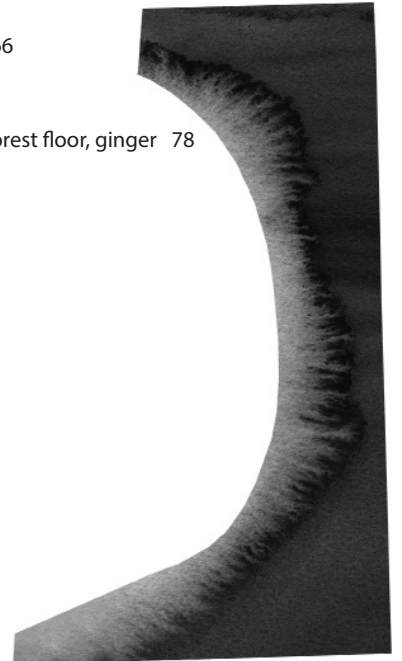
dry med/full body, white flowers, chamomile, candied orange, graphite with balanced minerality 82

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

Le Perou, Domaine des Freres (cabernet franc) ^{FR}

dry, light/vibrant body, elegant tannins, citrus, crunchy fruit, cherry, florals & heat of heat 18 gl

San Patelu [2021] Crotin (grignolino) ^{ITL}

dry, light/med body, bold tannins, floral aromatics, herbaceous, citrus rind, strawberry, clove & white pepper 16 gl

Beaujolais-Leynes, Domaine Chardigny (gamay) ^{FR}

dry, med body, balanced acidity/tannins, creamy, black cherry, strawberry, raspberry, violet, red roses, pomegranate 68

Peaux Rouges [2020] Face B Calce (grenache/syrah) ^{FR}

dry, medium body, balanced tannins & acidity, pomegranate, blackberry, strawberry, black pepper with silky, long finish 76

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

dry, med body & tannins, cherry, smoky tomato, dried oregano & sweet pepper 76

Gordo Guapo, Bichi [2021] (garnacha) ^{MX}

dry, med body/tannins, smokey, blackberry, leather, tobacco, anise, citrus rind, dried oregano 76

Beaujolais [2021], Les Tours, Justin Dutraive (gamay) ^{FR}

dry, light body & tannins, bright acidity, aromatic florals, red currant, cranberry, plum, raspberry 86

Amphore [2019] Mas Coutelou (carignan/castets) ^{FR}

dry, med/full body, silky tannins, leather, blackberry, cocoa, baking spices w/violet florals 110

Bedeau Rouge [2019], Frédéric Cossard (pinot nero) ^{FR}

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

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

MAGNUMS

Beaujolais [2021], Les Tours, Justin Dutraive (gamay) ^{FR}

dry, light body & tannins, bright acidity, aromatic florals, red currant, cranberry, plum, raspberry 155

Pino Nero [2019], Lammidia (pinot nero) ^{ITL}

light to medium, dry, slight effervescence, cherry tang, pepper & spice 170

Sous la Velle [2019] Domaine de Chassorney (pinot noir) ^{FR}

dry, lite/med body, fine tannins, small red fruits, sweet & peppery spices, mushroom, hibiscus, rose petals 210

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

medium, black cherry & berry, volcanic minerals, smoky on the nose with a finessed finish 265