

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 take over 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.

START

Marinated Olives 6

Sourdough Flatbread 4

*Bagna Cauda- anchovy, parsley, garlic, sourdough flatbread 10

SHARE

Pickled Cucumber Salad - tahini, salsa macha, spicy (contains peanuts) (v) 13

Braised Tuscan Kale - soybean glaze, zaatar crunch (v) 14

Market Lettuce - creme fraiche, lemon, herbs, fried capers, parmesan 16

Burrata - lacto fennel, poached pear, pistachio, yuzu kosho 20

ORGANIC SOURDOUGH PIZZA

Marinara – tomato sauce, garlic, oregano, olive oil (v) 17

*Puttanesca – tomato sauce, sungold tomatoes, oregano, capers, garlic, calabrian chillies, anchovies 20

Margherita – tomato sauce, buffalo mozzarella, fresh basil 21

Pepperoni – tomato sauce, mozzarella, pepperoni 21

White – pistachio pesto, mozzarella, ricotta, lemon 24

The Tahini Torpedo - tahini, torpedo onions, chermoula (v) 24

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

Mushroom – oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 26

Stracciatella & Prosciutto - tomato sauce, basil, coffee-infused honey, garlic 30

*Primavera Pizza- stinging nettle puree, baby squash & blossoms, gouda, lime leaf oil, taleggio 27

*Kimchi Pizza - tomato kimchi sauce, gouda, buffalo mozzarella, green onions, sesame seeds 27

Sides - Crème Fraîche Ranch 4 Parmesan 3 Salsa Macha 3

DESSERTS

Miso Caramel Sundae - vanilla bean ice cream, chocolate shell, peanuts 8

Chocolate Mousse - vanilla bean, orange zest & pistachio (v) 10

Basque Cheesecake- lemon preserve, housemade creme fraiche 12

* - contains fish

(v) - vegan

please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Mountain Valley (500ml) 7

NON-ALCOHOLIC

MOCKTAILS

Amaro Falso 12

TEPACHE

Watermelon Jalapeño or Grapefruit Lime 5

KIMINO

Sparkling Apple or Yuzu 5

ESPRESSO & HOT TEA

Tea: Peppermint or Yuzu Peach Green 5

Espresso: Single 4 or Double 7

BEER

Highland Park Brewery

Baseball Lager 10

Covert Crop IPA 10

CIDER & PIQUETTE

Newtown Pippin Cider, Benny Boy 12

Fluxion, Fable Farm (750ml) - solera co-ferment apple cider - vermont^{USA} 60

Balthazar Piquette, Domaine Geschick- gewurztraminer, pinot gris, riesling ferment on skins - alsace^{FR} 62

APERITIF

Vermouth Spirtz 16

DESSERT WINE

Vermouth Berto, Rosso di Travaj 12 gl

Marsala Superiore Oro [2018] Marco Bartoli (grillo) sicily 18 gl

CHAMPAGNE

Pinot Meunier 1ere Cru [2016] Herve Raflin (pinot meunier)^{FR}

extra brut, rich hazelnut skin, blood orange, bold black fruit, lean saline/mineral finish 115

