

## Shareables & Small Plates

Large green olives (VE)	3.5
Patatas bravas, aioli (VG)	4.5
Padrón peppers, smoked sea salt (VE)	4
Buttermilk fried chicken, tarragon mayonnaise	6.5 / 12
Fritto misto, lemon, aioli	7 / 13.5
Grilled artichokes on toast, watercress, olives, pine nuts (VE, N)	6.5
Seared prawns, garlic, lemon, chilli, parsley	9.5

## Salads

<b>Market;</b> leaves, avocado, egg, tomatoes, piquillo peppers, carrots, almonds, toasted seeds, lemon & rapeseed oil (VG, N)	9
<b>Grain bowl;</b> brown rice, grains, cucumber, tomato, avocado, fennel turmeric dressing (VG)	10
Add proteins	5 each
<i>Halloumi (VG)</i>	
<i>Corn fed chicken</i>	
<i>Kiln smoked salmon</i>	

## Mains

Corn fed half chicken, tomatoes, rocket, Parmesan, skinny fries	16
British flash steak, skinny fries <i>add chimichurri 2 / truffle cream 3</i>	16.5
10oz dry aged sirloin, grilled portobello mushroom, skinny fries <i>add chimichurri 2 / truffle cream 3</i>	26
Seared atlantic cod fillet, Datterini tomatoes, rocket, salsa verde, capers and lemon	18
<b>31 Below burger;</b> double beef patty, toasted seeded bun, mature cheddar, tomato, lettuce, skinny fries <i>add dry cured smoked bacon 2</i>	13.5
<b>31 Below vegan burger;</b> plant based patty, toasted seeded bun, vegan mozzarella, lettuce, tomato, skinny fries (VE)	13.5

## Sides

<b>House salad;</b> toasted seeds, avocado, house vinaigrette (VG)	5
Tender stem broccoli, garlic, chilli (VE)	4.5
Skinny fries (VG)	3.5
Truffle & Pecorino fries (VG)	5

## Puddings

<b>Sticky toffee pudding;</b> vanilla ice cream, honeycomb, toffee sauce (VG)	6.5
Catalan cream	4.5
Classic lemon tart, coconut yoghurt (VG)	7

## Signature Cocktails

<b>The Smoking Hog Old Fashioned</b>	13
Whistle Pig 10yr rye, barrel aged maple syrup, oak smoke droplets, angostura bitters, orange, bourbon cherry	
<b>Espresso Martini</b>	10
East London Liquor Co vodka, espresso, gomme	
<b>Negroni No.31</b>	10
Beefeater 24 gin, Campari, PX sherry, Belsazar red vermouth	
<b>Plum Manhattan</b>	10
Bulleit Rye, plum liqueur, Belsazar red & white vermouths, plum bitters, Ardbeg Mist	
<b>Persephone's Sour</b>	10
BIRDS spirit, pomegranate, lemon, sugar, egg white, violet droplets	
<b>Smoked Oaxacan Apple</b>	10
sage infused mezcal, pineapple, apple, lime, cinnamon syrup, bitters	
<b>Love In The Night</b>	10
El Jimador Tequila infused with thyme, blackberry puree, lime, agave syrup	
<b>BabyKamm</b>	10
Kamm & Sons, pear liqueur, elderflower cordial, Prosecco	
<b>Clover Tea Club</b>	10
Beefeater 24 gin, Earl Grey tea, raspberry syrup, lemon juice	
<b>Being Ernest</b>	10
Grapefruit infused Havana 3 rum, Kings ginger, lime, Angostura bitters, cream soda	

## Beer & Cider

Estrella Galicia	3.5 half / 5.5 pint
Freedom Pale ale	3 half / 5.5 pint
Guest craft beer (please ask)	5
Orchard Thieves Cider, 330ml	5
Estrella Galicia 0.0%, 330ml	4.5

## Softs

31 Below tonic & spritz made using homemade cordials cherry & almond grapefruit & orange	4
Seedlip & Elderflower Tonic seedlip spice, elderflower quinine, lemon, soda	7
Peach Iced Tea	4
San Pellegrino Aranciata or Limonata	3
Coca Cola, Diet Coke & lemonade	3
Still & sparkling water	2.5 / 4
Orange juice	3.5
Fever Tree mixers	2

## Sparkling

125ml / Bottle

<b>Prosecco Vetriano NV</b>	5.5 / 28
Veneto, Italy, 11.5% effervescent bubbles, clean balanced crisp finish	
<b>Ca di Alte Rosato NV</b>	5.5 / 27
Veneto, Italy, 11.5% deep rose in colour, mellow fruit	
<b>Henners Brut</b>	8.5 / 48.5
East Sussex, England, 12% floral nose, zesty fruit, fresh baked bread flavours	
<b>Bollinger NV</b>	12.5 / 65
Champagne, France, 12% rich biscuit flavours, the perfect aperitif	

## White wine

175ml / 250ml / Bottle

<b>Sauvignon Blanc</b>	6 / 8 / 23.5
Alasia, Piedmont, Italy, 2018/19, 12.5% creamy texture, gooseberry & citrus fruits, zesty acidity	
<b>Pé Branco</b>	6.5 / 9 / 26
Alentejo, Portugal, 2018/19, 13% stone fruit, citrus, mouth-watering finish	
<b>Pinot Grigio</b>	8 / 9.5 / 28
Colterenzio, Alto Adige, Italy, 2018, 13.5% supple, rich melon, pineapple fruit	

<b>Albariño</b>	8 / 10 / 30
Ramon Bilbao, Spain, 2018/19, 12.5% pineapple & stone fruits, floral & tropical	

<b>Reserve Personnelle Chardonnay</b>	9.5 / 11.5 / 34
Macon-Villages, 2018, 13% rich, mineral character, fruity core	

## Rosé

175ml / 250ml / Bottle

<b>Château Minuty</b>	7 / 9.5 / 28
Provence, France, 2018/19, 13% pale honeysuckle pink, clean nose of citrus fruit	
<b>Château Miraval</b>	10 / 12 / 33
Provence, France, 2018/19, 13% pale pink colour, wild strawberry & fruit stone on the nose	

## Red wine

175ml / 250ml /

Bottle

<b>Montepulciano d'Abruzzo</b>	6 / 8 / 23.5
Il Faggio, Abruzzo, Italy, 2018, 12.5% plums, cherries, chocolate	
<b>Tempranillo/Syrah</b>	6.5 / 8.5 / 25
Poco paco tinto, Jesus de pedron, Castilla y Leon, Spain, 2018, 13% bright, juicy cherry & blackberry fruit flavours	
<b>Monastrell</b>	7.5 / 9.5 / 28
Mas Delmera, Jumilla, Spain, 2012, 14.5% full bodied, black fruits, dark chocolate, vanilla, spices	

<b>Malbec</b>	8 / 10 / 28
Pigmentum, Cahors, France, 2018, 12.5% currants & candied peel aromas, good tannins, minerality in a modern style	

<b>Tempranillo Pinna Fidelis Roble</b>	9.5 / 11.5 / 34
Ribera del Duero, Spain, 2018, 14% An elegant wine with aromas of black fruit, a touch of liquorice and subtle oak characters.	