

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

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

## SHARE

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

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

Stracciatella - horseradish, red strawberries, beefsteak tomato 20

Tartare - onion beetroot oil, mustard grains, aioli, breadcrumbs, watercress 24

## ORGANIC SOURDOUGH PIZZA

Marinara – tomato sauce, garlic, oregano, olive oil (v) 16

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

Margherita – tomato sauce, buffalo mozzarella, fresh basil 21

Pepperoni – tomato sauce, mozzarella, pepperoni 22

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 27

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

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

Plum - creme fraiche, sweet chimichurri, sunflower seeds, chili, goat & pecorino 26

Truffle Salami & Brillant Savarin - creme fraiche, pickled celery, watercress 30

Sides - Crème Fraîche Ranch 4 Parmesan 3 Salsa Macha 3

## DESSERTS

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

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

Phony Negroni 12

#### TEPACHE

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 Cider, Fable Farm- field blend, solera aged 750ml - vermont <sup>USA</sup> 62

Balthazar Piquette, Domaine Geschickt- gewurztraminer, pinot gris, riesling ferment on skins - alsace <sup>FR</sup> 62

### APERITIF

St. Agrestis Spritz 16

Vermouth Spirtz 16

### DESSERT WINE

Vermouth Berto, Rosso di Travaj 14 gl

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

### CHAMPAGNE

Pinot Meunier 1ere Cru [2016] Herve Raflin (pinot meunier) <sup>FR</sup>

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

Shaman [2019] Benoit Marguet, Grand Cru (pinot noir, chardonnay) <sup>FR</sup>

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

## SPARKLING

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

## WHITE

- Poil de Lievre [2023] Sebastien Bobinet (chenin) loire <sup>FR</sup>  
light-medium body, bosq pear & almond flowers, clean & crisp, gentle acidity 17 gl
- Ron-Rond Blanc [2023] Domaine Durmann (pinot blanc, sylvaner, gewurztraminer) alsace <sup>FR</sup>  
light-medium body, cloudy pithy citrus fruits, salty minerality, slight spirtz 18 gl
- Semplicemente Bianco [2023] Cascina Degli Ulivi (cortese) piedmont <sup>ITL</sup>  
medium body, dry, juicy green pear & maple syrup, almond brioche, rustic italian table wine! 60
- Lerchenberg Riesling [2022] J.F. Ginglinger (riesling) alsace <sup>FR</sup>  
light-medium body, dry racy acidity, lightly oxidized, maple & pear marmalade, gentle flowers 64
- Bezigon [2023] JC Garnier (chenin blanc) loire <sup>FR</sup>  
medium body, baked green apple, vibrantly rich, honey & chamomile 74
- Sauvignon [2022] Michael Georget (sauvignon blanc) roussillon <sup>FR</sup>  
light-medium body, mediterranean herbs & minerals, bright acidity, rustic apple & lemon 74
- Aligote [2023] Domaine Derain (aligote) burgundy <sup>FR</sup>  
light-medium, fresh & crisp, chalky minerals & pear pastry, bright citrus 76
- Chenin Faisant [2021] Thierry Beclair (chenin) loire <sup>FR</sup>  
medium-full body, alive!! honey & dried spices, yellow fruits, textural high tone acidity 96
- Steiner Gewurztraminer [2020] JF Ginglinger (gewurztraminer) alsace <sup>FR</sup>  
medium-full body, floral, complex off-dry guava & lychee, mineral explosion, yeasty honeysuckle 98
- Hautes Cotes de Nuit [2018] La Maison Romane (chardonnay) burgundy <sup>FR</sup>  
medium body, meyer lemon & peach, smokey wax, linear minerality & spice 98
- Le Petit Tetu [2022] Jean Marie Berrux (chardonnay) burgundy <sup>FR</sup>  
medium body, caramel & lemon, gently oxidized apple, balance & texture 105
- Combe Bazin - Saint Romain [2020] Domaine de Chassorney (chardonnay) burgundy <sup>FR</sup>  
medium body, chalky mineral rich citrus, verve & lift, mindblowing acidity & texture 126

