

OZONE

Espresso

Black: Thailand, Chiang Mai, Washed
Mince pie, caramel, candied citrus

Espresso	3.7
Long Black	3.9
Americano	3.9

White: Our House Blend

Flat White	4.5
Latte	4.5
Cappuccino	4.5
Mocha	4.8
Short Macchiato	3.9
Long Macchiato	4.1
Piccolo	4.1

Or your choice, just ask your server.
Decaf / Half Caff coffee - 0.5
& alternative milks available
Soy & Coconut milk - 0.3

Tea 4.0

Ozone Breakfast
Earl Grey
Rooibos
Jade Tips
Hojicha
Peppermint

Matcha 5.0

West Coast Cocoa & Chai 4.6

Deluxe Chocolate
Spiced Chai
Vanilla Chai

Barista's Signature Drink 7

The Raspberry Rose:
White chocolate mocha w/ raspberry
and rose water

Filter

Batch 4.1

Kalita

Bolivia, Humberto Mamani 9/12
Pacamara, Oxidised Coco Natural,
Pineapple, glace cherries, stewed peach

Honduras: La Alondra 6/9
Catui, Caturra, Washed,
Milk choc, cream, raspberry

Cold Drip 5.2
Cold Brew 6

Softs

Cold Press 6.0
Red: Beetroot & Ginger
Orange: Carrot & Turmeric
Green: Kale & Cucumber

Orange Juice 4.9

Seasonal Lemonade 5.2

Cocktails

Espresso Martini 10.0
Vodka, Mr Black

Dry Martini 8.0
Gin, Vermouth

Green Margarita 10.0
Tequila, apple, mint

Whisky Soda 8.0
Clarified citrus mix,
soda

Bloody Mary 9.0
Vodka, house made mix

Beer

40ft Pilsner 5.5
40ft Session IPA 5.5
Days 0% 5.0

Wine 175ml/bottle

White 8.0/29.0
NZ Sauvignon Blanc

Red 8.0/29.0
Chilean Malbec

Rose 7.5/28.0
Spanish Bobal (Organic)

Prosecco 9.0/36.0
Ceradello (Organic)

How we source our coffee

Exceptional coffee is at the heart of our business and 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



OZONE

Fenton Farm eggs on Wild Farmed sourdough (v)

10.5 *or*
House seeded gluten friendly - 2.2
Scrambled eggs - 2.2

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

Omelette with roasted delica, Ozone ricotta, herb stem
pesto, pangrattato (v)
15.5 *add house smoked fish (f) - 5.2*

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

Brekkie bun, pork sausage, fried egg, cheddar,
tomato kasundi
13.5

Smoked fish nasi goreng, Estate Dairy yoghurt, fried egg (f)
19.2 *add crispy mince - 5.5*

Beetroot cured trout, Swedish rye, trout cream cheese,
caper & lemon salad (f)
14.9

Portobello mushroom, fermented chilli, crème fraiche,
Old Winchester (v)*
16.5

Beef mince, Cheddar, Ozone pickle, focaccia
17.5

Smash burger, coastal Cheddar, pickles, treacle onions,
house cut chips
18.5

11am - close

Daily soup, toasted Wild farmed Sourdough (v)*
10.5

Stracciatella, blood orange, fennel, radicchio,
basil & croutons (v)
14.5

Mackerel, braised butterbeans, fennel, lemon (f)
18.5

Sweet

Brioche toast, goats curd, rhubarb (v)
11.0

Banana bread, salted maple butter (pb)
9.5 *add pumpkin seed butter - 2.0*

Maple granola, yoghurt, poached pear,
pumpkin seed butter (v)
9.5

See our in house bakery counter for more

Extras – 5.5

Belly bacon | Raven Tree halloumi (v) | Fruit Pig's
black pudding | Ozone hash browns (v)
House cured trout (f) | Roasted mushrooms, chilli (v)
Hand cut chips w aioli (pb)

Hire this space ↙



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* 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.

