

# BREAKFAST

8 - 11.30am

## COUNTER

Sweets & savouries from Spence Bakery from 3

## KITCHEN

AFJ crumpet, salted butter, homemade jam [v]	3
Fenton farm eggs on toasted sourdough [v]	6.8
Coconut granola, Dorset yoghurt, date syrup, berries [v, wg]	7.8
Bacon bap – fried egg, streaky bacon, onion ketchup	8.5
Harissa baked egg, labneh, crispy shallots & Ridley Road flatbread [v]	8.8
Avocado on toast, pickled onion, spiced tomato relish [vgn]	10
AFJ fry up – streaky bacon, Cumberland sausage, mushrooms, tomato, fried egg, sourdough, onion ketchup	14.8
Veggie fry up – halloumi, vegan sausage, mushrooms, tomato, fried egg, sourdough, onion ketchup [v]	14.8

## SIDES

Lake District halloumi [v, wg] / streaky bacon [wg]	4.3
Garlic mushrooms [v, wg]	3.3
Cumberland sausage / vegan sausage [vgn] / roasted tomato [vgn, wg]	2.3

[v]– vegetarian / [vgn] – vegan / [wg] – without gluten

*A discretionary 12.5% service charge will be added to your bill for table service which all goes directly to our hardworking team. £1 will also be added to your bill for unlimited still or sparkling Belu filtered water. Find out more at [belu.org](http://belu.org)*

**Please let us know if you have any allergies**

# LUNCH

12 - 4pm

## COUNTER

Sweets & savouries from Spence Bakery	from 3
Today's salads – small / large	6.5/9
Salami, fior di latte, balsamic & rocket focaccia sandwich	8.8
Crispy chicken, Caesar sauce, gem lettuce & pickled jalapeño focaccia sandwich	8.8
Cauliflower, whipped butter beans, preserved lemon & almond dukkah focaccia sandwich	7.8

## PLATES

Labneh, preserved lemon, za'atar, toasted sourdough [v]	4.8
Padron peppers, smoked sea salt [vgn, wg]	6.6
Whipped butter beans & tahini, crispy chickpeas, Ridley Road flatbread [vgn]	6.8
Leek & Smokeacre cheddar croquettes, aioli [v]	6.8
Spiced lamb kofte, labneh, confit garlic, puffed bulgur wheat	8.2
Sesame pork toast, onion ketchup, spring onion	8.8
Fried chicken, sriracha glaze, stilton dip [wg]	8.8
Burrata, confit tomatoes, oregano & balsamic [v, wg]	9.8
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo - add streaky bacon +2	12.8

## SHARING

Cobble lane charcuterie, sourdough & cornichons	19.8
British cheeses – Smokeacre cheddar, Long Clawson stilton, Cornish brie, crackers & red onion jam	14.8
Whipped butter beans, labneh & preserved lemon, spiced tomato relish, crudités, Ridley Road flatbread [v]	13.8

## SIDES

Grilled iceberg, Caesar sauce, jalapeños, crispy onions [wg]	4.8
Hand cut chips [vgn, wg]	5.5
AFJ potatoes, confit garlic aioli [v, wg]	6.5
Ridley Road flatbread [vgn]	2.8

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# EVENING

5 - 9 p m

## SNACKS

Verdi Dolci olives 4.3 / Smoked almonds 3.8 / Roasted BBQ corn 3.3 [vgn, wg]

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Whipped butter beans & tahini, crispy chickpeas, Ridley Road flatbread [vgn]	6.8
Leek & Smokeacre cheddar croquettes, aioli [v]	6.8
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## FLATBREADS

Lamb merguez, spiced tomato relish, preserved lemon, feta	9.8
Whipped Westcombe ricotta, confit tomato, red onion, rocket, balsamic [v]	9.3
Tomato, fior di latte, capers, oregano [v] add salami + 3	8.8

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## WINE

### SPARKLING

	125ml	175ml	BTL
Ceradello <b>Prosecco</b> DOC Spumante Brut, Veneto, Italy <i>[organic, vegan, sustainable]</i>	6.5	-	36
'Amaluna' <b>Sparkling Rosé</b> , Emiliana, Casablanca, Chile <i>[organic, vegan]</i>	-	-	48
'Jamie' <b>Bacchus Pet Nat</b> , Renegade, London via Wiltshire, UK <i>[unfiltered, vegan, low sulfur]</i>	-	-	54
Gremillet Brut Ambassadeur <b>Champagne</b> , Champagne, France <i>[sustainable]</i>	-	-	80
'Noughty' <b>0% Sparkling Chardonnay</b> , Thomson & Scott, Spain <i>[organic, vegan, low sulfur]</i>	5.8	-	32.5

