

BREAKFAST: Time: 08.00 - 11.45

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BAR

Coleman Coffee	from 2.40
Metrodeco tea	from 2.30
Fresh orange juice	3.50
Fresh grapefruit juice	3.50

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COUNTER

Toast and spreads	3.50
Long Lane granola, berries, London honey, yoghurt	6.50
Sweets and savouries	from 2.00

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KITCHEN

Fresh crumpets, butter, house jams	3.00
Free-range eggs on toasted sourdough	5.50
AFJ porridge, figs, hazelnuts and rapeseed honey	6.50
Speldhurst sausage sandwich, tomato jam, crispy shallots	6.50
Bubble and squeak, black pudding, fried egg, HP hollandaise	7.50
Eggy bread, smoked tomatoes, baby leeks, bacon	8.50
Avocado, chilli and coriander on sourdough toast	8.00
Hash brown, slow cooked chorizo, crispy fried egg	8.50
Baked eggs, merguez sausage, roasted peppers, yoghurt	10.50
Buttermilk pancakes with - bacon, maple syrup, pecans	8.00
- clementine, carrot and cinnamon	7.50
Mushrooms on toast, goat's curd, kale pesto, poached egg	9.50
Smoked salmon and scrambled eggs on toast, cream cheese	9.00

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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.

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BRUNCH: Time: Saturday 10.30-17.00

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BAR

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Bottomless brunch - with booze 35.00

- without booze 25.00

Bottomless drinks – Bloody Mary, Bucks Fizz, Salty Dog

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Coleman Coffee from 2.40

Metrodeco tea from 2.30

Fresh orange juice 3.50

Fresh grapefruit juice 3.50

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KITCHEN

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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 chickweed 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

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