

All day

2
4

Banana bread w smoked butter (v) - 8.5
add nut butter (n) or jam - 1.5

Miso granola, rhubarb, whey
 caramel, yoghurt (v) - 8

Two eggs on toast (v)
 Wild farmed sourdough - 8.5
 House seeded gluten free (gif) - 9.5
Scrambled eggs - 1

3 egg omelette, mustard baby leeks,
 barista milk ricotta (v) - 13.5
Add house baked trout (f) - 4.5

Chilli XO eggs, labneh, greens, crispy
 leek & sourdough ends (v) - 13.5

Eggs benedict on bubble
 and squeak cakes - 15
with a choice of;
Black pudding
St. James halloumi (v)
Sow bacon
House baked trout (f)

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

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

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Big brekkie w sow bacon,
 chipolata's, hash browns,
 breakfast tomato & eggs - 17
Add black pudding - 4
Scrambled eggs - 1

Veggie brekkie w seasonal greens,
 St James halloumi, hash brown,
 breakfast tomato & eggs (v) - 16
Scrambled eggs - 1

On toast

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

Kent lamb mince, shallots, Alma
 Mill ciabatta & feta - 17

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

French toast, brown butter
 maple, whipped cream cheese,
 Shrub citrus marmalade (v) - 14

See in house bakery
 counter for more

(gif) Gluten intolerant friendly
 (vf) Vegan friendly
 (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.

Certified



Corporation

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

— All excess herb stalk & vegetable trimmings become the secret base to our non-waste product pantry. Together it's an umami bomb.



— 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.