

BAR

Bottomless brunch:

- with booze (bottomless drinks - Bloody Mary, Bucks Fizz, Salty Dog) 35.00
- without booze 25.00

Coleman Coffee:

from 2.40

- house blend (60% Brazil, 40% Guatemala)
- single origin (100% Guatemala)

Metrodeco teas - ask for options

from 2.50

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.