

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 Y

START – Flatbread 6
Bagna càuda +4
Burrata with herb oil +10

SHARE

Marinated olives 6
Market Giardinera 6
Pickled cucumber salad – tahini, salsa macha (contains peanuts) 12 (v)
Butter lettuce & fines herbs – herbed crème fraîche, sunflower seeds & parmesan 13
Marinated Beets – beets marinated in vinegar & orange juice with brined feta, herbs, sunflower, pepita & hemp, lilac & sorrel 14
Roasted Turnips – white soy, blood orange, turnip top vinaigrette, puffed buckwheat 16

ORGANIC SOURDOUGH PIZZA

Marinara – tomato sauce, garlic, oregano, & olive oil (v) 15
Puttanesca – tomato sauce, cherry tomato, oregano, capers, garlic, calabrian chillies & anchovies 19
Margherita – tomato sauce, buffalo mozzarella, fresh basil 20
Pepperoni – tomato sauce, mozzarella, pepperoni 21
Kimchi – kimchi cream sauce, mozzarella, aged goat gouda, topped with white sesame 23
White – pistachio pesto, mozzarella, ricotta, honey 24
Mushroom – king trumpet/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 24
The Banger – tomato base, buffalo mozzarella, salami, house 'nduja, fermented mustard seeds, honey & basil 25
Burrata & Prosciutto Ham - Tomato sauce, garlic, extra virgin olive oil & black pepper 30

Special Spicy Pineapple & Bacon - fermented chili, pickled & grilled pineapple, smoked mozzarella, cilantro flower 25

Special Green Machine - broccolini, confit garlic, preserved lemon, garlic, dehydrated black garlic 25

DESSERTS

Black Currant & Cherry Tiramisu 12
Chocolate Tart– rye crust, peanut, almond, miso coconut caramel 12 (v)
Olive Oil Cake – passionfruit curd, almond shortbread, vanilla buttercream, mulberries 14

(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

TEA 5 Elderberry - Matcha

ESPRESSO Single 5 Double 9

BEER

Offshoot Beer Co, Relax Hazy IPA 9

Nova Villa Pale Ale Amarillo 750ml [Burgundy, FR] 27

CIDER

Swift - Dry Apple 8

Stem - Salted Cucumber 8

HARD KOMBUCHA

Swift - Dragonfruit 8

DIGESTIF

Amaro D'Arancia Rossa 14

Amaro Angelino 10

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



SPARKLING

Crémant de Loire N.V., Château de Brézé (chenin blanc, chardonnay) ^{FR}

dry, med body/acidity, aromatic & fine bubbles, apple, persimmon, lemon, clove, honey & brioche 18 gl

La Battagliola (2021) Saliens Et Titilians (lambrusco grasparossa) ^{ITL}

dry, med body, violet, strawberry, elegant minerals 54

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 55

PifPaf [2021] Blanquette de Limoux, (mauzac, chenin blanc) ^{FR}

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

Danger 360 [2021] Milan Nestarec (muscat, müller-thurgau) ^{CZ}

dry, med/full body, elderflower, gooseberry, yuzu, salty-citrus with gripping bubbles 92

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

Le Blanc, Barbichette (riesling) ^{NY}

dry, light/med body, lively acidity, crisp green apple, key lime, lemon verbena, touch of salt 18 gl

Tsolikouri [2021], Makaridze (tsolikouri) ^{GE}

dry, med body & acidity, easy tannins, cantaloupe, apricot, green apple, spiced pear with delicate minerals 55

Riesling Alsace [2019], Kumpf et Meyer (riesling) ^{FR}

dry, med body, lively acidity & minerals, floral, citrus, crisp green apple, ginger, stone fruits, guava with a long finish 76

Els Bassots [2021] Bodega Escoda-Sanahuja (chenin blanc) ^{SP}

dry, medium body, perfumed fleshy citrus, sweet spices, slight wood & caramel, long persistent finish 76

