

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

Smoking Monkey 13
Monkey Shoulder whiskey, cherry bourbon, bitters

Bee Hive 10
Portobello gin, Martini ambrato, honey syrup, lemon

Green Garden 10
Hendricks gin, elderflower, tonic, lemon

Prugna frizzante 10
Akashi-Tai Sake, grape and apricot soda, prosecco

Nut Sour 10
Frangelico, Chairman's Reserve Spiced, egg white, lemon, bitters

Smoked Oaxacan Apple 10
sage infused mezcal, pineapple, apple, lime, cinnamon syrup, bitters

Love In The Night 10
El Jimador Tequila infused with thyme, blackberry puree, lime, agave syrup

Raspberry Mule 10
Russian Standard vodka, raspberries, honey, ginger beer

Clover Tea Club 10
Beekeeper 24 gin, Earl Grey tea, raspberry syrup, lemon juice

Negroni

Negroni Classico 10
Portobello gin, Martini bitter, Martini rubino

Negroni Bianco 10
Portobello gin, Italicus, Martini ambrato

Negroni Rosato 10
Portobello gin, Martini ambrato, Cocchi Americano Rosa

Beer & Cider

Estrella Galicia 3.5 half / 5.5 pint

Freedom Pale ale 3 half / 5.5 pint

Guest craft beer (please ask) 5

Savanna Dry, 330ml 5

Estrella Galicia 0.0%, 330ml 4.5

Softs

31 Below tonic & spritz 4
made using homemade cordials
wild berry spritz
grapefruit & orange

Seedlip & Elderflower Tonic 7
seedlip spice, elderflower quinine, lemon, soda

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

Prosecco Vetriano NV 5.5 / 28
Veneto, Italy, 11.5%
effervescent bubbles, clean balanced crisp finish

Prosecco Rosé Ca di Alte 31.95
Veneto, Italy, 11.5%
Beautiful peach pink colour, intense fruit aromas, full bodied & good acidity

Henners Brut 48.5
East Sussex, England, 12%
floral nose, zesty fruit, fresh baked bread flavours

Bollinger NV 12.5 / 65
Champagne, France, 12%
rich biscuit flavours, the perfect aperitif

White wine

175ml / 250ml / Bottle

Sauvignon Blanc 6 / 8 / 23.5
Alasia, Piedmont, Italy, 2019/20, 12.5%
creamy texture, gooseberry & citrus fruits, zesty acidity

Pé Branco 6.5 / 9 / 26
Alentejo, Portugal, 2018/19, 13%
stone fruit, citrus, mouth-watering finish

Pinot Grigio 8 / 9.5 / 28
Colterenzio, Alto Adige, Italy, 2018/19, 13.5%
supple, rich melon, pineapple fruit

Albariño 8 / 10 / 30
Ramon Bilbao, Spain, 2019, 12.5%
pineapple & stone fruits, floral & tropical

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

Rosé

175ml / 250ml / Bottle

Château Minuty 7 / 9.5 / 28
Provence, France, 2020, 13%
pale honeysuckle pink, clean nose of citrus fruit

Château Miraval 10 / 12 / 33
Provence, France, 2020, 13%
pale pink colour, wild strawberry & fruit stone on the nose

Red wine

175ml / 250ml / Bottle

Montepulciano d'Abruzzo 6 / 8 / 23.5
Il Faggio, Abruzzo, Italy, 2018/19, 12.5%
plums, cherries, chocolate

Tempranillo/Syrah 6.5 / 8.5 / 25
Poco paco tinto, Jesus de pedron,
Castilla y Leon, Spain, 2018, 13%
bright, juicy cherry & blackberry fruit flavours

Monastrell 7.5 / 9.5 / 28
Yellow Label', Juan Gil, Jumilla, Spain, 2019, 14.5%
full bodied, black fruits, dark chocolate, vanilla, spices

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

Tempranillo Pinna Fidelis Roble 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.