

EVENING: Time: 17.00 - 22.00

BAR

Sloe Negroni - Plymouth Sloe gin, Campari, house vermouth blend	9.00
AFJ Spritz - Belsazar rose vermouth, Fever-Tree Mediterranean tonic	7.50
Prosecco di Conegliano Valdobbiadene Spumante, Veneto, Italy - Vegan	7.00

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
Wiltshire 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
Braised chicken, forest mushrooms, orzo, cavolo nero	9.00
Bavette, field mushroom, bone marrow, smoked tomato	9.00
AFJ potatoes, padron mayo	5.00

Poached plums, 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.
