

BRUNCH: Time: Saturday 10.30-17.00

BAR

Bottomless brunch - with booze 35.00

- without booze 25.00

Bottomless drinks – Bloody Mary, Bucks Fizz, Salty Dog

Coleman Coffee - 60% Brazil, 40% Guatemala 2.90

Gentleman Baristas Coffee - 40% Nicaragua, 40% Brazil, 20% Sumatra 2.90

Metrodeco tea from 2.60

Fresh orange juice 3.50

Fresh grapefruit juice 3.50

KITCHEN

Choose three from:

Smoked salmon hash, fried quails egg

Bavette, field mushroom, bone marrow, smoked tomato

AFJ Bloody Mary baked beans on sourdough, horseradish cream

Carrot hotcake, orange and watercress salad

Avocado, feta, shaved cucumber and seeds on rye

Baked egg with merguez sausage, roasted peppers and yoghurt

Hash brown, slow cooked chorizo, sorrel yoghurt

Hake, Norfolk yellow pea dahl, cucumber raita

Bubble and squeak, black pudding, soft boiled egg, HP hollandaise

Long Lane granola, goji berries, coconut milk

Quinoa fruit salad

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.
