



STARTERS

CAESAR SALAD	8
HOUSE GARLIC BREAD	7.5

PIZZAS

PLAIN TOM ^{VG}	14
Italian Tomatoes, Garlic, EVOO, Sicilian Oregano, Fresh Basil, Toasted Breadcrumbs. Add Stracciatella +£3	
GRACEY'S MARG ^V	15
Italian Tomatoes, Mozzarella Blend, Fior Di Latte, EVOO, Sicilian Oregano, Fresh Basil, Pecorino	
SMOKEY RON ^{H*}	16.5
Italian Tomatoes, Mozzarella Blend, Smoked Pepperoni, Sicilian Oregano, Fresh Basil, Parmigiano Reggiano.	
PAPA JIM ^{H*}	17
Italian Tomatoes, Mozzarella Blend, Calabrian Salami, Olives, House Pickled Chillies, Garlic, Fresh Basil, Parmigiano Reggiano.	
NEW HAVEN ^V	16
Long baked and blistered! Italian Tomatoes, Mozzarella Blend, Pecorino, Garlic, EVOO, Parmigiano Reggiano.	

DIPS

HOT HONEY	2
GARLIC & HERB RANCH	2.5
HOUSE CHILLI	2.5

DESSERT

TIRAMISU	8
CHOC CHUNK COOKIE	5
NY-Style Thick Chocolate Cookie with Fior di Latte Ice Cream.	

THE RISE OF GRACEY'S

FROM A GARDEN IN ST ALBANS TO ONE OF LONDON'S MOST TALKED-ABOUT PIZZAS.



Before there were covers to count, before joining the ranks of London's best pizzerias, there was a garden in St Albans and a pizza oven that didn't always behave. It was the early months of Covid. Schools closed, routines gone. James Woodley and Grace Surman, both teachers, found themselves at home with a newborn and time to reconsider what came next. They turned to their passions: food, hospitality, and the quiet discipline of making by hand.

THE DISCIPLINE OF DOUGH

What began as curiosity became obsession. James approached dough like a language - learning through repetition, failure, and adjustment. Hydration notes on scraps of paper. Fermentation shaped by the British climate. Endless testing. Grace handled the front: orders, conversations, instinct. The part that tells you if it's working.

It started small. It didn't stay that way. Gracey's drew from the American East Coast - New Haven structure, New York fold, prioritising balance over show. Cold-fermented dough, a precise bake, and a result that lands exactly where it should: crisp, charred, tender, controlled. Gracey's didn't dilute. It refined. Battersea brought pace. Tottenham Court Road brought scale. Now, Covent Garden marks the third London location - another steady step forward. A bigger stage, a louder room, but the same discipline at its core. The dough still leads. The process still holds. From a garden in St Albans to the centre of the city, Gracey's is, quite simply, on the rise.