Shaman [2019] Benoit Marguet, Grand Cru (pinot noir, chardonnay)^{FR}

dry rose, balanced acidity, creamy brioche, pear, golden apples & red fruits 145

SPARKLING

- Pizzicante Rosso [2022] Le Coste (sangiovese, merlot) lazio ^{ITL}
medium body, juicy & vibrant, wild red berries, tart cherry, floral undertones 18 gl
- Sui Lieviti [NV] Orsi (pignoletto) emilia romagna ^{ITL}
dry, skin contact, rustic herbal aromatics, stone fruit, wild honey, delicate 18 gl
- Grizzling [2022] Domaine Durmann (riesling) alsace ^{FR}
dry dense acidity, minerals & sherberty meyer lemon, elderflower, round & full 70
- Chassornade [2021] Fred Cossard (aligote) burgundy ^{FR}
light-medium body, cloudy citrus & pear, sea salt, elegant acidity 72
- 54/55 Seibel Pet Nat [2022] Thierry Hesnault (plantet, chenin) loire ^{FR}
dry light sparkling red, ripe berries, iron-rich minerality, refreshing bitterness 74
- XL [2022] Partida Creus (xarel-lo) catalonia ^{SP}
light-medium body, dry, nectarine & green apple, toasted hazelnut & caramel 82
- Danger 380 [2022] Milan Nesterac (muscat, muller thurgau, neuburger) moravia ^{CZ}
dry, elderflower, green flower, crunchy white fruit, refreshing flinty acidity, saline & breadcrumbs 84
- Puppet Nat [2020] Baptiste Cousin (cabernet franc) loire ^{FR}
off-dry sparkling rose, electric candied citrus & spice, gentle red fruit finish 88
- La Belle Excuse [2021] Julien Rousselot (chenin, grolleau gris) loire ^{FR}
light & energetic with structure, golden hued, fresh bread & green apple 88
- Premices Blanc de Noirs [2019], Dame Jeanne (pinot noir) burgundy ^{FR}
cremant de bourgogne, fine bubbles, grapefruit, ginger & caramel 100

WHITE

- Poil de Lievre [2023] Sebastien Bobinet (chenin) loire ^{FR}
light-medium body, bosq pear & almond flowers, clean & crisp, gentle acidity 17 gl
- Essencial [2020] Joan Rubio (xarel-lo) catalonia ^{SP}
medium body, warm tropical fruit, hint of oak, textural & complex, mediterranean herbs 17 gl
- Semplicemente Bianco [2023] Cascina Degli Ulivi (cortese) piedmont ^{ITL}
medium body, dry, juicy green pear & maple syrup, almond brioche, rustic italian table wine! 60
- Lerchenberg Riesling [2022] J.F. Ginglinger (riesling) alsace ^{FR}
light-medium body, dry racy acidity, lightly oxidized, maple & pear marmalade, gentle flowers 64
- Bezigon [2023] JC Garnier (chenin blanc) loire ^{FR}
medium body, baked green apple, vibrantly rich, honey & chamomile 74
- Sauvignon [2022] Michael Georget (sauvignon blanc) roussillon ^{FR}
light-medium body, mediterranean herbs & minerals, bright acidity, rustic apple & lemon 74
- Les Sarres [2022] Domaine Rijckaert (savagnin) jura ^{FR}
medium-full body, quince & dried apricot, beeswax & hint of nuttiness, slightly saline 88
- Steiner Gewurztraminer [2020] JF Ginglinger (gewurztraminer) alsace ^{FR}
medium body, floral, complex off-dry guava & lychee, mineral explosion, yeasty honeysuckle 98
- Hautes Cotes de Nuit [2018] La Maison Romane (chardonnay) burgundy ^{FR}
medium body, meyer lemon & peach, smokey wax, linear minerality & spice 98
- Le Petit Tetu [2022] Jean Marie Berrux (chardonnay) burgundy ^{FR}
medium body, caramel & lemon, gently oxidized apple, balance & texture 105
- Blanc [2020] Clos du Rouge Gorge (macabeu, carignan gris) languedoc-roussillon ^{FR}
medium body, burgundy-esque, oxidized pear, lily, roasted almond, saline acid finish 108

PINK

- Rencontre [2023] Michael Georget (tempranillo, merlot, muscat) roussillon ^{FR}
light-medium body, aromatic & bright, juicy candied red fruit, earthy undertones 17 gl
- Nas del Gegant Rose [2023] Joan Ramon Escoda (garnacha, carinena, merlot, cab franc) catalonia ^{ESP}
medium body, silky dark red fruit, bitter citrus & herbs, bright acidic lift, energetic & wild 68
- Voila l'ete [2021] Marie Rocher (cabernet franc) loire ^{FR}
light, dry, fresh & fragrant, flinty minerals, tart strawberries 82
- Super Pink! [2022] Fred Cossard (cinsault) provence, burgundy ^{FR}
light to medium, pale and gentle flowers, crisp red berry and touches of citrus 86
- Rollaball [2022] Matassa (mourvedre, carignan) roussillon ^{FR}
light-bodied, fizzy & herbaceous, rhubarb & rose petal, mineral finish 92
- Falavosca [2018] Fabio Gea (nebbiolo) barbaresco ^{ITL}
medium-full body, off-dry, preserved plum & cream, amber color, sherry-like 100
- Caboret [2021] O2Y (gamoret) jura, savoie ^{FR}
light body, rose colored, balanced acidity, wild cherry, blood orange, fruity red candy & minerals 102
- Himmel Auf Erden Rose [2021] Christian Tschida (cabernet franc) burgenland ^{AT}
fresh & complex, marzipan, pomegranate, red currants & cherries 112

