

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
Devon crab, avocado, baby gem, lemon, parsley	9.5 / 16.5
Seared prawns, garlic, lemon, chilli, parsley	9.5

Salads

Buddha bowl ; tenderstem broccoli, grains, rocket, soft boiled egg, tahini dressing (VG)	11.5
Super greens and seeds ; mixed leaves, broccoli, beetroot, quinoa, toasted seeds, chilli, house 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
Grilled whole lemon sole on the bone, capers, parsley lemon, beurre noisette, green beans, almonds	24.5
31 Below burger ; British beef patty cooked pink*, toasted seeded bun, mature cheddar, tomato, lettuce, burger sauce, skinny fries <i>add dry cured smoked bacon 2</i>	13.5
31 Below vegan burger ; plant based patty, toasted seeded bun, vegan mozzarella, lettuce, tomato, skinny fries (VE)	13.5

Sides

House salad ; toasted seeds, avocado, house vinaigrette (VG)	5
Green beans, toasted almonds, sea salt (VE)	4
Tender stem broccoli, garlic, chilli (VE)	4.5
Skinny fries (VG)	3.5
Truffle & Pecorino fries (VG)	5

Puddings

Sticky toffee pudding ; vanilla ice cream, honeycomb, toffee sauce (VG)	6.5
Catalan cream	4.5
Flourless chocolate cake ; caramelised white chocolate, coconut yoghurt (VG)	8.5

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

*Burgers cooked rare and medium rare carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The Food Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Please ask us for more information.

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.

Signature Cocktails

Pornstar Martini Russian Standard vodka, passionfruit syrup, prosecco, passionfruit, vanilla	8.5
The Smoking Hog Old Fashioned Whistle Pig 10yr rye, barrel aged maple syrup, oak smoke droplets, angostura bitters, orange, bourbon cherry	13
Espresso Martini East London Liquor Co vodka, espresso, gomme	10
Negroni No.31 Beefeater 24 gin, Campari, PX sherry, Belsazar red vermouth	10

Plum Manhattan Bulleit Rye, plum liqueur, Belsazar red & white vermouths, plum bitters, Ardbeg Mist	10
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Persephone's Sour BIRDS spirit, pomegranate, lemon, sugar, egg white, violet droplets	10
Smoked Oaxacan Apple sage infused mezcal, pineapple, apple, lime, cinnamon syrup, bitters	10
Love In The Night El Jimador Tequila infused with thyme, blackberry puree, lime, agave syrup	10
BabyKamm Kamm & Sons, pear liqueur, elderflower cordial, Prosecco	10
Clover Tea Club Beefeater 24 gin, Earl Grey tea, raspberry syrup, lemon juice	10
Being Ernest Grapefruit infused Havana 3 rum, Kings ginger, lime, Angostura bitters, cream soda	10

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 & sparking water	2.5 / 4
Orange juice	3.5
Fever Tree mixers	2

All wines are available as 125ml measures. Ask the bar for additional wines and cocktails.

Sparkling

125ml / Bottle

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

White wine

175ml / 250ml / Bottle

Sauvignon Blanc Alasia, Piedmont, Italy, 2018/19, 12.5% creamy texture, gooseberry & citrus fruits, zesty acidity	6 / 8 / 23.5
Pé Branco Alentejo, Portugal, 2019, 13% stone fruit, citrus, mouth-watering finish	6.5 / 9 / 26
Pinot Grigio Colterenzio, Alto Adige, Italy, 2018, 13.5% supple, rich melon, pineapple fruit	8 / 9.5 / 28

Albariño Ramon Bilbao, Spain, 2019, 12.5% pineapple & stone fruits, floral & tropical	8 / 10 / 30
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Reserve Personnelle Chardonnay Macon-Villages, 2018, 13% rich, mineral character, fruity core	9.5 / 11.5 / 34
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Rosé

175ml / 250ml / Bottle

Château Minuty Provence, France, 2019, 13% pale honeysuckle pink, clean nose of citrus fruit	7 / 9.5 / 28
Château Miraval Provence, France, 2019, 13% pale pink colour, wild strawberry & fruit stone on the nose	10 / 12 / 33

Red wine

175ml / 250ml / Bottle

Montepulciano d'Abruzzo Il Faggio, Abruzzo, Italy, 2018, 12.5% plums, cherries, chocolate	6 / 8 / 23.5
Tempranillo/Syrah Poco paco tinto, Jesus de pedron, Castilla y Leon, Spain, 2018, 13% bright, juicy cherry & blackberry fruit flavours	6.5 / 8.5 / 25
Monastrell Yellow Label', Juan Gil, Jumilla, Spain, 2019, 14.5% full bodied, black fruits, dark chocolate, vanilla, spices	7.5 / 9.5 / 28

Malbec Pigmentum, Cahors, France, 2018, 12.5% currants & candied peel aromas, good tannins, minerality in a modern style	8 / 10 / 28
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Tempranillo Pinna Fidelis Roble Ribera del Duero, Spain, 2018, 14% An elegant wine with aromas of black fruit, a touch of liquorice and subtle oak characters.	9.5 / 11.5 / 34
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