For exlusive
deals and offers

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

Garlic & Herb 2.5

Truffle Mayo 2.5

Pizza

Pizza
Please see the board or ask about the specials

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

Dirty Boy
tomato, mozzarella, caramelised onion, field mushroom, smoked pancetta 16

Blue Art
tomato, mozzarella, olives, globe artichoke, Gorgonzola dolce 14.5

White Goat
mozzarella, goat's cheese, olives, caramelised onion, truffle oil, chilli honey, walnuts 14.5

Roadhouse
tomato, mozzarella, basil, roast mushrooms, Lincolnshire poacher, garlic oil 13.5

Jon Bon Chovy
tomato, mozzarella, anchovy, capers, olives, chilli, parsley 16

Top Boy
tomato, caramelised onion, olives, artichoke, mushroom, truffle oil, walnuts 13 vegan

Margherita
tomato, mozzarella, basil 11

Dessert Chocolate Brownie 3.8

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 Cotswalds. Rare breed, small flock chickens. **Basil:** Heritage Harvest

Gluten free base by Lab Pizza + £2.5

Please consult a staff member for allergen information.

SodoPizzaLondon