

5PM - LATE

## EVENING

### SMALL PLATES

Cobble Lane Cured charcuterie w house pickles & sourdough	8 for 50g/14.5 for 80g
Fermented hummus, raw veg & sourdough trim crackers (vf)	7.5
London burrata w green apple, chicory, smoked tomato powder & grilled sourdough	11
Tempura trout belly w sauce gribiche & herb stem salt (gf) (df) (f)	8.9
'Hangi' carrots w labneh, pickled mustard seed & carrot-top dukkah (v)	4.5
Sourdough bruschetta w whipped ricotta, green tomato, nashi & fried basil (v)	8
Grilled tardivo w whipped honey butter & thyme (v) (gf)	6

### SHARING PLATES

Salt-baked celeriac w bitter leaves, toasted kale, pickled mustard & pumpkin seed romesco (vf)	10.9
Winter leaf salad w Hertfordshire lentils, house ricotta, preserved onion, green bean & citrus (v) (vegan on request) <b>ADD HOT-SMOKED CHALKSTREAM TROUT (f) 3.5</b>	9.9
Crispy hogget breast w green tomato, Essex grains, roast grapes & burnt onion	14.9
Celery root risotto w caramelised cauliflower, fresh chestnut & parsley (vf) (gf)	12
Hand-cut pappardelle w creamed wild mushrooms & Old Winchester (v)	12.9
Catch of the day w braised onions, globe artichoke & winter greens (gf) (f)	14.9
Suffolk yellow bean falafel burger w smoked eggplant kasundi, tzatziki, avo & hand-cut chips (v)	13.5
Sutton Hoo chicken supreme w grelot onion & chicken wing jus (gf)	14.9

### APERITIFS

The Earl Of Russia - vodka, earl grey, lavender, lemon	8
Green Margarita - tequila, cucumber, mint, lime, dehydrated chili	8.5
Cold Drip Negroni - gin, campari, sweet vermouth, cold drip coffee	8.5
Glass of Prosecco 'Sottoriva', 2017, Italy <i>Delicately light, unfiltered &amp; cloudy.</i>	7



# ALL DAY EVERY DAY

### SIDES

Runner beans w whipped ricotta & cobnuts (v) (gf) (n) (vegan on request)	4
Minicrops green salad & soft herbs (vf) (gf)	4
Hand-cut chips w spiced salt & vegan aioli (vf) (gf)	4.5

### SWEETS

Warm rice pudding w apple & seeded praline (vf) (gf)	7
Femmes de Virunga chocolate mousse, date cake & preserved pear (v) (n)	7
Crouch End honey & lemon thyme cheesecake w roast figs (v)	7



In the past 24 months we've increased our plant-led offering to 72% and it is our intention to continue to be acutely aware of our environmental impact. With this in mind we are very deliberate about the products we use and how much meat we feature on our menus.

(gf) Gluten intolerant friendly (vf) Vegan friendly (v) Vegetarian (df) Dairy free (n) Tree nuts (s) Shellfish (f) Fish  
**All dishes may contain traces of any of the above**  
Allergen information available on request  
All extras will be charged as sides  
Optional 12.5% service charge will be added to all bills  
100% of service charge goes to staff  
Head Chef: Sam Scott



# DRINKS

## COCKTAILS

<b>Green Margarita</b> - Tequila, Cucumber, Mint, Lime, Dehydrated Chilli Salt	8.5
<b>Pomelo Park</b> - gin, citrus, grapefruit, lemon, soda	7.5
<b>Counter Culture</b> - bourbon whiskey, coffee infused cognac, walnut bitters, lemon	8.5
<b>Lions Heart</b> - rye whiskey, lime, ginger, angostura & chuncho amargo bitters	8
<b>Cold Drip Negroni</b> - gin, Campari, sweet vermouth, cold drip coffee	8.5
<b>Mezcal Mule</b> - mezcal, passionfruit, lime, ginger pineapple & chilli beer	8.5
<b>St. Kilda</b> - rye whiskey, scotch, smoked honey, ginger, lemon	8
<b>The Earl of Russia</b> - vodka, earl grey, lavender, lemon	8
<b>Stormy Seal</b> - Goslings rum, ginger, pineapple, lime, soda	8
<b>Bloody Mary</b> - vodka, chilli salsa, horseradish, tomato, lemon	7.5
<b>Gin Fizz</b> - stone fruit syrup, gin & bubbles	8
<b>Oat Milk White Russian</b> - vodka, coffee liquor, oat milk	8
<b>Aperol Spritz</b> - aperol, prosecco, soda	8

\*Classics also available on request.

