

## Shareables & Small Plates

Large green olives (VE) 166 kcal	4
Patatas bravas, aioli (VG) 304 kcal	5
Padrón peppers, smoked sea salt (VE) 61 kcal	5
Buttermilk fried chicken, sriracha mayonnaise 350 / 632 kcal	8 / 14.5
Devon crab, avocado, baby gem, lemon, parsley 130 / 202 kcal	9.5 / 16.5
Seared prawns, garlic, lemon, chilli, parsley 325 kcal	9.5
Crispy fried squid, spicy ponzu dip, lemon 570 kcal	8
Devilled eggs 267 kcal	6

<b>Plancha sharer;</b> Padron peppers, patatas bravas, devilled eggs, buttermilk fried chicken, crispy fried squid 557 kcal	21.5
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## Salads

<b>Buddha bowl;</b> tenderstem broccoli, grains, rocket, soft boiled egg, tahini dressing (VG) 627 kcal	12.5
<b>Super greens and seeds ;</b> mixed leaves, broccoli, beetroot, quinoa, toasted seeds, chilli, house dressing (VE) 620 kcal	11
<b>Club Caesar salad;</b> crisp leaves, radish, avocado, croutons, Caesar dressing 212 kcal	11
Add proteins	5 each
<i>Halloumi (VG)</i> 258 kcal	
<i>Corn fed chicken</i> 450 kcal	
<i>Sea trout fillet</i> 197 kcal	

## Puddings

<b>Sticky toffee pudding;</b> vanilla ice cream, honeycomb, toffee sauce (VG) 642 kcal	8
<b>Warm treacle tart;</b> crème fraîche, candied orange (VG) 446 kcal	8

## Mains

<b>Corn fed half chicken served with either</b>	
rocket, Parmesan, skinny fries 1302 kcal	16
Piri piri sauce, crunchy slaw skinny fries 1247 kcal	17
British flash steak, skinny fries 539 kcal	17.5
<i>add chimichurri</i> 112 kcal 2 / <i>truffle cream</i> 117 kcal 3	
Sea reared trout on the plancha, herbed freekeh, red onion, parsley, lemon and watercress salad 477 kcal	18
<b>31 Below burger;</b> British beef patty cooked pink, toasted seeded bun, mature cheddar, tomato, lettuce, burger sauce, skinny fries 666 kcal	15
<i>add dry cured smoked bacon</i> 213 kcal 2	
<b>31 Below vegan burger;</b> plant based patty, toasted seeded bun, vegan mozzarella, lettuce, tomato, skinny fries (VE) 887 kcal	14.5

## Sides

<b>House salad;</b> toasted seeds, avocado, house vinaigrette (VE) 219 kcal	5.5
<b>Crunchy slaw;</b> shaved red and white cabbage, yoghurt, lemon, fresh mint (VG) 45 kcal	4
Tenderstem broccoli, garlic, chilli (VE) 87 kcal	5
Skinny fries (VG) 242 kcal	4.5
Truffle & Pecorino fries (VG) 323 kcal	6

<b>Flourless chocolate cake;</b> caramelised white chocolate, coconut yoghurt (VG) 501 kcal	8.5
<b>Jude's ice cream and sorbets</b> 78 - 118 kcal 3 scoops; please ask your server for today's flavours vegan options available	6

## Signature Cocktails

<b>Smoking Monkey</b> Monkey Shoulder whiskey, cherry bourbon, bitters	13
<b>Bee Hive</b> Portobello gin, Martini ambrato, honey syrup, lemon	11
<b>Green Garden</b> Hendricks gin, elderflower, tonic, lemon	11

<b>Prugna frizzante</b> Akashi-Tai Sake, grape and apricot soda, prosecco	11
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<b>Nut Sour</b> Frangelico, Chairman's Reserve Spiced, egg white, lemon, bitters	11
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<b>Smoked Oaxacan Apple</b> sage infused mezcal, pineapple, apple, lime, cinnamon syrup, bitters	11
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<b>Love In The Night</b> El Jimador Tequila infused with thyme, blackberry puree, lime, agave syrup	11
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<b>Raspberry Mule</b> Russian Standard vodka, raspberries, honey, ginger beer	11
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<b>Clover Tea Club</b> Beefeater 24 gin, Earl Grey tea, raspberry syrup, lemon juice	11
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## Negroni