## PINK

- Rencontre [2023] Michael Georget (tempranillo, merlot, muscat) roussillon <sup>FR</sup>  
light-medium body, aromatic & bright, juicy candied red fruit, earthy undertones 17 gl
- Vin Rose [2023] Clos du Tue Boeuf (gamay, pinot noir) loire <sup>FR</sup>  
light-medium body, fresh & fruity, white flowers, pretty strawberry 60
- Nas del Gegant Rose [2023] Joan Ramon Escoda (garnacha, carinena, merlot, cab franc) catalonia <sup>ESP</sup>  
medium body, silky dark red fruit, bitter citrus & herbs, bright acidic lift, energetic & wild 68
- Voila l'ete [2021] Marie Rocher (cabernet franc) loire <sup>FR</sup>  
light, dry, fresh & fragrant, flinty minerals, tart strawberries 82
- Rollaball [2022] Matassa (mourvedre, carignan) roussillon <sup>FR</sup>  
light-bodied, fizzy & herbaceous, rhubarb & rose petal, mineral finish 92
- Falavosca [2018] Fabio Gea (nebbiolo) barbaresco <sup>ITL</sup>  
medium-full body, off-dry, preserved plum & cream, amber color, sherry-like 100
- Caboret [2021] O2Y (gamoret) jura, savoie <sup>FR</sup>  
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 <sup>AT</sup>  
fresh & complex, marzipan, pomegranate, red currants & cherries 112

## ORANGE

- Biancofongoli [2023] Fongoli (trebbiano, grechetto) umbria <sup>ITL</sup>  
light-medium body, crisp green tea, refreshing melon, clean texture 16 gl
- Essencial [2020] Joan Rubio (xarel-lo) catalonia <sup>SP</sup>  
medium body, warm tropical fruit, hint of oak, textural & complex, mediterranean herbs 17 gl
- La Nuria [2023] Portes Obertes (macabeu) catalonia <sup>SP</sup>  
light-medium body, yeasty stone fruit & dried herbs, floral, mineral rich 64
- Gazzetta Bianco [2022] Gazzetta (procanico, malvasia trebbiano) lazio <sup>ITL</sup>  
medium body, savory fresh almonds, vibrant & energetic, ripe stone fruit, grippy tannins 67
- Bouchat "M" [2022] Jerome Guichard (chardonnay) burgundy <sup>FR</sup>  
light-medium body, grippy golden tannins, clean citrus, mineral finish 74
- Krax [2023] Domaine Durmann (riesling) alsace <sup>FR</sup>  
light-medium body, fine acidity, peach & apricot, spritzy & aromatic 76
- Bianco [2021] Le Coste (procanico, blend) lazio <sup>ITL</sup>  
medium body, gentle mineral rich citrus, rose & white peach, dried basil & herbs 78
- Dinavolo [2020] Denavolo (marssane, ortrugo, malvasia di candia) emilia-romagna <sup>ITL</sup>  
medium body, juicy yellow fruit, nutty & herbal tones, ripe tannins 82
- A Table [2023] Francois Blanchard (sauvignon blanc) loire <sup>FR</sup>  
medium body, magic potion, kiss of sugar, perfumed flowers & dense stone fruit/citrus, saline finish 86
- Jakot 500ml [2018] Radikon (tocai friulano) giulia-friuli <sup>ITL</sup>  
medium body, elegant tannins, passionfruit & dried apricot, pickled pear 88
- Himmel Auf Erden II Maische Vergoren [2020] Christian Tschida (scheurebe, weissburgunder) burgenland <sup>AT</sup>  
elegant body, white flower aromatics, bee pollen, citrus bitters 100
- Theodora [2020] Gut Oggau (chardonnay) burgenland <sup>AT</sup>  
green apple, citrus & peach, smooth acid, silky body with minerals 110

