

WEEKDAY MENU

ALL DAY BREKKIE

7AM - 4PM

Porridge w apple, crunchy oats & organic cane sugar (vf) (n)	6
Seeded granola w preserved pear, labneh & crouch end honey (v) ADD OAT MILK 0.5	6
Omelette – Roast delica pumpkin, goats curd & pumpkin seed romesco (v) ADD HOT-SMOKED CHALK STREAM TROUT (f) 3.5	8.9
Eggs benedict on bubble 'n' squeak cakes w hollandaise CHOOSE FROM: Gin-cured Chalk Stream trout (f) OR bacon OR halloumi (v)	11.9
Smoked fish kedgerree w poached egg, fried shallots, labneh & chimichurri (f)	12.9

ON TOAST	
Smoked cheddar cornbread w chilli butter (v) ADD EGGS ANY STYLE EGG 3	5.5
Banana bread w crunchy hazelnut butter & jam (vf) (n) ADD SALTED BUTTER	6.5
Smoked ham hock on rye w chopped egg, preserved onions & salsa verde	9.9
Eggs any style on sourdough (v) OR Seeded rye OR House gluten-free	6 6.9 6.9
Field mushrooms on toast w fermented chilli, pickled onions, parmesan & house creme fraiche (v) ADD POACHED EGG 1.5	9.9
Braised Yorkshire dairy cow mince on focaccia w piccalilli & smoked cheddar (sf) ADD POACHED EGG 1.5	11.9



ALL DAY EVERY DAY

LUNCH

11.45AM - 4PM

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
Eggs any style on sourdough (v) OR Seeded rye OR House gluten-free	6 6.9 6.9
Pumpkin, feta & Essex quinoa tortilla w poached egg, greens, labneh & smoked eggplant kasundi (v) (gf)	11
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) ADD HOT-SMOKED CHALKSTREAM TROUT (f) 3.5	9.9
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
Crispy hogget breast w green tomato, Essex grains, roast grapes & burnt onion	14.9

ALL DAY ADD A SIDE

Herbed avo (vf) (gf)	3.5
Field mushrooms w fermented chilli & pickled onion (v) (gf)	3
Chewy roast tomatoes (vf) (gf)	3
Fruit Pig sow bacon (gf)	4
Gin-cured Chalkstream trout (gf) (df) (f)	4
Minicrops green salad & soft herbs (vf) (gf)	4
Hand-cut chips w spiced salt & vegan aioli (vf) (gf)	4.5
Kupros halloumi (v) (gf)	5
Runner beans w whipped ricotta & cobnuts (v) (gf) (n) (vegan on request)	4

SWEET TREATS

Please see the front cabinet for freshly baked cakes created daily in the Ozone Kitchen.

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

Green Margarita - Tequila, Cucumber, Mint, Lime, Dehydrated Chilli Salt	8.5
Pomelo Park - gin, citrus, grapefruit, lemon, soda	7.5
Aperol Spritz - aperol, prosecco, soda	8
Stormy Seal - Goslings rum, ginger, pineapple, lime, soda	8
Bloody Mary - vodka, chilli salsa, horseradish, tomato, lemon	7.5
Gin Fizz - stone fruit syrup, gin & bubbles	8
Oat Milk White Russian - vodka, coffee liquor, oat milk	8

*Classics also available on request.

CAN	330ML
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

BOTTLE	330ML
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.

AROHANUI
(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, juicier 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