<b>Negroni Classico</b> Portobello gin, Martini bitter, Martini rubino	10.5
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<b>Negroni Bianco</b> Portobello gin, Italicus, Martini ambrato	10.5
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<b>Negroni Rosato</b> Portobello gin, Martini ambrato, Cocchi Americano Rosa	10.5
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## Beer & Cider

Estrella Galicia	3.5 half / 6.5 pint
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Freedom Pale ale	3 half / 6.5 pint
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Guest craft beer (please ask)	5.75
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Savanna Dry, 330ml	5.75
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Estrella Galicia 0.0%, 330ml	4.5
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## Softs

31 Below tonic & spritz made using homemade cordials wild berry spritz 52 kcal grapefruit & orange 82 kcal	5.5
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Seedlip & Elderflower Tonic seedlip spice, elderflower quinine, lemon, soda	7
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Peach Iced Tea 56 kcal	4
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San Pellegrino Aranciata or Limonata	3.5
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Coca Cola, Diet Coke & lemonade	3.5
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Still & sparkling water	2.5 / 4
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Orange juice	4
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Fever Tree mixers	3
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## Sparkling

125ml / Bottle

<b>Prosecco Via Vai NV</b> Veneto, Italy, 11.5% effervescent bubbles, clean balanced crisp finish	6 / 29
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<b>Prosecco Rosé Ca di Alte</b> Veneto, Italy, 11.5% Beautiful peach pink colour, intense fruit aromas, full bodied & good acidity	35
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<b>Henners Brut</b> East Sussex, England, 12% floral nose, zesty fruit, fresh baked bread flavours	48.5
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<b>Laurent Perrier La Cuvée</b> Brut NV, Champagne, France, 12% light, floral and elegantly fruity style, with citrusy grapefruit and orange blossom notes	12.95 / 65
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## White wine

175ml / 250ml / Bottle

<b>Sauvignon Blanc</b> Alasia, Piedmont, Italy, 2019/20, 12.5% creamy texture, gooseberry & citrus fruits, zesty acidity	7 / 9 / 25
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<b>Pinot Grigio</b> Colterenzio, Alto Adige, Italy, 2018/19, 13.5% supple, rich melon, pineapple fruit	9 / 11 / 32
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<b>Albariño</b> Ramon Bilbao, Spain, 2019, 12.5% pineapple & stone fruits, floral & tropical	9 / 11 / 32
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<b>Reserve Personnelle Chardonnay</b> Macon-Villages, 2018, 13% rich, mineral character, fruity core	9.5 / 11.5 / 34
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## Rosé

175ml / 250ml / Bottle

<b>Château Minuty</b> Provence, France, 2020, 13% pale honeysuckle pink, clean nose of citrus fruit	8 / 10 / 30
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<b>Château Miraval</b> Provence, France, 2020, 13% pale pink colour, wild strawberry & fruit stone on the nose	11 / 13 / 35
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## Red wine

175ml / 250ml / Bottle

<b>Montepulciano d'Abruzzo</b> Il Faggio, Abruzzo, Italy, 2018/19, 12.5% plums, cherries, chocolate	7 / 9 / 25
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<b>Tempranillo/Syrah</b> Poco paco tinto, Jesus de pedron, Castilla y Leon, Spain, 2018, 13% bright, juicy cherry & blackberry fruit flavours	6.5 / 8.5 / 25
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<b>Monastrell</b> Yellow Label', Juan Gil, Jumilla, Spain, 2019, 14.5% full bodied, black fruits, dark chocolate, vanilla, spices	8 / 10 / 28
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<b>Malbec</b> Pigmentum, Cahors, France, 2018, 12.5% currants & candied peel aromas, good tannins, minerality in a modern style	9 / 11 / 32
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<b>Tempranillo Pinna Fidelis Roble</b> Ribera del Duero, Spain, 2018, 14% An elegant wine with aromas of black fruit, a touch of liquorice and subtle oak characters.	11 / 13 / 35
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