## RED

- Lanime [2019] Montepascolo (barbera, cabernet sauvignon) emilia romagna <sup>ITL</sup>  
medium body, earthy nose, inky meaty fruit, blackberry & myrtle, light spice & acidity 17 gl
- Sunset in Undertow [2022] Stagiare (syrah) mendocino <sup>CA</sup>  
\*chilled\* medium body, concentrated cool dark red fruits, saline edge, rich & delicate 18 gl
- Une Tranche [2023] Denis Tardieu, Philippe Jambon (grenache, syrah, mourvedre) rhone, beaujolais <sup>FR</sup>  
medium body, vibrant red cherry & ripe fruit, earth & leather, black pepper 62
- Caibelles [2023] Alicia Serres (carignan) catalonia <sup>SP</sup>  
medium-full body, bold tannic structure, spritzzy black fig jam & rose, velvety fruit, espelette 64
- Trebbiolo [2022] La Stoppa (barbera, bonarda) emilia romagna <sup>ITL</sup>  
medium body, earthy & vanilla nose, meaty fruit, blackberry & myrtle, light spice 68
- Catifea [2022] l'Absurde Genie des Fleurs (carignan) languedoc <sup>FR</sup>  
\*chilled\* medium body, inky mulberry & dark plum, juicy bright acidity, bitter herbs 70
- Ruk n Roll [2021] Maurizio Ferraro (ruche) piedmont <sup>ITL</sup>  
light-medium body, fun, juicy & floral, deep earthy tannins, bright acidity 70
- Rosso [2021] Le Coste (sangiovese) lazio <sup>ITL</sup>  
medium body, bright red acidity, supple soft tannins, sour cherry & eucalyptus, mineral edge 74
- Pirouettes [2022] Fontedicto (carignan) languedoc <sup>FR</sup>  
medium-full body, luscious rich brambly fruit, velvety tannins, soulful rustic southern red 82
- Pinot Noir [2022] Laurent Bannwarth (pinot noir) alsace <sup>FR</sup>  
light-medium body, smooth tannins, delicate ripe berries, subtle earthiness, refreshing finish 86
- Dekadence [2021] Martin Vajcner (blaufrankish, zweigelt) moravia <sup>CZ</sup>  
medium body, aromatic & spritzzy, autumnal spice, complex wood, red fruit & leather, playful acidity 88
- UL [2021] Partida Creus (tempranillo) catalonia <sup>SP</sup>  
medium body, cool mulberry & cherry jam, leather & subtle vanilla, volcanic acidity 90
- PRA-RU [2022] Ottenimenti (field blend) piedmont <sup>ITL</sup>  
medium body, plush dark fruit, dense & pure, underwood & pepper 90
- La Sagesse [2022] Domaine Gramenon (grenache) cotes du rhone <sup>FR</sup>  
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 <sup>FR</sup>  
medium body, leather, mountain earth, pomegranate & balsamic, beautiful acidity 114
- La Plante Chassey [2020] Domaine Derain (pinot noir) burgundy <sup>FR</sup>  
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 varietals) loire <sup>FR</sup>  
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 <sup>FR</sup>  
medium body, classic savigny elegance, concentrated fruit, red currants, floral bouquet 160
- Col du Loup [2019] Clos du Rouge Gorge (grenache) roussillon <sup>FR</sup>  
medium body, blueberry bramble & smoke, wild licorice, stony elegance, long delicate finish 164
- Cornas [2021] Philippe Pacalet (syrah) northern rhone / burgundy <sup>FR</sup>  
medium body, violet plum, robust & velvety, herbaceous lavender, long mineral finish 266
- Bertholdi Rot [2020] Gut Oggau (blaufrankisch) burgenland <sup>AT</sup>  
medium-full body, dense tannins, earthy calm & depth, intense meaty-fruit 302

## MAGNUMS

### WHITE

Magic of Juju [2023] Mosse (chenin, sauvignon, muscadelle) loire <sup>FR</sup>  
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 <sup>FR</sup>  
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 <sup>FR</sup>  
light-medium body, delicate flowers, late summer nectarine, honey & mint, balanced acidity 190

Slatnik [2021] Radikon (chardonnay, tocai friulani) giulia-friuli <sup>ITL</sup>  
medium body, honey mustard, chamomile, carmelized apricot, saline edge 192

### RED

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

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

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