

31 • below

Brunch served until 1500

Classics & Eggs

Avocado on toast; sourdough toast, chilli, lime (PB)	8.5
<i>add 2 poached eggs (VG)</i>	2.5
<i>add dry cured smoked bacon & eggs</i>	5
<i>add grilled halloumi & eggs (VG)</i>	6
<i>add Severn & Wye smoked salmon & eggs</i>	7
Eggs Benedict; Campagrain muffin, hollandaise sauce, chives	11
<i>add dry cured smoked bacon</i>	3
<i>add Severn & Wye smoked salmon</i>	4
Full English; double Plancha egg, sausage, dry cured smoked bacon, grilled tomato, black pudding, mushroom, sourdough toast	14.5
Garden breakfast; double plancha egg, halloumi, grilled tomato, mushroom, greens, avocado, sourdough toast (VG)	13.5

Bakery & Lighter Plates

Paul Rhodes sourdough toast; Netherend Farm butter, with jam, honey or marmalade (VG)	4
Freshly baked Artisan pastries (VG); croissant or pain au chocolat	4.5
Toasted breakfast muffin (VG); toasted grain muffin, whipped ricotta, smashed avocado, poached egg, za'atar	9
Coconut yoghurt (VG); berry compôte, toasted buckwheat, granola	9
Tahini porridge (PB N); steel cut oats, seeds, almond milk, banana	8
Keffir pancakes; vanilla mascarpone, berries, honey, pistachio (VG N)	12.5
smoked bacon, melting butter, maple syrup	13.5

served from 1130

Shareables & Small Plates

Large green olives (PB)	4.5
Warm seeded sourdough; date & sea salt butter (VG)	5
Patatas bravas; aioli (VG)	5
Beef fillet tetaki; black garlic mayo, crispy shallots, pickled mooli, shiso cress	11.5
Padrón peppers; smoked sea salt (PB)	6
Burrata; semi-roasted plum tomatoes, mint, basil & almond pesto (VG N)	10.5
Buttermilk fried chicken; sriracha mayo	9.5 / 14.5
Catalan shell-on prawns; toasted focaccia, fennel pickled red onions, celery, garlic, lemon oil	12
Crispy fried squid; roasted garlic aioli, lemon	10.5
Plancha sharer; buttermilk fried chicken, crispy fried squid, padrón peppers, patatas bravas	22.5
Antipasti; Prosciutto, Coppa, buffalo mozzarella, roast peppers, olives, pickled shallots, grilled flatbread	11.5 / 20.5

Sides

House salad; toasted seeds, avocado, house vinaigrette (PB)	6
Roasted aubergine; almond & mint pesto (PB N)	6
Sweet potato fries; thyme, lime (PB)	5.5
Roasted hispi cabbage; seasmé dressing, sriracha, crispy shallots (PB)	5.5
Skinny fries (PB)	5
Truffle & Pecorino fries (VG)	6

Puddings

Vanilla cheesecake; strawberry, lemon zest, mint (VG)	9
Flourless chocolate cake; whipped orange crème fraiche (VG)	9
31 below mess; passionfruit curd, mango, lime, mint (VG)	9

Mains

Plancha grilled herb chicken; garlic & herb oil, seasonal slaw & skinny fries	18.5
Rare-seared yellowfin tuna; soft boiled egg, tomatoes olives, green beans, new potatoes, anchovy mayo	25.5
Steak frites; 8oz British flat iron steak, dressed salad & skinny fries <i>add chimichurri 2 add peppercorn sauce 3</i>	19.5
Baked spiced aubergine; ricotta, parsley, pomegranate & pickled onion salad, tahini dressing, puffed wild rice (VG)	15
Chalk Stream trout; sautéed hispi cabbage, roasted garlic aioli, charred lemon	21
31 Below burger; aged British beef patty cooked pink, lettuce, tomato, bread & butter pickles, smoked cheddar, skinny fries <i>add dry cured smoked bacon 2</i>	18
Plant-based burger; Moving Mountains patty, plant-based cheese, slaw, pickles & skinny fries (PB)	18

Salads

Greek salad; marinated tomatoes, feta, wild oregano, cured cucumbers, black olives (VG)	12.5
Super greens & grains; mixed leaves, broccoli, beets, quinoa, chilli, house dressing (PB)	11
Caesar salad; crisp leaves, radishes, avocado, croutons, Caesar dressing	11.5
Add proteins	
<i>halloumi (VG)</i>	5
<i>chicken</i>	6
<i>Chalk Stream trout</i>	9

