OZONE

Coffee

Espresso

Short/Black: Don Peter Yellow Honey, Costa Rica

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

With milk: Our House 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

Nejapa, El Salvador Red Caturra, Washed Refreshing lemon and lime makes for a bright and lively cup. A hint of brown sugar sweetness on the finish and soft raspberry on the aftertaste adds depth and complexity but the citrus is the hero here.

Juba, Mexico

Typica & Bourbon, Natural Soft and sweet almond balances dried fruit, with prune and raisin filling the cup alongside a delicate dark chocolate edge.

ARBAR El Manantial, Costa Rica

Villa Sarchi, Caturra & Catuai, Yellow Honey A zingy start of fresh raspberries and lime slips into sweet frangipane. As it cools a little the full and silky body adds to a smooth toffee sweetness for a deliciously balanced and complex cup. 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

Certified B Corporation

OZONE

Cocktails

MaiTai-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

Tap Beer

40ft Pale, Dalston (4.1%) - 3 Half / 6 Pint

40ft Larger, Dalston (4.8%) - 3 Half / 6 Pint

Cans & Bottles

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

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 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)

