

31 • below

Brunch served from 1130-1500, weekends & Bank Holidays

We only use free-range eggs

Toast; Netherend Farm butter, a selection of jams, honey, marmalade (VG) 3.5

Artisan pastries; spelt croissant or pain au chocolat (VG) 4

Full English; double Plancha egg, sausage, dry cured smoked bacon, grilled tomato, black pudding, mushroom, sourdough toast 12

Garden breakfast; double plancha egg, halloumi, grilled tomato, mushroom, greens, avocado, sourdough toast (VG) 12

Avocado on toast; sourdough toast, chilli, lime (VE) 7.5

add 2 poached eggs (VG) 2

add dry cured smoked bacon & eggs 3

add grilled halloumi & eggs (VG) 4

add kiln smoked salmon & eggs 4.5

Buckwheat and rye pancakes; berries, granola, seeds, coconut yoghurt | VG N 9.5

dry cured bacon, maple syrup, Netherend Farm butter 9.5

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

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

Halloumi (VG)

Corn fed chicken

Sea trout fillet

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

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

add chimichurri 2 / truffle cream 3

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

add dry cured smoked bacon 2

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

Green beans, toasted almonds, sea salt (VE) 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

Jude's ice cream and sorbets 6
3 scoops; please ask your server for today's flavours
vegan options available

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

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
Beefeater 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

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

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

Savanna Dry, 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

Lean Green; kale, spinach, celery, romaine, cucumber, ginger, lemon (VE) 5

Super Berry Smoothie; 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

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

31 Bee-low; 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

Harney and Sons Organic Peppermint; Aromatic and refreshing 3

Harney and Sons Red Raspberry; rose hips, hibiscus, orange peel, raspberry leaves and raspberry flavours 3

Harney and Sons Green Tea with Citrus; japanes dash of lemongrass and the bright taste of natural citrus 3

Harney and Sons Earl Grey Supreme; blend of black teas from India, scented with natural, lemony bergamot from the Mediterranean 3

Harney and Sons English Breakfast 2

All packaging and tea bags are made from 100% biodegradable materials.