ORANGE

- Ex Alba [2023] Podere Pradarolo (trebbiano) emilia romagna ^{ITL}
medium body, lychee & ripe stone fruit, honeyed minerality, candied ginger spice 17 gl
- Bianco Trilli [2022] Gazzetta (procanico, malvasia toscana, ansonica) lazio ^{ITL}
light-medium body, delicate & soft tannins, lively acid, apricot & minerals 18 gl
- Amphores [2021] Domaine Thuronis (sauvignon blanc) languedoc-roussillon ^{FR}
medium body, smooth & aromatic texture, juicy crisp quince & clove 68
- T'ara ra [2020] Cantina Giardino (greco) campania ^{ITL}
medium body, compact & elegant, smoke & grippy spice, mandarin w/ a salty kiss 72
- Bianco [2021] Le Coste (procanico, blend) lazio ^{ITL}
medium body, gentle mineral rich citrus, rose & white peach, dried basil & herbs 78
- Bouchat "M" [2022] Jerome Guichard (chardonnay) burgundy ^{FR}
light-medium body, grippy golden tannins, clean citrus, mineral finish 74
- Krax [2023] Domaine Durmann (riesling) alsace ^{FR}
light-medium body, fine acidity, peach & apricot, spritzzy & aromatic 76
- Dinavolo [2020] Denavolo (marssane, ortrugo, malvasia di candia) emilia-romagna ^{ITL}
medium body, juicy yellow fruit, nutty & herbal tones, ripe tannins 82
- Grenache Gris [2020] Michael Georget (grenache gris) roussillon ^{FR}
medium body, white peach, earthy mineral texture, floral aromatics 86
- Jakot 500ml [2018] Radikon (tocai friulano) giulia-friuli ^{ITL}
medium body, elegant tannins, passionfruit & dried apricot, pickled pear 88
- Himmel Auf Erden II Maische Vergoren [2020], Christian Tschida (scheurebe, weissburgunder) burgenland ^{AT}
elegant body, white flower aromatics, bee pollen, citrus bitters 100
- Theodora [2020] Gut Oggau (chardonnay) burgenland ^{AT}
green apple, citrus & peach, smooth acid, silky body with minerals 110