### WHITE

Il Traliccio <b>Trebbiano</b> , Rubicone IGT, Italy <i>[vegan]</i>	5.2	7.2	28
Vila Nova <b>Vinho Verde</b> , Vinho Verde, Portugal <i>[vegan]</i>	5.8	8	32.5
Cave de L'Ormarine <b>Picpoul de Pinet</b> , Languedoc, France <i>[sustainable]</i>	6.5	9	35
Bottega Vinai <b>Pinot Grigio</b> , Trentino DOC, Italy <i>[vegan, sustainable]</i>	7.2	10	39
MOKOblack <b>Sauvignon Blanc</b> , Marlborough, New Zealand <i>[vegan]</i>	7.8	10.8	43
Alasia <b>Gavi di Gavi</b> , Piemonte DOCG, Italy <i>[vegan]</i>	-	-	45
Vitikultur Moser <b>Gruner Veltliner</b> , Kremstal, Austria <i>[vegan, sustainable]</i>	-	-	48
'Sara' Barrel Fermented <b>Chardonnay</b> , Renegade, London via Essex, UK <i>[low sulfur, vegan]</i>	-	-	50
Domaine de la Motte <b>Chablis</b> , Chablis AOP, France <i>[sustainable]</i>	-	-	60

### PINK & ORANGE

Les Oliviers <b>Grenache / Cinsault Rosé</b> , Languedoc, France <i>[vegan]</i>	5.8	8	32.5
'White Lies' <b>Skin Contact Pinot Gris</b> , New Theory, Stellenbosch, South Africa <i>[vegan, sustainable]</i>	7.8	10.8	43
Domaine Bargemone <b>Côtes de Provence Rosé</b> , Provence, France <i>[organic, vegan, sustainable]</i>	7.8	10.8	43

### RED

Il Traliccio <b>Sangiovese</b> , Rubicone IGT, Italy <i>[vegan]</i>	5.2	7.2	28
Record Sun <b>Shiraz</b> , South Eastern Australia <i>[vegan]</i>	5.8	8	32.5
Uva Non Grata <b>Gamay</b> , Vin de France	6.5	9	35
'Man with the Ax' <b>Cabernet Sauvignon</b> , Showdown, California, USA <i>[vegan]</i>	7.2	10	39
Walter Bressia Sylvestra <b>Malbec</b> , Uco Valley, Mendoza, Argentina <i>[vegan]</i>	7.8	10.8	43
'Susana' <b>Pinot Noir</b> , Renegade, London via Pfalz, Germany <i>[vegan, low sulfur]</i>	-	-	45
Ontañón <b>Rioja Reserva</b> , Rioja DOCa, Spain <i>[sustainable]</i>	-	-	48
'Vin de Potes Clair' <b>Merlot / Malbec</b> , Château de Piote, Bordeaux, France <i>[sustainable, organic, vegan]</i>	-	-	50
Araldica Fiori <b>Barolo</b> , Piemonte DOCG, Italy <i>[vegan]</i>	-	-	65

# ASK FOR JANICE

## HOUSE COCKTAILS

PEACH & HONEY	Absolut hunni, Earl grey tea, peach liqueur, lemon	12.5
PINEAPPLE DAIQUIRI	Plantation pineapple rum, lime, sugar	12.5
HIBISCUS SOUR	Hibiscus infused Beefeater gin, aquafaba, lemon	12
SEASONAL BELLINI	Strawberry purée, prosecco, lemon	10
BLOOD ORANGE SPRITZ	Lillet blanc, Italian blood orange soda	10

## CLASSICS

PALOMA	Olmecca tequila, lime, agave, grapefruit soda	12.5
MAI TAI	Appleton rum, triple sec, almond syrup, lime	12.5
OLD FASHIONED	Buffalo trace bourbon, sugar, bitters	12.5
MARGARITA	Spicy, Tommy's or classic	12.5
NEGRONI	Gin, Campari, house vermouth	12
ESPRESSO MARTINI	Absolut vodka, coffee liqueur, espresso	12
HUGO SPRITZ	Beefeater gin, elderflower, mint, prosecco	11.5

## NON ALC

HIBISCUS LEMONADE	Hibiscus tea, fresh lemon, soda	3.5
P&P FIZZ	Botivo 0% aperitif, pineapple, peppermint tea, soda	7.5
NOUGHTY BELLINI	Strawberry purée, 0% prosecco, lemon	7.5
NOGRONI	Botivo 0% aperitif, Tanqueray 0% Sevilla gin, hibiscus tea	8.5

## DRAUGHT

TWO TRIBES	Classic helles lager	4%	6.5
TWO TRIBES	Dream Factory, pale ale	4.4%	6.8
TWO TRIBES	Campfire, IPA	5.2%	7
UMBRELLA	London apple cider	5%	6
WIPER & TRUE	Kaleidoscope, pale ale	0.5%	6.5

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