

LUNCH: Time: 12.00 - 16.00

SNACKS

Labneh, smoked sea salt, seeds, flatbread	4.50
AFJ pork scratchings	3.50
Summer vegetable rice balls, wild garlic mayo	5.00
Sweets and savouries	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 5.00

Cheddar curd beef burger, smoked bone marrow butter	9.00
Avocado, London feta, shaved cucumber and seeds on rye	9.00
Chargrilled courgettes and peppers, labneh, za'atar egg, preserved lemon	9.00
Smoked garlic soup, cheese and bacon toastie	8.00
Carrot hotcake, orange and chickweed salad	7.50
Smoked salmon and horseradish hash, crispy fried egg	9.50
Spiced lamb shoulder, summer beans, feta, pomegranate	10.00
Baked eggs with merguez sausage, roasted peppers, yoghurt	10.50
Tattie pancakes, woodland mushrooms and Neal's Yard creme fraiche	10.00
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
Gem and herb salad	3.50
Summer beans, mint and horseradish	4.00
Sussex tomato and lovage salad	4.50
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.