

WEEKDAY

BREAKFAST

7.30AM - 11.45AM

Oat & buckwheat porridge w poached myrtle orange, praline (vf)	6.5
ADD OAT MILK 0.5	
Eggs any style on potato sourdough (v)	6
OR Rye	6.9
OR House gluten-free	6.9

ALL DAY

7.30AM - 3PM

Banana bread w crunchy hazelnut butter & jam (vf) (n)	7
ADD SALTED BUTTER	
House crumpet w trout rillettes, radish, crème fraiche & dill (f)	8
Field mushrooms on toast w fermented chilli, pickled onions, old Winchester & house creme fraiche (v)	10.5
ADD POACHED EGG 1.5	
Yorkshire dairy cow mince on focaccia w piccalilli & Glastonbury smoked cheddar (f)	12.5
ADD POACHED EGG 1.5	
Omelette w squash, sautéed kale, smoked ricotta & fermented squash dukkah (v)	9.5
ADD HOT-SMOKED CHALKSTREAM TROUT (F) 3.5	
Eggs Benedict on bubble 'n' squeak cakes w hollandaise	12.5
CHOOSE FROM:	
Hot smoked ChalkStream trout (f)	
OR Bacon	
OR Halloumi (v)	
Smoked fish kedgeree w poached egg, fried shallots, labneh & chimichurri (f)	13.5
Breakfast meze w hangi beetroot hummus, house pickles, vegan nettle cheese, focaccia & dukkah (v) (n)	9
ADD SOFT BOILED EGG 1.5	
ADD HALLOUMI 3	
Hangi baked beet & feta tortilla w poached egg, greens, labneh & kasundi (v)(gif)	11.5
Turkish eggs w labneh, chilli butter greens, toasted sourdough & parsley	10.5

LUNCH

11:45AM - 3PM

Vege treacle savoy cabbage w celeriac purée, freekeh & nuts (vf) (n)	10.9
Sourdough gnocchi w cream sauce, jerky mushrooms & smoked ricotta (v)	12.5
Market fish of the day (f)	14.9
Dairy cow burger w smoked cheddar, cos lettuce, house pickle, tomato & Bloody Mary mayo (f)	13.5



In the past 24 months we've increased our plant-led offering to 75% 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.



ADD A SIDE

Toasted sourdough (vf)	1
Herbed avo (vf) (gif)	4.5
Field mushrooms w fermented chilli & pickled onion (v) (gif)	3.5
Belly Bacon (gif)	4.5
Hot smoked chalk stream trout (gif) (df) (f)	4
Hand-cut chips w spiced salt & vegan aioli (vf) (gif)	4.5
Seasonal greens w XO sauce (veggie on request)	4
Halloumi	4
Roasted tomatoes	3

ADD EXTRAS

House fermented chilli sauce	0.5
Hollandaise	0.5
Labneh/coconut yoghurt	0.5

SWEET TREAT

Ask your server what sweet treats we have today

(gf) Gluten intolerant friendly (vf) Vegan friendly
(v) Vegetarian (n) Nuts (s) Shellfish

*All dishes may contain traces of any of the above
*Allergen information available on request
*All extras will be charged as sides

OZONE
COFFEE

DRINKS



CANS & BOTTLES - 330ML

40ft Larger (4.8%)	4.5
Wild Card Brewery- IPA (5.5%)	5
Yeastie Boys Earl Grey IPA (6.5%)	5
Hallets Cider (6%)	5
Lucky Saint (0.5%)	4

COCKTAILS

Green Margarita <i>Tequila, cucumber, mint, lime, dehydrated chilli salt</i>	9
Pomelo Park <i>Gin, citrus, grapefruit, lemon, soda</i>	8
Aperol Spritz <i>Aperol, prosecco, soda</i>	8
Bloody Mary <i>Vodka, chilli, horseradish, tomato, lemon</i>	8.5
Cold Drip Negroni <i>Gin, vermouth, Campari, cold drip coffee</i>	9
Oat Milk White Russian <i>Vodka, coffee liquor, oat milk</i>	8.5

SOFTS

HOUSE SODAS

Apple & mint	3.5
Lemongrass & lime bitters	3.5
Ginger, pineapple & chilli beer	3.5

JUICES

Orange	3.5
Grapefruit	3.5
Fix-8 Saffron Koumbucha	4.5

COLD PRESS

Orange - Carrot, turmeric, apple, ginger, lemon	5
Red - Beetroot, apple, ginger, lemon, aloe vera	5
Green - Kale, apple, cucumber, lemon, mint	5

OZONE
COFFEE

WHITE

175/500/750

Dry Furmint, Kardos, Hungary <i>Honey & passionfruit on the nose, Sauvignon Blanc without the hang ups!</i>	6.5/20/26
Ananto Macabeo, Spain (vf, organic) <i>Fresh, clean and a wonderful introduction to the world of organic wines.</i>	5/18/22
Pinot Grigio, La Pianure, Italy <i>Classic- hints of apple, peach and herbs</i>	6.5/21/26
Sauvignon Blanc, Crowded House, Marlborough, New Zealand <i>Crisp with citrus hints, herbs on the nose</i>	7.5/23/31
Grüner Veltiner, Austria (organic) <i>Stone fruits with hints of pepper & kiwi fruits.</i>	7/21/29

RED

Prisma Monastrell, Jumilla, Spain (organic) <i>A beauty & a beast in one, Malbec eat-your-heart-out!</i>	6.5/21/26
Ananto Bobal/Tempranillo, Spain (vf, organic) <i>Red fruits abound, good for your palate and for your soul.</i>	5/18/22
Primitivo di Salento, Mocavero, Italy <i>Full bodied & juicy with sweet spiced notes.</i>	7/22/27
Corbières, Château Coulon, France (vf, organic) <i>Syrah-led, like Côtes du Rhône that's been lost in forest and allowed to become completely wild.</i>	8/26/32

ROSÉ

Ananto Bobal Rosado, Spain (vf, organic) <i>Touch of spice, touch of sweetness, loads of fruit.</i>	5/18/22
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BUBBLES

Prosecco 'Sottoriva' Italy (vf) <i>Delicately light, unfiltered & cloudy.</i>	7/32
Durello, Spumante Brut, Veneto, Italy (vf) <i>Super crisp & refreshing, with citrus & elderflower</i>	25 bottle



Optional 12.5% service charge will be added to all bills,
100% service charge goes to staff