

31 • below

Brunch served until 1500

Classics & Eggs

Avocado on toast; sourdough toast, chilli, lime (PB)	10
<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	12.5
<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	16.5
Garden breakfast; double plancha egg, halloumi, grilled tomato, mushroom, greens, avocado, sourdough toast (VG)	15.5

Bakery & Lighter Plates

Paul Rhodes sourdough toast; Netherend Farm butter, with jam, honey or marmalade (VG)	5
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)	14
smoked bacon, melting butter, maple syrup	15

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)	7
Beef fillet tataki; black garlic mayo, crispy shallots, pickled mooli, shiso cress	11.5
Padrón peppers; smoked sea salt (PB)	8.5
Burrata; semi-roasted plum tomatoes, mint, basil & almond pesto (VG N)	10.5
Buttermilk fried chicken; sriracha mayo	10 / 14.5
Catalan shell-on prawns; toasted focaccia, fennel red onions, garlic & lemon oil	12
Crispy fried squid; roasted garlic aioli, lemon	10.5
Plancha sharer; buttermilk fried chicken, crispy fried squid, padrón peppers, buffalo mozzarella, 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
Cavolo nero; garlic, chilli, olive oil (PB)	6.5
Sweet potato fries; thyme, lime (PB)	6
Roasted hispi cabbage; seasmé dressing, sriracha, crispy shallots (PB)	5.5
Skinny fries (PB)	5.5
Truffle & Pecorino fries (VG)	6.5

Puddings

Baked vanilla cheesecake; seasonal fruit compote (VG)	9
Chocolate mousse; espresso & Kahlua whipped cream, hazelnut praline (N)	9.5
Sticky toffee pudding; honeycomb, vanilla ice cream, warm toffee sauce (VG)	9

Mains

Plancha grilled herb chicken; garlic & herb oil, seasonal slaw & skinny fries	19
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>	19.5
Plant-based burger; fermented mushroom patty, melting cheese, truffle, baby gem, fries (PB)	18.5

Salads

Winter salad; seasonal leaves, butternut squash, spiced hazelnuts, pomegranate & beetroot dressing (VG N)	12
Super greens & grains; mixed leaves, broccoli, beets, quinoa, chilli, house dressing (PB)	12.5
Caesar salad; crisp leaves, radishes, avocado, croutons, Caesar dressing	12.5
Add proteins	
<i>halloumi (VG)</i>	5
<i>chicken</i>	6
<i>Chalk Stream trout</i>	9
<i>burrata (VG)</i>	4

Mini chocolate mousse; hazelnut praline (VG N)	4.5
Jude's ice cream & sorbets 3 scoops; please ask your server for today's flavours plant-based options available	7.5

(VG) vegetarian, (PB) plant-based, (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. 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

Pear & Ginger Margarita	14
Cazcabel Blanco tequila, Belle de Brilllet pear liquor, ginger, lemon	
Plum Negroni	14
Tanqueray gin, Campari, Akashi Tai plum sake	
Winterberry	14
Tanqueray gin, vanilla, spiced berry, lime	
Hazelnut Rum Ball	13
Havana Club Cuban Spiced rum, Kahlua, hazelnut, espresso	
Cran-Henny	14
Hennessy VS cognac, spiced cranberry, clementine, lemon	
Winter Spiced Mai Tai	14
Havana Club 3 yr rum, Cointreau, almond, lime, spiced berry	
Lemon Bakewell Spritz	14
Absolut vodka, almond, lemon, ginger, Fever-Tree ginger ale	
Whiskey Hi-Ball	14
Bulleit Bourbon, maple syrup, lemon, Old Jamaica giner beer	
Raspberry Mule	13.5
Absolut vodka, raspberries, honey, ginger beer	
Smoked Boulevardier	14
Bulleit Bourbon, Campari, Martini Riserva Speciale Rubino	
Smoked Margarita	15
Herradura Reposado tequila, agave	

Classics

Aperol Spritz	12
Aperol, Prosecco, soda	
Negroni Classico	12
Tanqueray, Campari, Martini Speciale Riserva Rubino	
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	
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

Ask to see the wine list. Ask at the bar for any cocktails not listed.

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

Tropical Turmeric; pineapple, mango, passion-fruit, turmeric (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.