RED

- l'Anime [2019] Montepascolo (barbera, cabernet sauvignon) emilia romagna ^{ITL}
medium body, earthy nose, inky meaty fruit, blackberry & myrtle, light spice & acidity 17 gl
- Une Tranche [2023] Denis Tardieu, Phillippe Jambon (grenache, syrah, mourvedre) rhone, beaujolais ^{FR}
chilled medium body, vibrant red cherry & ripe fruit, earth & leather, pepper 18 gl
- Caibelles [2023] Alicia Serres (carignan) catalonia ^{SP}
medium-full body, bold tannic structure, spritzzy black fig jam & rose, velvety fruit, espelette 64
- Trebbiolo [2022] La Stoppa (barbera, bonarda) emilia romagna ^{ITL}
medium body, earthy & vanilla nose, meaty fruit, blackberry & myrtle, light spice 68
- Mugurel [2022] l'Absurde Genie des Fleurs (cinsault, carignan) languedoc ^{FR}
chilled light-medium body, complex red fruit & herbs, rich minerality, delicate acidity 70
- Nous Encore [2023] Sebastien Morin (gamay) beaujolais ^{FR}
light-medium body, juicy & vegetal, cooked cherry, fresh silky texture 70
- Cinsauriel [2019] Es d'Aqui (cinsault) languedoc ^{FR}
light-medium body, energetic & rich, bright ripe black cherry, balsamic, earthy minerals 74
- Pirouettes [2022] Fontedicto (carignan) languedoc ^{FR}
medium-full body, luscious brambly fruit, velvety tannins, soulful rustic southern red 82
- Pinot Noir [2022] Laurent Bannwarth (pinot noir) alsace ^{FR}
light-medium body, smooth tannins, delicate ripe berries, subtle earthiness, refreshing finish 86
- Dekadence [2021] Martin Vajcner (blaufrankish, zweigelt) moravia ^{CZ}
medium body, aromatic & spritzzy, autumnal spice, complex wood, red fruit & leather, playful acidity 88
- UL [2021] Partida Creus (tempranillo) catalonia ^{SP}
medium body, cool mulberry & cherry jam, leather & subtle vanilla, volcanic acidity 90
- PRA-RU [2022] Ottenimenti (field blend) piedmont ^{ITL}
medium body, plush dark fruit, dense & pure, underwood & pepper 90
- La Sagesse [2022] Domaine Gramenon (grenache) cotes du rhone ^{FR}
medium-full body, savory, succulent, silky dense red fruit, classic tannic spice & southern elegance 92
- Rouge VDF [2020] Matassa (grenache, carignan, white field blend) roussillon ^{FR}
medium body, leather, mountain earth, pomegranate & balsamic, beautiful acidity 114
- La Plante Chassey [2020] Domaine Derain (pinot noir) burgundy ^{FR}
medium-light body, bright sour cherry, earthy wild strawberry, graham cracker & nutmeg 115
- Racines Rouges [2020] Claude Courtois (cab sauv, cab franc, malbec, 30 unknown varieties) loire ^{FR}
medium-full body, pure fruit, wild strawberry, plum, complex bell & black pepper, velvet finish 126
- "Les Gollardes" Savigny-les-Beaune [2020] Domaine de Chassorney (pinot noir) burgundy ^{FR}
medium body, classic savigny elegance, concentrated fruit, red currants, floral bouquet 160
- Col du Loup [2019] Clos du Rouge Gorge (grenache) roussillon ^{FR}
medium body, blueberry bramble & smoke, wild licorice, stony elegance, long delicate finish 164
- Cornas [2021] Philippe Pacalet (syrah) northern rhone / burgundy ^{FR}
medium body, violet plum, robust & velvety, herbaceous lavender, long mineral finish 266
- Bertholdi Rot [2020] Gut Oggau (blaufrankisch) burgenland ^{AT}
medium-full body, dense tannins, earthy calm & depth, intense meaty-fruit 302

MAGNUMS

WHITE

Magic of Juju [2023] Mosse (chenin, sauvignon, muscadelle) loire ^{FR}
dry, flinty minerals, green apple & almond, bosq pear, delicate acidity 120

ORANGE

Chaussee Sauvage [2023] Le Thio Noots (sauvignon blanc) Loire
light-medium body, honey & complex stone fruit, perfumed flowers, juicy! 120

Marguerite Blanc [2023] Matassa (muscat, macabeu, grenache blanc) roussillon ^{FR}
medium body, butter & mango, vibrant & voluminous, garrigue aromatics, complex stone fruit 168

lflissen [2022] Houas Boukella (sauvignon blanc, grolleau gris, chardonnay, chenin, cab sauv) loire ^{FR}
light-medium body, delicate flowers, late summer nectarine, honey & mint, balanced acidity 190

Slatnik [2021] Radikon (chardonnay, tocai friulani) giulia-friuli ^{ITL}
medium body, honey mustard, chamomile, carmelized apricot, saline edge 192

RED

Octobre [2024] Les Foulards Rouges (syrah, grenache) roussillon ^{FR}
light-medium body, easy drinking, juicy red fruits, violet flowers, delicate spices 120

Rouge [2020] Matassa (grenache, carignan, white field blend) roussillon ^{FR}
light cherry, medium body, leather, earthy, pomengranate & balsamic spice, beautiful acidity 168

Sous la Velle [2019] Domaine de Chassorney (pinot noir) burgundy ^{FR}
dry, light/med body, fine tannins, small red fruits, sweet & peppery spices, mushroom, hibiscus, rose petals 210