

ALL DAY EVERY DAY

OZONE COFFEE

Hailing from a rural New Zealand dairy farming town, our culture is one of respect for the land and the people who tend to it with the greatest love for Papatūānuku (our earth mother). We see it as our responsibility in helping to shape the future of our industry to support good people who share these values - our journey is just beginning but we're getting stuck in and are humbled by the support of our customers and the transparency of our peers.

We are proud to play a role in Old Street's community of the creative, ambitious and like-minded.

We work hard to remain true to our kiwi roots and endeavour to create an environment where everyone is welcome to enjoy the space and use it as their living room, office, studio, and sometimes even as their local restaurant.

The kitchen is open all day, every day to suit your schedule. Our menus are created in the endeavour of sustainable and whole-cycle cooking and we aim to maximise healthiness without sacrificing flavour. Dedication to provenance is paramount and we work with some of the most sustainable producers in the UK in our quest to minimise restaurant waste. We are happy to share our suppliers with you. We ferment, we pickle and we work with like-minded people to deliver an exceptional menu which changes with the seasons. Our actions mirror our words.

Be nourished and fire the passion.

Arohanui
(Big Love)

The Ozone Family

COFFEE

ESPRESSO

Espresso	2.4	Flat White	3
Long Black	2.6	Latte	3
Americano	2.6	Cappucino	3
		Mocha	3
Piccolo	2.5		
Short Macchiato	2.5	Soy / Oat /	
Long Macchiato	2.6	Extra Shot / Decaf	0.5

During this month all of our white espresso drinks will be prepared w our Empire Blend. All of our black espresso drinks will be prepared w our Brothers Blend by default – please ask you server if you would prefer the Colombia, Finca Villa Norena.

BREW BAR

Batch Filter	3
Changes daily	
V60 / V60 for two	4 / 7
Burundi - Gaharo - Cocoa, Purple Grape, Passionfruit	
Aeropress	4
Ethiopia - Duromina - Black Tea, Rose, Peach	
Syphon (allow extra time)	8
Colombia - San Sebastian - Red Apple, Caramel, Ripe Lemon	

Beans & brew kit available to purchase here. Talk to one of our crew for advice and recommendations.

COLD

Espresso Tonic w lime	4
Cold Brew	4
Cold Brew w infused milk	4.5
Cold Drip Spritz	4.5

SOFT + HOT DRINKS

JUICES

Orange	3.5
Grapefruit	
Coconut water w lime + ice	4

DAILY DOSE JUICE

Orange - Carrot, turmeric, apple, ginger, lemon	4.5
Green - Kale, apple, cucumber, lemon, mint	
Red - Beetroot, lemon, apple, ginger, aloe vera	

HOUSE SODAS

Apple + Mint	3
Lemongrass + Lime	
Mixed Berry	
Ginger + Kashmiri Chilli Beer	
Hibiscus + Lemonade	

All served with sparkling water.

TEAS + MORE

GOOD & PROPER TEA CO	
Ozone Breakfast Tea	2.8
Earl Grey	
Green Tea	
Lemongrass	2.8
Peppermint	
WEST COAST COCOA	
Delux / Chilli / Peppermint Hot Choc	3
Spiced Chai / Vanilla Chai	

COLD

Oolong Iced Tea	3
Pickled Peach Iced Tea	4
Hibiscus & Ginger w lime	4

A discretionary 12.5% service charge will be applied to your bill. 100% of this goes to our team.

OZONE

COFFEE

DAYTIME MENU

7am - 4pm

7am - 11:30am

Blackberry & banana chia pudding w pirate chocolate & lemon thyme (vf) (gf)	5
Seeded granola w burnt honey yoghurt & Yorkshire rhubarb (v) (gf) add oat milk 0.5	6
Spring porridge w organic brown sugar, banana & scroggin (gf) (vf) add oat milk 0.5	6
Spiced banana bread w nut butter, berry jam & salted butter (vf – without salted butter) (n)	6.5
Breckland brown eggs any style on The Dusty Knuckle seeded sourdough (v) cracked English rye & linseed 0.9 house made gluten free 0.9	6

ADD A SIDE

ALL DAY

Field mushrooms w smoked chilli & pickled onion (v)	3	Cobble lane cured smoked Kielbasa (gf)	4
Slow roasted beefsteak tomatoes (vf)	3	Rocket salad w preserved lemon dressing (v) (f)	4.5
Herbed avocado (vf)	3.5	Hand-cut fries w 7-spice salt & aioli (v)	4.5
Pastrami spiced salmon (gf)	4	Corn bread w chilli butter (v)	4
Halloumi (v)	5	BBQ broccoli w kimchi powder (vf)	3
Belly bacon	4	Rainbow chard w spiced oats (vf)	3

BEERS

40ft Pale Ale 4.1%	4.5
40ft Larger 4.8%	
Pressure Drop Pale Fire 4.8%	
Pressure Drop Bosko IPA 6.5%	
Pressure Drop Wallbanger Witbier 4.7%	
Hills Apple Cider 5%	

