

LUNCH: Time: 12.00 - 16.00

SNACKS

Labneh, smoked sea salt, seeds, flatbread	4.50
AFJ pork scratchings	3.50
Mushroom rice balls, goat's curd	5.00
Sweets and savouries from the counter	from 2.00

LUNCH

Seasonal salads from the counter - for here or to take away	from 7.00
Mr Chaudhry's flatbread wrap - ask for today's filling	from 6.00
Cheddar curd beef burger, smoked bone marrow butter and pickle	9.00
Avocado, aged feta, shaved cucumber and seeds on rye	9.00
Sussex tomato and black rice salad, pomegranate, wild fennel	8.50
Carrot hotcake, orange and watercress salad	7.50
Wiltshire burrata and fig toast, treacle cured bacon, pistachios	9.50
Smoked salmon and horseradish hash, crispy fried egg	10.00
Almond and rosemary chicken, courgettes, orzo, Amfissa olives	11.00
Baked eggs with merguez sausage, roasted peppers, yoghurt	10.50
Hake, Norfolk yellow pea dahl, cucumber raita	14.00
Bavette steak, field mushroom, bone marrow toast, smoked tomato	14.00

SIDES

Garlic fries	4.00
Shaved fennel, chicory and preserved lemon salad	4.00
Seasonal salads from the counter	4.00
AFJ potatoes, padron mayo	5.00

Join us for our three plate bottomless brunch on Saturdays from 10.30am - 5.00pm.

We work with the best local suppliers for our meat, fish and veg and use a professional forager for as many of our herbs and salad leaves as possible.

Please let us know if you have any allergies or require information on ingredients used in our dishes.
