



Sourdough Pizza

George & Vulture Hoxton

Fermented for up to 48 hours and then baked in excess of 450°C to make it light on the stomach and give it that sourdough tang.

Breads

Cheesy Garlic 7

Murdoch nduja, garlic, mozzarella 9

Pugwash anchovy, garlic, parsley, mozzarella 9

Dips 2.5

Garlic Mayo

Pizza

Wicker Man

tomato, mozzarella, pepperoni, nduja, mascarpone & scotch bonnet chilli honey 16

Fungi Five

porcini cream, mushroom ragu, mozzarella, Coolea, truffle oil, parsley, walnuts 15

(Shitake, King Oyster, Shimenji, Oyster)

add Coppa 3

Billy the Kid

tomato, mozzarella, goats cheese, olives, heritage tomatoes, hazelnut red pesto 13.5

New Blue Art

tomato, mozzarella, gorgonzola, pickled courgette & olives 13.5

Muchacho

tomato, mozzarella, popponcini, feta, preserved lemon & basil 13.5

add Chorizo 2.5

Jon Bon Chovy

tomato, mozzarella, anchovies, olives, capers, chilli & parsley 15.5

Red Sunshine

tomato, heritage tomato, popponcini, olives, vegan nduja, basil, garlic oil 13

vegan

Margherita

tomato, mozzarella, basil & olive oil 11

Dessert Chocolate Brownie 5

Sourcing

Flour: We mill heritage grains fresh on site to feed our starter. This is then combined with stone milled heritage and organic roller milled flour for flavour, nutrition and pizza making qualities. **Mushroom:** King oyster, shitake, oyster & shimenji from Forest Fungi in Devon. **Mozzarella & burrata:** Simona at La Latteria in Acton using milk from a single organic principle local herd. **Tomatoes & Aubergines:** The Tomato Stall from the Isle of Wight. Heritage mix for colour and deliciousness. They also allow Ben of AG Farms to piggyback asparagus to us in season. **Charcuterie:** Cobble Lane Cured in Islington. They use grass-fed, free range animals reared in the UK. **Olive oil:** Small batch, Extra Virgin from Two Fields Zakros. Regeneratively farmed in Crete by brothers Will & Harry. **Salad & Vegetables:** Our mixed leaves are grown by Alice Holden at Growing Communities, Dagenham. She also supplies seasonal strawberries, courgettes, tomatoes, apricots and much more. All grown in organic soil. **Honey:** We use raw UK honey from Local Honey Man in Walthamstow. **Cheese:** Neal's Yard Dairy for Lincolnshire Poacher, Coolea and other UK cheeses. **Eggs:** Cacklebean from Crackleberry Farm in the Cotswolds. Rare breed, small flock chickens. **Basil:** Heritage Harvest

Gluten free base +£2.5

Please consult a staff member for allergen information.