Bêl, Milan Nestarec 1L (grüner veltliner) ^{CZ}

medium to full body, clean, apples, zesty, minerals 80

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

Notre Terre, Domaine de Courbissac (grenache noir, mourvedre) ^{FR}

dry, lite/med body, bright & savory fruits, cucumber, watermelon, beeswax with zesty lemon finish 16

Apparente (syrah, grenache, cinsault) Château Puech Redon ^{FR}

dry, med body & acidity, easy tannins, strawberry, pomegranate, lingonberry, wet stone, spiced apple 54

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 Jelpins (garancha/sumoll) ^{ESP}

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

ORANGE

Cortez (2022) De Levende (sauvignon blanc, muscat) ^{US}

dry, med body, low tannins, white tea, salted mango, apricot, passionfruit 17 gl

Tsolikouri Krakhuna (2021) Martvilis Marani (tsolikouri) ^{GA}

dry, clay aged, smooth acidity, spiced pear, citrus peel, dried herbs 62

Eros de Raphael [2022] Les Vins Pirouettes ^{FR}

dry, light/medium body, tangerine, persimmon, white pepper, coriander, tomatillo 74

Cutis Pinoter, Slobodné Vinárstvo (pinot gris) ^{SK}

dry, med body, bold acidity, fine tannins, herbaceous, apricot, red berries, bitter orange zest, guava, lychee 80

Espectacular [2018] Les Vins Pirouettes (gerwurztraminer, pinot gris, riesling, muscat) ^{FR}

dry, med body, fine tannins & bright acidity, aromatic roses, strawberry, nectarine, quince, dried apricots, citrus 86

Baccabianca [2012], Tenuta Grillo (cortese) ^{ITL}

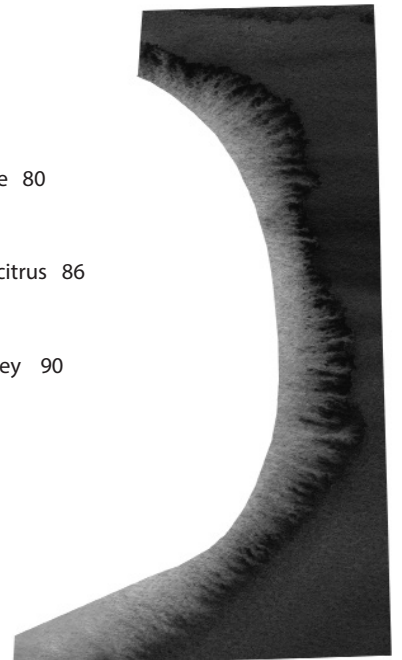
dry, med/full body, dried apricot, tumeric, moroccan spices, braised persimmons with a hint of flint & honey 90

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

Annolium Rouge, Domaine des Trouilleres (pinot noir/gamay) ^{FR}

dry, light/med body, smoked cranberries, licorice, black currant, cardamom, black pepper & graphite 17 gl

Titet [2022] Bruno Duchene (grenache noir,carignan) ^{FR}

dry, light body & tannins, med acidity, plum, vanilla bean, blackberry, wild strawberry, blueberry 17 gl

Providence [2019] La Vinoterie (grolleau) ^{FR}

dry, light to medium body & tannins, bright acidity, herbaceous, rose petals, raspberry, cherry & strawberry 70

Arc en Ciel [2021], Domaine de Mena et Clot (carignan, syrah, grenache)

dry, med body, smooth tannins, balanced acidity, blackberry, cranberry, kirsch, licorice, cocoa & a hint of spice 72

De l'Arche macé, (2018) Les Caves (gamay) ^{FR}

dry, med bod, aromatic florals, strawberry, plum, blackberry, fig, smoke, fresh cut herbs, wet stone 86

Pinot Noir [2021] Jean-Pierre Rietsch (pinot noir) ^{FR}

dry, light body & tannins, bold acidity, sour cherry, dongchimi, strawberry, cranberry, forest floor with a mineral finish 90

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

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

Modri Pinot [2020], Schumann (pinot noir) ^{SK}

dry, med body & tannins, bold acidity, blackcurrant, cornelian cherry, aronia, dried fruits, resin 116

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

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