



PIZZAS

PLAIN TOM ^{VG} 6
Crushed Italian Tomatoes, EVOO, Sicilian Oregano,
Fresh Basil, Toasted Breadcrumbs.

MARG ^V 9
Crushed Italian Tomatoes, Mozzarella Blend, Fior Di Latte,
EVOO, Sicilian Oregano, Fresh Basil, Pecorino.

SMOKEY RON ^{H*} 12
Crushed Italian Tomatoes, Mozzarella Blend,
Smoked Pepperoni, Sicilian Oregano,
Fresh Basil, Parmigiano Reggiano.

GRACEY’S NEW HAVEN ^{V*} 11
Crushed Italian Tomatoes, Mozzarella Blend,
Pecorino, Garlic, EVOO, Sicilian Oregano,
Parmigiano Reggiano.

SWEET VERA 13
Crushed Italian Tomatoes, Mozzarella Blend, Fior Di Latte,
Spicy Fennel Sausage, Sweet Peppers, Shallots, EVOO,
Sicilian Oregano, Fresh Parsley, Parmigiano Reggiano.

STARTERS

CAESAR SALAD 5
HOUSE GARLIC BREAD 7

DIPS

HOT HONEY 2
GARLIC & HERB RANCH 2
HOUSE CHILLI 2

DESSERT

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

(V) Vegetarian (V*) Vegetarian on request (VG) Vegan (GF) Gluten Free (H*) Halal on request
For allergens, speak to a member of the team.

THE RISE OF GRACEY'S

FROM A GARDEN IN ST ALBANS: A STORY OF REPETITION, PRECISION & PATIENCE



Holly Hunter, 2025.

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 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 scribbled on the whiteboard. Fermentation shaped by the British climate. Endless testing and comparing. American East Coast Pizza Lore trickled into the process and crisp, characterful pizza pies flew out. Grace handled the front, conversing, circling and sampling the joy in those first slices.

It started small; it didn't stay that way. A standalone shop in St Albans brought character; a Gracey's counter in Battersea Arcade brought pace; a Gracey's 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.