Coffee

Espresso

Short/Black: Chinga Natural, Kenya

Espresso - 3.2 Long Black - 3.5 Americano - 3.5 Short Macchiato - 3.3 Long Macchiato - 3.5 Piccolo - 3.5

With milk: Empire Blend

Flat White - 3.9 Latte - 3.9 Cappuccino - 3.9 Mocha - 3.9

Or your choice, just ask your server. Decaf coffee & alternative milks available

Cold Coffee

Espresso tonic w lime -4.2 Cold drip -4.5 Cold brew -4.5

Filter

Batch - 3.5

We rotate our single origin filter weekly. Ask your serve for more info on this weeks offer.

Kalita - 5/8

Don Peter, Costa Rica Villa Sarch, Yellow Honey

A well-balanced coffee with notes of purple grapes and pomegranate, complemented by a creamy undertone. The zing of citrus acidity adds vibrancy, creating a layered taste that is both satisfying and refreshing.

Aeropress - 5.5

Finca Argentina, El Salvador Icatu, Natural

A layer of dark chocolate fills the cup, but as it cools sweet marzipan and sultana flavours emerge, along with a gently plummy edge.

Syphon - 12.5

Lali Guevarra, Peru Rosalita Catuai, Washed

A full sweetness of chocolate and brown sugar is balanced by a hit of cherry drops on the crisp finish, with a little shoulder of blackcurrant and apple in the background.

Tea & Choc

Tea - 3.3

Ozone Breakfast Earl Grey Rooibos Jade Tips Lemon Verbena Peppermint

(We're unable to offer refills on our teas) All teas from Good & Proper

Chocolate & Chai - 3.9

Deluxe Chocolate Peppermint Chocolate Spiced Chai Vanilla Chai

All from West Coast Cocoa

How we source

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.

Learn more here ↓ ozonecoffee.co.uk/sourcing



OZONE

D R Ι Ν K S

Cocktails

Mai Tai - 11 White rum, gold rum, lime, Orgeat (n)

Aperol spritz – 10.5 Aperol, prosecco, soda

Spicy Margarita - 11.5 Tequila, Cointreau, chilli, lime

Mule - 11 Vodka, ginger beer, lime

Espresso martini - 10.5 Mr Black, Vodka, Espresso

Green Margarita - 11.5 Tequila, Cointreau, cucumber and mint syrup, lime

Cold drip Negroni - 11.5 Gin, Campari, vermouth, cold drip

Limoncello spritz – 10.5 Limoncillo, Prosecco, soda

Bloody Mary - 10 Vodka, kimchi, tomato

Beer & Cider

Villagers Rafiki Session IPA (4.3%) - 5

40ft Disco Pils (4.8%) - 5

Kentish Pip 'High Diver' cider - 5 medium/dry (4.8%)

Alcohol Free

Days Lager (0%) - 4.5

Wine

White

Ananto Macabeo (Organic) - 6 / 18 /23 Spain (vf) Crisp w citrus fruits pair with pasta/seafood

Te Mério Sauvignon Blanc - 8 / 21 / 28 New Zealand (vf) Zesty citrus and white stone fruits pair with ${\it vegetables/chicken/pork}$

Red

Ananto Tempranillo (Organic) - 6 / 18 / 23 Spain (vf) Vibrant aromas of blueberry and blackberry pair with pasta/meats/sauces

Adobe Reserva Malbec - 7.5 / 21 / 27 Rapel Valley, Chile Juicy red berries, medium bodied pair with cheese/meats

Rose

Pasiòn de Bobal Rosato - 7 / 21 / 27 Spain (Organic) Clean fresh, delicate red berries pair with fish/chicken/salads

Sparkling

Durello, Spumante Brut - 32 bottle Veneto, Italy (vf) Crisp green apple, zesty fruits pair with meats/cheeses/pasta

Ceradello Prosecco (Organic) - 7 / - / 33 Italy (vf) Delicate fruit and floral aroma pair with fish/veg/cured meats

Softs

House Sodas - 4

Apple & mint Seasonal lemonade Lemongrass & lime bitters Chilli, ginger & pineapple

Cold Press Juice - 5

Red: Beetroot, apple, ginger, lemon, aloe vera

Orange: Carrot, turmeric, apple, ginger, lemon

Green: Kale, apple, cucumber, lemon, spinach

Other Softs

Orange juice - 4.5 Grapefruit juice - 4.5 Jarr Kombucha - 5 (ask for flavours)

