31 • b e l o w

## Late Brunch served from 1130-1500, weekends & Bank Holidays

We only use free-range eggs

<b>Full English</b> ; double Plancha egg, sausage, dry cured smoked bacon, grilled tomato, Spanish black pudding, mushroom, sourdough toast	12	<b>Avocado on toast</b> ; sourdough toast, chilli, lime (VE) add 2 poached eggs (VG) add dry cured smoked bacon & eggs	7.5 2 3
Garden breakfast; double plancha egg, halloumi,	12	add grilled halloumi & eggs	4
grilled tomato,mushroom, slow cooked greens, avocado, sourdough toast (VG)		add kiln smoked salmon & eggs	4.5

### Shareables & Small Plates

Large green olives (VE)	3.5
Patatas bravas, aïoli (VG)	4.5
Padrón peppers, smoked sea salt (VE)	4
Buttermilk fried chicken, tarragon mayonnaise	6.5 / 12
Fritto misto, lemon, aïoli	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, datterini tomatoes, artichoke, carrots, 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 Halloumi (VG) Corn fed chicken Kiln smoked salmon	5 each
Sides	
House salad; toasted seeds, avocado, house vinaigrette (VG)	5
Tender stem broccoli, garlic, chilli (VE)	4.5
Skinny fries (VG)	3.5

#### Mains

Corn fed half chicken, tomatoes, rocket, Parmesan, skinny fries	16
British flash steak, skinny fries add chimichurri 2 / truffle cream 3	16.5
10oz dry aged sirloin, grilled portobello mushroom, skinny fries add chimichurri 2 / truffle cream 3	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</i> 2	13.5
<b>31 Below vegan burger</b> ; plant based patty, toasted seeded bun, vegan mozzarella, lettuce, tomato, skinny fries (VE)	13.5

## Puddings

<b>Sticky toffee pudding</b> ; vanilla ice cream, honeycomb, toffee sauce (VG)	6.5
Catalan cream	5
Classic lemon tart, coconut yoghurt (VG)	7

(VG) vegetarian, (VE) vegan, (N) nuts | 31below.co.uk | 🖸 🕇 31belowmarylebone

Truffle & Pecorino fries (VG)

A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge is to benefit the team that looked after you today. If you suffer from any allergies or intolerances please ask a waiter for more information. We have a separate menu detailing the dishes which do not have gluten in the ingredients. Due to the presence of nuts and gluten in some products there is a small possibility that nut and gluten traces may be found in any menu item. Not all ingredients are shown in the dish descriptions. Olives may contain stones and fish may contain bones. We accept all major credit cards. Our prices include Value Added Tax at the current rate.

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## Signature Cocktails

<b>The Smoking Hog Old Fashioned</b> Whistle Pig 10yr rye, barrel aged maple syrup, oak smoke droplets, angostura bitters, orange, bourbon cherry	13
<b>Espresso Martini</b> East London Liquor Co vodka, espresso, gomme	10
<b>Negroni No.31</b> Beefeater 24 gin, Campari, PX sherry, Belsazar red vermouth	10
<b>Plum Manhattan</b> Bulleit Rye, plum liqueur, Belsazar red & white vermouths, plum bitters, Ardbeg Mist	10
<b>Persephone's Sour</b> BIRDS spirit, pomegranate, lemon, sugar, egg white, violet droplets	10
Smoked Oaxacan Apple sage infused mezcal, pineapple, apple, lime, cinnamon syrup, bitters	10
<b>Love In The Night</b> El Jimador Tequila infused with thyme, blackberry puree, lime, agave syrup	10
BabyKamm Kamm & Sons, pear liqueur, elderflower cordial, Prosecc	10 :0
<b>Clover Tea Club</b> Beefeater 24 gin, Earl Grey tea, raspberry syrup, lemon juice	10
<b>Being Ernest</b> Grapefruit infused Havana 3 rum, Kings ginger, lime, Angostura bitters, cream soda	10

#### 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 & sparking water	2.5 / 4
Fever Tree mixers	2

### 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

# Cold-pressed Juices & Shots

All of our cold-pressed juices, shots and smoothies are supplied by P R = S S London
Sweet Citrus; orange, lemon, tangerine, grapefruit,turmeric, cayenne black pepper (VE)5
<b>Lean Green</b> ; kale, spinach, celery, romaine, cucumber, ginger, lemon (VE) 5
<b>Super Berry Smoothie;</b> apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk, lime (VE) 5
Super Glow Smoothie; apple, banana, orange, avocado, lemon, ginger, turmeric, black & cayenne pepper (VE) 5
Orange juice; freshly squeezed (but not by us) (VE) 4
Ginger Super Shot; orange, lemon, ginger, cayenne, garlic, oregano (VE)3.5
Smoothies & Protein Shakes

#### noothies & Protein Shakes

The Daily Grind; hemp protein, coconut water, banana, dates, cocoa nibs & a shot of coffee (VE)	7.5
Lean & Green; avocado, kale, spinach, celery, romaine, cucumber, ginger & lemon (VE)	8
add chilli to make it a Lean & Green Hot	
<b>31 Bee-low</b> ; almond milk, banana, bee pollen, raw honey, dates, cinnamon (N) (VG)	7.5

# Coffee

All available with whole, soy, almond & oat milks + 50p

espresso 2.5 / cappuccino 3.5 / latte 3.5 / cortado 2.6 / flat white 3.5 / americano 3 / macchiato 2.5 / double espresso 3

#### Iced

Americano	3
Latte	3.5
Matcha Latte	4

#### Teas

Turmeric Latte	4
Matcha Latte	4
<b>P&amp;T Julep Mint</b> ; chinese green tea, citrus peel, jasmine green tea, liquorice root, peppermint, lemon myrtle	3
<b>P&amp;T Sweet Lullaby:</b> lemon verbena, lime blossom, lemongrass, nettle leaves, chamomile, orange peel, lemon peel, rose petals, hops	3
<b>P&amp;T Cederberg Chai</b> ; rooibos, ginger, fennel, pepper, liquorice, bell pepper, cloves, allspice, coconut chips	3
<b>P&amp;T Pure Prana</b> ; lemongrass, ginger, liquorice root, citrus peel, peppermint, pepper	3
P&T Mighty Green; japanese sencha green tea	3
<b>P&amp;T Brave New Earl;</b> black & green tea, juniper berries, tea flowers, bergamot, jasmine	3
Builders tea; (PG Tips)	2

Ask to see the wine list. Ask at the bar for any cocktails not listed.