

ajé

by day

autumn 2026



BOWLS + GRAINS

The Blueprint £10 GF, V

Dales yoghurt, vanilla whey, house sugar-free buckwheat granola, almond butter, autumn fruit - Coconut labneh instead of yoghurt +£1.5

Coconut Chia Pudding £9 GF V

Coconut activated chia, house sugar-free buckwheat granola, autumn fruits, almond butter, Yorkshire heather honey, toasted coconut - Additional vanilla whey +£3

Cacao & Damson Bircher £9 GF VE

Espresso soaked jumbo oats, Madagascan vanilla, almond milk, damson, raw cacao nibs, toasted almonds, Maldon salt, almond butter

Blue Açai Bowl £11 GF VE

Wild berries and blue spirulina, banana, açai, raw hemp hearts, toasted coconut, autumn fruit

Buckwheat Power Pancakes £13 GF, V

Buckwheat pancakes, vanilla whey, charred damsons, coconut labneh, toasted coconut, Yorkshire heather honey, cinnamon, toasted almonds

EGGS

Green Scrambled Eggs & Sea Trout £14

Soft scrambled Clarence Court eggs, herb butter, oak-smoked Yorkshire sea trout, dill, rye, crispy onions

Caponata Shakshuka £13 V

Caponata and Gordal olives baked with two Clarence Court eggs, Ragstone goat's cheese, pumpkin seeds, rose & chilli oil, labneh, sourdough

Middle White Roast Ham Benedict £14

Two poached Clarence Court eggs, fennel, apple, sauce moutarde, house muffin

Duck and Egg £18

Confit Barberry duck, marinated duck egg, Medjool date, chervil béarnaise, house muffin, pickled cucumber

Smoked Tofu £14 V

Two Clarence Court poached eggs, hollandaise, rye, watercress

Smashed Avocado £14 V

Marmite butter, sourdough, chilli & rose oil. Choose soft scrambled Clarence Court eggs or autumn squash

Spanish Tortilla £12 GF V

Confit garlic labneh, salsa verde, olive oil - Add Middle White ham £3



PLATES

Stout and Coffee Beef Cheek £19 GF

Truffled mash, pickled cucumber, Yorkshire Pecorino, Roscoff onion

Salt Aged Black Angus Burger £18

Brioche, gribiche, vermouth Roscoff onions, smoked Wensleydale, beef dripping chips

Cheesy Toast £11 V

Ey Up Yorkshire cheddar custard, sourdough, porcini, olive, confit garlic

Chicken Schnitzel £19

Four-hour aromatic brine, Caesar salad

Saffron Pappardelle £17 V

Fennel, lemon, pistachio, Manzanilla, olive oil, Yorkshire Pecorino

Smoked Tofu £15 VE

Miso whipped tahini, charred hispi, caponata, salsa verde

Middle White Roast Ham & Manchego DOP Salad £15 GF

Smoky pink kraut, damson, fennel, apple, Manchego DOP, marinated duck egg

Mortadella Tartine £15

Whipped Wensleydale, Gordal olives, pistachio, truffled Yorkshire heather honey, soft herbs, sourdough

Duck Liver Mousse £14

Smoky pink kraut, damson, rye, herb butter

LITTLE AJÉ

Little Blueprint Bowl £6

Dales yoghurt, house buckwheat granola, seasonal fruit, Yorkshire heather honey

Little Ajé Pancakes £7

Buckwheat pancakes, plum, Dales yoghurt, Yorkshire heather honey

Little Eggs & Soldiers £6

One 6 minute 15 second Clarence Court egg, sourdough soldiers

Little Ham Salad £7.5

Tomato, cucumber, cheese, bread

Little Cheesy Toast £6

Sourdough, cheddar custard



SIDES

Pickles £4

Seasonal fermented pickle

Autumn Squash £6

Whipped lemon Wensleydale, salsa verde, toasted onion

Beef Dripping Chips £6

Twice cooked, smoked onion ketchup

Charred Hispi £6

Miso whipped tahini, confit garlic, capers, smoked almond

Duck Fat Roast Potatoes £6

Marmite, yeast

Fennel and Apple £6

Lemon, labneh, toasted fennel seeds, chilli & rose oil

DESSERTS

Basque Cheesecake £9

Pistachio, cherry

Bread Pudding £9

Almond croissant, frangipane, cold custard

Rhubarb Crème Catalan £9

Vanilla, Yorkshire rhubarb, spiced shortbread

POWER SMOOTHIES

Cacao & Coffee Power Smoothie £7.5

Raw cacao, espresso, almond butter, Medjool dates, vanilla protein and oat milk

Green Fuel Smoothie £8

Avocado, vanilla protein, ceremonial matcha, spinach, hemp seeds and coconut milk

COLD-PRESSED JUICES & HYDRATION

Green £7

Fennel, green apple, cucumber, celery and lemon

Firebolt £7

Heritage carrots, ginger, orange, turmeric and cayenne

Aje Electrolyte Tonic £5

Coconut water, orange, lemon, purified sparkling water and Maldon sea salt

Homemade Lemonade £5

Freshly squeezed lemon, lemon oleo saccharum, Maldon, carbonated water



COFFEE

Espresso £3.40

Macchiato £3.50

Cortado | Long Black £3.60

Flat White £3.90

Latte | Cappuccino £4.00

Mocha | Hot Chocolate | Matcha £4.50

Choice of Dales dairy, oat, almond or coconut milk

AJE SPECIALITY COFFEE

Rose Cappuccino £4.80

Double espresso, steamed milk, rose elixir

Lychee Iced Americano £4.80

Double espresso, whole lychee, lychee elixir, ice

Ajé Latte £4.90

Espresso, steamed milk, Yorkshire heather honey, vanilla, cinnamon, Maldon sea salt

Ajé Golden Latte £4.70

Turmeric, ginger, black pepper and cinnamon with coconut milk

Power Iced Frappe £6.50

Double espresso, vanilla whey isolate, milk of your choice, ice

LOOSE LEAF TEA

Using loose-leaf teas from Rare Tea Company

English Breakfast | Earl Grey | Green £3.50

Peppermint | Chamomile £3.40

Fresh Ginger & Lemon Tea £3.80

Fruit tea £3.80