

BAR

Small Negroni - Beefeater gin, house vermouth blend, Campari	5.00
Vermouth & Tonic - house vermouth blend, Fever-Tree Aromatic tonic	6.50
Prosecco di Conegliano Valdobbiadene Spumante, AA Bellenda, Veneto, Italy	7.50

KITCHEN

Mr. Chaudhry's warm flatbread	1.80
AFJ pickles	3.00
Black and green Amfissa olives	3.50
Labneh, smoked sea salt, dukkah	4.50
Mushroom rice balls goat's curd	5.00
Carrot fritters, watercress and orange salad	6.50
Sussex vine tomatoes, polenta, baby leeks, black garlic, hazelnuts	7.00
London burrata, pickled watermelon, mint	7.50
Slow cooked chorizo in sherry, potato rosti, sorrel yoghurt	7.50
Pork belly, brown shrimp, shaved fennel, chilli	8.00
Hake, Norfolk yellow pea dahl, cucumber raita	8.50
Chargrilled chicken, courgettes, giant cous cous, green harissa, labneh	8.50
Bavette steak, sesame pak choi, black rice, pickled carrots, crispy onion	9.00
Lamb rump, aubergine, sumac onion, radish, spring onion	9.00
AFJ potatoes, padron mayo	5.00

DESSERT

Poached apricots, roasted buckwheat custard, almond crumble	6.00
British seasonal cheese, tomato chutney, oat cakes	7.50

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.
