

Shareables & Small Plates

Large green olives (VE)	3.5
Patatas bravas, aioli (VG)	4.5
Padrón peppers, smoked sea salt (VE)	5
Buttermilk fried chicken, sriracha mayonnaise	7 / 13.5
Devon crab, avocado, baby gem, lemon, parsley	9.5 / 16.5
Seared prawns, garlic, lemon, chilli, parsley	9.5
Crispy fried squid, spicy ponzu dip, lemon	8
Devilled eggs	5.5

Plancha sharer; Padron peppers, patatas bravas, devilled eggs, buttermilk fried chicken, crispy fried squid	19.5
--	------

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 (VE)	10
Club Caesar salad; crisp leaves, coppa, radish, avocado, croutons, Caesar dressing	10
Add proteins	5 each
<i>Halloumi (VG)</i>	
<i>Corn fed chicken</i>	
<i>Sea trout fillet</i>	

Puddings

Sticky toffee pudding; vanilla ice cream, honeycomb, toffee sauce (VG)	7
Warm treacle tart; crème fraîche, candied orange (VG)	8
Flourless chocolate cake; caramelised white chocolate, coconut yoghurt (VG)	8.5
Jude's ice cream and sorbets	6
3 scoops; please ask your server for today's flavours vegan options available	

Mains

Corn fed half chicken served with either	
rocket, Parmesan, skinny fries	15
Piri piri sauce, crunchy slaw skinny fries	16
British flash steak, skinny fries	16.5
<i>add chimichurri 2 / truffle cream 3</i>	
Sea reared trout on the plancha, herbed freekah, red onion, parsley, lemon and watercress salad	18
31 Below burger; British beef patty cooked pink, toasted seeded bun, mature cheddar, tomato, lettuce, burger sauce, skinny fries	13.5
<i>add dry cured smoked bacon 2</i>	
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 (VE)	5
Crunchy slaw; shaved red and white cabbage, yoghurt, lemon, fresh mint (VG)	4
Tender stem broccoli, garlic, chilli (VE)	4.5
Wilted seasonal greens (VE)	4.5
Skinny fries (VG)	3.5
Truffle & Pecorino fries (VG)	5

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 Via Vai 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

Laurent Perrier La Cuvée 12.95 / 65
Brut NV, Champagne, France, 12%
light, floral and elegantly fruity style, with citrusy grapefruit and orange blossom notes

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.