

## 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 &amp; 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 &amp; 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](https://ozonecoffee.co.uk/sourcing)



## Cocktails

## Aperol Spritz – 11

Aperol, prosecco, soda

## Spiced Chai Dark &amp; 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*

## 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

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bakery counter

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## All day

- Banana bread w salted maple butter (pb) – 9  
*add nut butter (n) – 2*
- Miso granola, labneh, summer berries,  
Two Fields olive oil (v) – 10
- Mushroom on toast w 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
- House smoked trout rillette on  
Swedish rye, pickles, shallot (f) – 15
- White beans, courgette, spring  
tomatoes, croutons (pb) – 17  
*add fennel sausage – 4.5*
- Big brekkie w belly bacon, chipolatas,  
hash browns, roast tomato & eggs – 19  
*add black pudding – 4*  
*Scrambled eggs – 2*
- Veggie brekkie w Raven Tree halloumi,  
hash brown, kimchi greens, roast tomato  
& eggs (v) – 19  
*Scrambled eggs – 2*

## Brunch Cocktails

- Mimosa – 9  
Fresh orange & fizz
- Ozone Bloody Mary – 10  
Vodka, Ozone's homemade  
spiced tomato mix (pb)
- Bloody Shame – 9  
Ozone's homemade  
spiced tomato mix  
(Non alcoholic)(pb)

## Eggs

- Fenton Farm eggs on toast (v) – 10  
*Wildfarmed sourdough*  
*or*  
*House seeded gluten friendly – 2*  
*Scrambled eggs – 2*
- 3 egg omelette, roasted carrot, kimchi,  
greens, barista milk ricotta (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

## Sides – 5.5

- Belly bacon
- Raven Tree halloumi (v)
- House cured trout (f)
- Mushrooms w fermented chilli (v)\*
- Fruit Pig's black pudding
- Ozone hash browns (v)
- House cut chips, aioli (pb)

## Sweet treats

- Sourdough crepes, cream,  
strawberry compote, elderflower,  
pumpkin seed dukkah (v) – 16.5
- See in house bakery  
counter for more

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