



Sourdough Pizza

George & Vulture Hoxton

Long ferment sourdough is an ancient bread making method which breaks down the gluten and starches in the flour to make it easier to digest and the nutrients more readily available.

Baked cheesy flat breads

Cheesy Garlic 7

Nduja, garlic, mozzarella 9

Anchovy, garlic, parsley, mozzarella 9

Dips 2.5

Garlic Mayo

Truffle Mayo

Pizza

Pizza

Please see the board or ask about the specials

Wicker Man

tomato, mozzarella, pepperoni, nduja, mascarpone, chilli honey 17

Diablo

tomato, red onion, olives, mozzarella, soppressata, lacto chilli, poacher, garlic oil 16

Honey Bear

mozzarella, red onion, Gorgonzola dolce, chilli honey 14

Sunny Goat

tomato, sundried tomato, mozzarella, goat's cheese, rocket, balsamic drizzle 14.5

El Torro

tomato, chorizo, mozzarella, peppers, onion, poacher, basil 16

Jon Bon Chovy

tomato, mozzarella, anchovy, capers, olives, chilli, parsley 15.5

Top Girl

tomato, peppers, onion, sundried tomato, olives, truffle chimmichurri 13.5 vegan

Margherita

tomato, mozzarella, basil 11

Dessert Chocolate Brownie 3.5

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. **Mozzarella & burrata:** Simona at La Latteria in Acton using milk from a single organic principle local herd. **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 our UK cheeses. **Eggs:** Cacklebean from Crackleberry Farm in the Cotswolds. Rare breed, small flock chickens. **Basil:** Heritage Harvest

Gluten free base by Lab Pizza +£2.5

Although the olives are pitted the odd one may still contain a stone. Please beware.

Please consult a staff member for allergen information.