

Breakfast 7.30am - 11.30am

Banana bread w salted maple
butter (pb) – 9
add nut butter (n) – 2

Miso granola, labneh, summer berries,
Two Fields olive oil (v) – 10

Brioche toast w ricotta, apricot
compote, basil oil (v) – 11

Mushroom on toast, fermented
chilli, onions, crème fraîche,
Old Winchester (v)* – 16

Smoked fish nasi goreng, Estate
Dairy yoghurt, fried egg (f) – 19
add crispy leghorn mince – 5

Kent lamb mince, shallot pickle,
Alma Mill ciabatta & feta – 18.5

Breakfast bun, pork sausage, fried
egg, Cheddar, tomato kasundi – 13

Halloumi & Zucchini fritter, pea puree,
pickled cucumber, soft herbs (v) – 16.5

Heritage tomatoes on house rye,
pesto, lemon ricotta, chicory,
Two fields oil (v) – 16.5

Sides – 5.5

Belly bacon

Raven Tree halloumi (v)

Fruit Pig's black pudding

Ozone hash browns (v)

House cured trout (f)

Mushrooms w fermented chilli (v)*

Eggs

Fenton Farm eggs on toast (v) – 10
Wildfarmed sourdough
or
House seeded gluten friendly – 2
Scrambled eggs – 2

3 egg omelette, ratatouille, barista
milk ricotta, herb stem pesto,
pangrattato (v) – 15
Add house smoked fish (f) – 5

Eggs benedict on bubble
and squeak cakes – 15.5
with a choice of;
Fruit Pig's black pudding
Raven Tree halloumi (v)
Belly bacon
House cured trout (f)

Fermented chilli, eggs,
labneh, greens, pepitas
w sourdough ends (v) – 14.5

Sweet treats

See in house
bakery counter

* Vegan on request
(pb) Plant based
(v) Vegetarian
(n) Nuts
(f) Fish

All dishes may contain traces
of any of the allergens listed

All extras will be charged as sides

Additional allergen information
available on request

An additional 15% optional service
charge will be added to your bill.
100% of this goes directly to our staff.

Certified



Corporation

Kitchen Philosophy

We are so pumped to share with you the next step on our road to 0% waste.

Creating an ever changing menu is something that we, as chefs, live for. Being in a creative, fast paced industry is what really gets us going. We continuously look to review our menu, offering the best produce available, across the everchanging seasons.

We have designed a menu that we are proud to share with you all. We have really pushed to look at what we offer; to align it with our goals better and have that flexibility to change.

We still use the same wicked suppliers, like Fin and Flounder, Flock and Herd, Natoora, Shrub, Wildfarmed and of course Two Fields! They are the back-bone to this menu. We try to keep with simple dishes to allow the produce we are using to sing.

So with that said, welcome to our playground, we hope you like it.

Sam & the Ozone Whanau

— All excess herb stalk & vegetable trimmings become the secret base to our non-waste product pantry. Together it's an umami bomb.



90% of our menu has a by-product used somewhere a long its journey to the table. We look to prioritise smart menu design and prep to get the most out of the products lifecycle and use them to their full potential.

— The majority of all chocolate used is from Original Bean, who help to fund programs to protect rare rainforests and plant new trees at origin.

All grains, cereals and pulses used across the menu are farmed in England with supply coming from Hodmedods and Wildfarmed.

Lunch 11.30am - 3pm

Ozone lunch plate, marinated egg,
pickles, rye, sheep's cheese,
seasonal chutney (v) - 13.5
add smoked trout (f) - 4
add house cured ham - 4

White beans, courgette, spring
tomatoes, crutons (pb) - 17
add cobble lane cured - 4.5

Kent lamb mince, shallot pickle,
Alma Mill ciabatta & feta - 18.5

Crispy skin white fish, potato
salad, cress (f) - 19

House smoked trout rillette
on Swedish rye, pickles,
shallot (f) - 15

Grilled seasonal greens
flatbread, almond pesto,
pickled chilli (pb) - 15

Spiced leghorn kofta, citrus
molasses, labneh, shallot
pickle w house pita - 15

Grilled pork chop, pickled & grilled
peach, fresh pea, ricotta - 23

Smoked fish nasi goreng, Estate Dairy
yoghurt & fried egg (f) - 19
add crispy leghorn mince - 5

Fermented chilli eggs,
labneh, greens, pepitas w
sourdough ends (v) - 14.5

Mushroom on toast w fermented
chilli, onions, crème fraîche
& Old Winchester (v)* - 16

Eggs benedict on bubble
and squeak cakes - 15.5
with a choice of;
Fruit Pig's black pudding
Raven Tree halloumi (v)
Belly bacon
House cured trout (f)

Sides

Grilled Shrub provisions greens,
stem chutney, seeds (pb) - 8

Tempura white fish, soy
chilli caramel (f) - 8

Fermented tomato, peach,
ricotta (v) - 9.5

Chips w aioli (pb) - 5.5

Sweet treats

See in house
bakery counter

* Vegan on request
(pb) Plant based
(v) Vegetarian
(n) Nuts
(f) Fish

All dishes may contain traces
of any of the allergens listed

All extras will be charged as sides

Additional allergen information
available on request

An additional 15% optional service
charge will be added to your bill.
100% of this goes directly to our staff.

Certified



Corporation

Kitchen Philosophy

We are so pumped to share with you the next step on our road to 0% waste.

Creating an ever changing menu is something that we, as chefs, live for. Being in a creative, fast paced industry is what really gets us going. We continuously look to review our menu, offering the best produce available, across the everchanging seasons.

We have designed a menu that we are proud to share with you all. We have really pushed to look at what we offer; to align it with our goals better and have that flexibility to change.

