

LUNCH Time: 12.00–16.00

SNACKS

Labneh, smoked sea salt, seeds, Mr. Chaudhry's warm flatbread	4.50
AFJ pork scratchings	3.50
Mushroom rice balls, goat's curd	5.00
Sweets and savouries from the counter	from 2.50

LUNCH

Seasonal salads from the counter - for here or to take away	from 7.00
Mr Chaudhry's flatbread wraps - ask for today's fillings	from 6.00
Carrot hotcake, orange and watercress salad	8.00
Cheddar curd beef burger, smoked bone marrow butter, pickle	9.00
Avocado, aged feta, shaved cucumber and seeds on Dusty Knuckle rye	9.00
Sussex vine tomatoes, polenta, baby leeks, black garlic, hazelnuts	9.00
Smoked salmon and horseradish hash, crispy fried egg	10.00
Baked eggs with merguez sausage, roasted peppers, yoghurt	10.50
Chargrilled chicken, courgettes, giant cous cous, green harissa, labneh	12.50
Hake, Norfolk yellow pea dahl, cucumber raita	14.00
Bavette steak, sesame pak choi, black rice, pickled carrots, crispy onion	14.50
Lamb rump, aubergine, sumac onion, new potato, radish	15.00

SIDES

Garlic fries	4.00
Shaved fennel, chicory and preserved lemon salad	4.00
Seasonal salads from the counter	4.00
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.