Five chocolate & espresso truffles (VG)	5
Jude's ice cream & sorbets 3 scoops; please ask your server for today's flavours plant-based options available	7.5

Signature Cocktails

Pear & Ginger Margarita	13
Cazcabel Blanco tequila, Belle de Brillet pear cognac, ginger, lemon, sea salt	
Cuban Missionary	13
Havana Club Cuban Spiced, peach, honey, pineapple, mint	
Green Garden	13
Hendricks gin, elderflower, tonic, lemon	
Tropical Spritz	13
Ciroc Passion, pina colada syrup, Prosecco, soda	
Love in the Night	13
Cazcabel Blanco, agave, lime, thyme, blackberries	

Mai Tai	13
Havana Club 3 yr rum, Cointreau, almond, lime, spiced berry	
Smoked Oaxacan Apple	13
sage infused mezcal, pineapple, apple, lime, cinnamon syrup, bitters	
Gingerbread Mule	13
Tanqueray, Fever-Tree ginger beer, gingerbread surup	
Raspberry Mule	13
Absolut vodka, raspberries, honey, ginger beer	

Classics

Aperol Spritz	12
Aperol, Prosecco, soda	
Negroni Classico	12
Tanqueray, Campari, Verouth di Torino	
Cosmopolitan	12
Absolut vodka, Cointreau, cranberry, lime	
Bloody Mary	12
Baller chilli & bacon vodka, bloody mix	
Mojito	12
Ron Santiago de Cuba 8yr, lime, mint, sugar, soda	
Sours	12
lemon, sugar and egg white with your choice of liquor: Amaretto - Disaronno amaretto Whiskey - Bulleit Bourbon Nut - Frangelico, Chairman spiced rum, Angosture bitters	
Old Fashioned	12
Bulleit bourbon, sugar, bitters	
Espresso Martini	12
Absolut vodka, Kahlua, espresso	
Caipirinha	12
Abelha cachaca, lime, sugar	

Beer & Cider

Estrella Galicia	3.4 half / 6.75 pint
Neck Oil	3.65 half / 7.25 pint
Guest craft beer (please ask)	5.75
Curious Apple Cider, 330ml	5.75
Estrella Galicia 0.0%, 330ml	4.5

Softs

San Pellegrino Aranciata or Limonata	3.5
Coca Cola, Coke Zero & lemonade	3.5
Still & sparkling water	2.5 / 4
Fever Tree mixers	3

Cold-pressed Juices & Shots

Our cold-pressed juices and shots are supplied & bottled by P R S S London

Sweet Citrus; orange, lemon, tangerine, grapefruit, turmeric, cayenne, black pepper (PB)	6
Lean Green; kale, spinach, celery, romaine, cucumber, ginger, lemon (PB)	6
Triple Berry Smoothie; apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk, lime (PB)	6
Orange juice; freshly squeezed (but not by us) (PB)	5
Ginger Super Shot; ginger, apple, lemon (PB)	4

Iced

Americano	3.5
Latte	4.5
Matcha Latte	4.9

Smoothies & Protein Shakes

Blend Date; almond milk, dates, tumeric, banana, ginger, lemon (PB)	9
Lean & Green; avocado, kale, spinach, celery, romaine, cucumber, ginger and lemon (PB)	9
31 Bee-Low; almond milk, banana, bee pollen, raw honey, dates, cinnamon (VG N)	9

Coffee

All available with whole, oat or coconut milk

espresso 2.5 / cappuccino 3.9 / latte 3.9 / cortado 2.6 / flat white 3.9 / americano 3.5 / macchiato 2.5 / double espresso 3 / hot chocolate 4.2

Teas

Turmeric Latte	4.9
Chai Latte	4.9
Matcha Latte	4.9
Harney and Sons Organic Peppermint	3.5
Harney and Sons Red Raspberry	3.5
Harney and Sons Decaf Ceylon;	3.5
Harney and Sons Green Tea with Citrus	3.5
Harney and Sons Earl Grey Supreme	3.5
Harney and Sons Chamomile;	3.5
Harney and Sons English Breakfast	3.5

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