OZONE

All day

Banana bread w smoked butter (v) - 8.5add nut butter (n) or jam - 1.5 Miso granola, rhubarb, whey caramel, yoghurt (v) - 8Doughnuts w banana miso caramel (v) - 7 Two eggs on toast (v) Wild farmed sourdough - 8.5 House seeded gluten free (gif) - 9.5Scrambled eggs - 1 3 egg omelette, mustard baby leeks, barista milk ricotta (v) - 13.5 Add house baked trout (f) - 4.5Chilli XO eggs, labneh, greens, crispy leek & sourdough ends (v) - 13.5Eggs benedict on bubble and squeak cakes - 15with a choice of; Black pudding St. James halloumi (v) Sow bacon House baked trout (f)

Sides – 5.5

Portobello mushrooms, miso chilli (v)

Dressed Spring greens (vf)(gif)

House cut chips, smoked aioli (vf)(gif)

Sow bacon (gif)

Black pudding

St.James halloumi (v)(gif)

Sweet treats

See in house bakery counter

Ontoast Add an egg - 1.5 Mushrooms, Old Winchester, fermented chilli, creme fraiche, spring onion (v) - 14.5 Bedlam sprouting broccoli, spring greens, whipped tofu, chilli soy on Rye (vf) - 13.5 Grilled flatbread, burrata, bar citrus cheong (v) - 13 Kent lamb mince, shallots, Alma Mill ciabatta & feta - 17

From 10.30

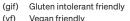
Smoked fish nasi goreng, Estate Dairy
yoghurt & fried egg (f)(gif) - 17
 Add crispy pork - 4

Bavette w steak butter, rip chips (f) - 19

Roasted cauliflower, white bean, miso chimichurri (vf) - 15 $\,$

Fresh pasta of wild garlic and gremolata w cured egg yolk (v) - 15

Grilled day boat fish, smoked garlic, early spring greens (gif) - 18



- (v) Vegetarian
- (n) Nuts
- (sf) Shellfish
- (f) Fish

All dishes may contain traces of any of the allergens listed

All extras will be charged as sides Additional allergen information available on request

An additional 15% optional service charge will be added to your bill. 100% of this goes directly to our staff.



OZONE

Kitchen Philosophy

We are so pumped to share with you the next step on our road to 0% waste.

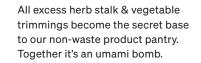
Creating an ever changing menu is something that we, as chefs, live for. Being in a creative, fast paced industry is what really gets us going. We continuously look to review our menu, offering the best produce available, across the everchanging seasons.

We have designed a menu that we are proud to share with you all. We have really pushed to look at what we offer; to align it with our goals better and have that flexibility to change.

We still use the same wicked suppliers, like Fin and Flounder, Flock and Herd, Natoora, Shrub, Wildfarmed and of course Two Fields! They are the back-bone to this menu. We try to keep with simple dishes to allow the produce we are using to sing.

So with that said, welcome to our playground, we hope you like it.

Sam, Dougal & the Ozone Whanau



90% of our menu has a by-product used somewhere a long its journey to the table. We look to prioritise smart menu design and prep to get the most out of the products lifecycle and use them to their full potential.

> The majority of all chocolate used is from Original bean, who help to fund programs to protect rare rainforests and plant new trees at origin.

All grains, cereals and pulses used across the menu are farmed in England with supply coming from Hodmedods and Wild Farmed.