COCKTAILS

Ozone Bloody Mary - Vodka, tomato juice, spiced kimchi salsa, lemon	7.5
Apple of My Eye - Rum, spiced apple shrub, soda	8
Green Margarita - Tequila, cucumber, mint, lime, dehydrated chilli salt	7.5
Clissold Park - Gin, Aquavit, mix berry, lemon, soda	7.5
Fruit Cup - Strawberry infused Pimms, mint, ginger, cucumber, soda	7.5
French Affair - Pear, caraway, lemon, prosecco	8
L&P G&T - gin, tonic & L&P lemonade	7

7am - 4pm

Field mushrooms on sourdough w smoked chilli, aged parmesan, pickled onion & crème fraiche (v) add poached egg 1.5	9.9
Spiced beetroot, quinoa & ricotta tortilla w chard, halloumi, poached egg & brinjal kasundi (v) (gf)	11
Eggs benedict on spring bubble 'n' squeak cakes w hollandaise choose: pastrami spiced salmon OR halloumi (v) OR belly bacon	11.9
Omelette – roast kumara, chard & mushroom w sumac yoghurt & fried shallots (v) add pastrami spiced salmon 3.5 add 100g free range chicken 3.5	8.9
Smoked haddock kedgerree w poached egg, fried shallots, labneh & chimichurri	12.9
Braised wagyu mince on toast w Essex smoked cheddar & piccalilli add a poached egg 1.5	11.9

WHITE

	175 / 500 / 750
Borsao Macabeo, 2016, Spain floral, lemon, nutty stone fruit	5.5 / 15 / 21
Pinot Grigio 2015, Le Pianure, Italy apple, herbs, smokey	6.5 / 18 / 26
Crowded House Sauvignon Blanc, 2015, Marlborough, New Zealand - citrus, crisp, herbs	7 / 21 / 29
Signos de Origin Chardonnay Viognier, 2016, Casablanca Valley, Chile - Organic/ Biodynamic - apricot, toasted almonds, butter	7.5 / 23 / 31
Vermentino 2014, Il Torchio, Liguria, Italy apple, crisp, savoury	31

RED

Borsao Garnacha, 2016, Spain bright, blackberry, cherry	5.5 / 15 / 21
Pablo y Walter Malbec, 2016, Argentina pepper, plum, oak	6 / 17 / 24
Primitivo del Salento 2016, Mocavero, Italy blackberry, anise, light	6.5 / 18 / 26
Aliança Foral, 2016, Duro, Portugal plum, blackberry, spice	6.5 / 18 / 26
The Cloud Factory Pinot Noir, 2016, Marlborough, New Zealand - light, cranberry, smooth	31
Alpha Domus Merlot Cabernet Sauvignon, 2014, New Zealand - fragrant spice, dark fruit	32

ROSE

Cerasuolo d'Aruzzo, 2015, Valle Reale, Italy Organic - ripe berries, cherry, vanilla	7 / 21 / 29
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BUBBLES

Prosecco 'Sottoriva' - Ita light, crisp, smooth	6 / - / 26
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11:45am - 4pm

Soup of the day w The Dusty Knuckle seeded sourdough (v) cracked English rye & linseed 0.9 house made gluten free 0.9	7.9
Carrot sauerkraut falafel w pear, smacked cucumber, hummus & popped quinoa (vf) (gf)	8.9
Spring salad w broccoli, fennel, chard, citrus & smoked almond (vf) (gf) (n) add 100g poached chicken 3.5	9.9
Smoked fish finger open sarnie w yoghurt tartare, pea miso, cured egg yolk, preserved lemon slaw & fries	10.9
Spring pea risotto w house ricotta, lemon, & pea tendrils (v)	12
Tagliatelle w smoked crème, wild mushroom, oregano & cured yolk (v)	12.9
Line-caught catch of the day – your server will advise	14
Buttermilk chicken burger w chilli slaw, bacon jam, gherkin & hand-cut fries	12.9
BBQ pork rib-eye w pressed potato, seaweed butter, chard & kumara ketchup (gf)	14.9
Braised lamb shoulder w merguez spiced croquette, smoked beetroot, red cabbage & sumac yoghurt	15

LIGHT BITES 11:45am - 5pm

Hummus w sourdough, olive oil & garden veg (vf)	7
Miso nuts (vf)	3.5
Smoked fish & mascarpone rilette w sourdough & radish	8.9
Lamb merguez croquettes w sumac yoghurt	8.9
Beetroot arancini w vegan chilli mayo (vf)	7
Buttermilk fried chicken w seaweed salt, wild garlic aioli & gherkins (gf)	8.9
Spring tomato bruschetta w fresh cheese, lemon pickled beets & black olive (v)	8
Burrata w fig leaf oil, broccoli pesto, rye dukkah & toast (v)	9.9

SWEET TREATS - please see the front cabinet for freshly baked cakes created daily in the Ozone Kitchen.

Head Chef Joe O'Connell