We still use the same wicked suppliers, like Fin and Flounder, Flock and Herd, Natoora, Shrub, Wildfarmed and of course Two Fields! They are the back-bone to this menu. We try to keep with simple dishes to allow the produce we are using to sing.

So with that said, welcome to our playground, we hope you like it.

Sam & the Ozone Whanau

— All excess herb stalk & vegetable trimmings become the secret base to our non-waste product pantry. Together it's an umami bomb.



90% of our menu has a by-product used somewhere a long its journey to the table. We look to prioritise smart menu design and prep to get the most out of the products lifecycle and use them to their full potential.

— The majority of all chocolate used is from Original Bean, who help to fund programs to protect rare rainforests and plant new trees at origin.

— All grains, cereals and pulses used across the menu are farmed in England with supply coming from Hodmedods and Wildfarmed.

Coffee

Espresso

Short/Black: Costa Rica: Licho,
Villa Sarchi, Natural

Espresso – 3.7
Long Black – 3.9
Americano – 3.9
Short Macchiato – 3.7
Long Macchiato – 3.9
Piccolo – 3.9

With milk: Our House Blend

Flat White – 4.5
Latte – 4.5
Cappuccino – 4.5
Mocha – 4.6

Or your choice, just ask your server.
Decaf / Half Caff coffee - 0.5
& alternative milks available

Cold Coffee

Espresso tonic w lime – 5.2
Cold drip – 5.2
Cold brew – 5.2

Filter

Batch – 4

We rotate our single origin filter weekly. Ask your server for more info on this weeks offer.

Kalita – 6/9

Bolivia: Volcan Del Tigre, Mosto Washed
Starting with a layer of sweet, soft brown sugar this coffee is full bodied and very more-ish. A sprinkle of raisins comes through on the finish before a dried cranberry rounds out the aftertaste and pulls you back for the next sip.

El Salvador: Nejapa, Los Vientos, Bourbon, Washed

A big, sweet cup of chocolate orange, this has a little twist of lime zest on the finish and a delicate raisin on the aftertaste for a balanced, quaffable cup.

Thailand: Doi Pangkhon, Catuai, Typica & Chiang Mai, Washed

Full bodied and full of dark chocolate, this is a refined version of a classic flavour profile. There's a delicate red apple note and sultanas on the finish of this clean and well balanced cup.

Tea & Chocolate

Tea – 3.9

Ozone Breakfast
Earl Grey
Rooibos
Jade Tips
Lemon Verbena
Peppermint

Matcha Latte – 5

(We're unable to offer refills on our teas)
All teas from Good & Proper

Chocolate & Chai – 4.6

Deluxe Chocolate
Peppermint Chocolate
Spiced Chai
Vanilla Chai

All from West Coast Cocoa

How we source our coffee

Exceptional coffee is at the heart of our business. We've been roasting from our New Zealand and London sites for over twenty years and supply some of the best businesses in the world. We source coffee by building long-term partnerships at origin.

We source from world-class producers who are paving the way for more sustainable and ethical coffee production.

We've built long-term, transparent relationships with producers around the world to bring you an ever-changing variety.

We're unapologetically obsessed with flavour and travel the world in search of the most exciting and diverse range.

Learn more here ↓
ozonecoffee.co.uk/sourcing



Cocktails

Aperol Spritz – 11

Aperol, prosecco, soda

Spiced Chai Dark & Stormy– 11

Rum, West Coast chai,
ginger beer

Espresso Martini – 11

B Corp tequila, Café solo,
Ozone espresso

Green Margarita – 12

B Corp tequila, Cointreau,
cucumber and mint syrup,
lime

Cold Drip Negroni – 11.5

Gin, Campari, vermouth,
Ozone cold drip coffee

Mimosa – 9

Fresh orange & fizz

Ozone Bloody Mary – 10

Vodka, Ozone's homemade
spiced tomato mix (vf)

Bloody Shame – 9

Ozone's homemade spiced
tomato mix
(Non alcoholic)(vf)

Coffee Margarita Sunset – 12

B Corp tequila,
Cointreau, agave syrup,
Ozone cold brew coffee

*As featured in Celeste
Wong's Coffee Creations
book and as seen on
Channel 4's Sunday Brunch*



Softs

House Sodas – 5

Apple & mint

Apricot & rosemary lemonade

Rhubarb lemonade

Cold Press Juice – 6

Red: Beetroot, apple,
ginger, lemon, aloe vera

Orange: Carrot, turmeric,
apple, ginger, lemon

Green: Kale, apple,
cucumber, lemon, spinach

Other Softs

Orange juice – 5

Kombucha – 6

(ask for flavours)

Beer

Cans

Days Lager (0%) – 5

On Tap — 3.9 Half / 6.9 Pint

Sunrise Session IPA,
Dalston (4.4%)

40ft Larger,
Dalston (4.8%)

Wine

White

Ananto Macabeo (Organic) – 7 / 19 / 24

Spain (vf)

Crisp w citrus fruits

Te Mério Sauvignon Blanc – 9 / 22 / 29

New Zealand (vf)

*Zesty citrus and
white stone fruits*

Red

Ananto Tempranillo (Organic) – 7 / 18 / 24

Spain (vf)

*Vibrant aromas of
blueberry and blackberry*

Adobe Reserva Malbec – 9 / 22 / 29

Rapel Valley, Chile

*Juicy red berries,
medium bodied*

Rose

Pasión de Bobal Rosato – 8 / 22 / 28

Spain (Organic)

*Clean fresh, delicate
red berries*

Sparkling

Ceradello Prosecco (Organic) – 9 / - / 36

Italy (vf)

*Delicate fruit and
floral aroma*