

## All day

2  
4

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

Miso granola, hot pear,  
 caramel, yoghurt (v) - 8

On toast *Add an egg - 1.5*

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

Roasted mushrooms, miso chilli,  
 Winchester & crème fraîche (v) - 14.5

3 egg omelette, blackened kumara,  
 house ricotta, stem pesto,  
 fried sage (v)(gif) - 13.5  
*Add house baked trout (f) - 4.5*

Winter swede, pickled carrots, tofu  
 yoghurt, chilli on rye (vf) - 13.5

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

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

Kimi fig's, London burrata  
 on grilled flatbread (v) - 13

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

From 10.30

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

## Sides - 5

Portobello mushrooms,  
 miso chilli (v)

Baharat spiced Pink Fir potato,  
 artichoke, chickpea puree,  
 herb salad, pine oil (vf)(gif) - 14

Winter greens,  
 confit garlic (vf)(gif)

Cauliflower cheese, potato  
 gnocchi, chilli pangratato (v) - 15

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

Steak Diane w rip chips (gif) - 19

Sow bacon (gif)

Fish of the day, mussels, cavolo  
 nero, hangi potato (gif)(sf)(f) - 18

Black pudding

St. James halloumi (v)(gif)

## Sweet

Warm blood orange and  
 caramel cake, crème fraîche,  
 segments (n)(v) - 10

See bakery counter for more

(gif) Gluten intolerant friendly  
 (vf) Vegan friendly  
 (v) Vegetarian  
 (n) Nuts  
 (sf) Shellfish  
 (f) Fish

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.

All dishes may contain traces  
 of any of the allergens listed



## 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.