<b>CAN</b>	<b>330ML</b>
Good Things Brewing- IPA (5.5%)	5.0
Yeastie Boys- Earl Grey IPA (6.5%)	4.75
40ft Larger (4.8%)	4.5
40ft Pale (4.1%)	4.5

<b>BOTTLE</b>	<b>330ML</b>
Partizan- Lemongrass Saison (3.8%)	5.0
Hallets Cider (6.0%)	5.0
Lucky Saint (0.5%)	4.0

Originally from a dairy farming town in rural New Zealand, our roots have shaped our philosophy towards coffee, food and hospitality. We support those with a respect for the land and who share our love for Papatūānuku (our earth mother). We want to help shape the future of our industry and surround ourselves with good people along the way. Our journey is only just beginning.

Our menus are created in the endeavour of sustainable and whole-cycle cooking. Nourish without sacrificing flavour. Dedication to provenance. Minimise waste. Our goal is to showcase the producers we work with, in the cup and on the plate. Their story is our story.

Old Street has been our home since 2012 and in 2019 we are humbled to be in the position to open a new Eatery in Bethnal Green. We wouldn't be where we are without the support of our community - the creative, the driven, the spirited. It is thanks to our people and our customers that we have the opportunity to continue our growth.

All Day Every Day - everyone is welcome to enjoy this space.

**AROHAŊUI**  
(Big Love)

The Ozone Family

## WHITE 175 / 500 / 750

Dry Furmint, Kardos, Hungary 6.5 / 20 / 26  
*Honey and passionfruit on the nose. Sauvignon Blanc without the hang-ups.*

Viognier, Alpha Domus, New Zealand 36  
*Soft acidity with hints of oak, vanilla & apricot.*

Ananto Macabeo, Spain (vf) (organic) 5 / 18 / 22  
*Fresh, clean and a wonderful introduction to the world of organic wines.*

Pinot Grigio, La Pianure, Italy 6.5 / 21 / 26  
*Classic- hints of apple, peach & herbs.*

Sauvignon Blanc, Crowded House, Marlborough, NZ 7.5 / 23 / 31  
*Crisp with citrus hints, herbs on the nose.*

Grüner Veltliner, Austria (organic) 7 / 21 / 29  
*Stone fruits with hints of white pepper & kiwi fruits.*

## RED

Corbières, Château Coulon, France (vf) (organic) 8 / 26 / 32  
*Syrah-led, like Côtes du Rhône that's been lost in a forest and become completely wild.*

Ananto Bobal/Tempranillo, Spain (vf) (organic) 5 / 18 / 22  
*Red fruits abound. Good for your palate, and for your soul.*

Monastrell, Honoro Vera, Jumilla, Spain (vf) (organic) 6.5 / 21 / 26  
*A beauty and beast in one. Malbec eat-your-heart-out.*

Cabernet Merlot, Alpha Domus, New Zealand 34  
*Fragrant spices and dark fruits on the nose.*

Primitivo di Salento, Mocavero, Italy 7 / 22 / 27  
*Full bodied & juicy with sweet spiced notes.*

Pinot Noir, Catalina Sounds, Marlborough, NZ 44  
*From the homeland. On the lighter, juicer side.*

## ROSÉ & ORANGE

Mourvedre Rose, Circumstance Cape Coral, South Africa 6.5 / 18 / 26  
*A light rosé with savoury notes.*

## BUBBLES 175 / 750

Prosecco 'Sottoriva' Italy (vf) 7 / 32  
*Delicately light, unfiltered & cloudy.*

Durello, Spumante Brut, Veneto, Italy (vf) 25  
*Super crisp & refreshing, with citrus & elderflower*



**OZONE**  
COFFEE