

31 • below

Brunch served until 1500

Paul Rhodes sourdough toast; Netherend Farm butter, choice of jams (V)	5	Eggs Benedict; two poached eggs, toasted Paul Rhodes English muffin, hollandaise sauce (V)	12.5
Freshly baked Artisan pastries; croissant or pain au chocolat (V)	4.5	<i>with smoked bacon</i> 15.5	
Avocado on toast; sourdough toast, chilli, lime (PB)	10.5	<i>with smoked salmon</i> 16.5	
<i>with two poached eggs (V)</i> 13		<i>with spinach (V)</i> 14.5	
<i>with smoked bacon & eggs</i> 15.5		Greek yoghurt bowl; fresh berries, honey, granola mint (V) 9.5	
<i>with grilled halloumi & eggs (V)</i> 16.5		Kefir pancakes; vanilla mascarpone, berries, honey, pistachio (V N) 14	
<i>with smoked salmon & eggs</i> 17		<i>smoked bacon, melting butter, maple syrup</i> 15	
Full English; double Plancha egg, sausage, dry cured smoked bacon, grilled tomato, black pudding, mushroom, sourdough toast	16.5		
'Nduja fried eggs; honey roasted tomato, wild oregano, ricotta, toasted Paul Rhodes sourdough	15		
Garden breakfast; double Plancha egg, halloumi, grilled tomato, mushroom, greens, avocado, sourdough toast (V)	15.5		

served from 1130

Shareables & Small Plates

Marinated olives (PB)	5
Paul Rhodes sourdough; whipped miso & black sesame butter (V)	5.5
Patatas bravas; aioli (V)	7
Devilled eggs (V)	7.5
Padrón peppers; sea salt (PB)	8.5
Crudités; raw seasonal vegetables, hummus (PB)	12
Buttermilk fried chicken; sriracha mayonnaise	10 / 15.5
Burrata; minty courgette pesto, heritage tomatoes (V)	12
Gambas pil pil; chilli, olive oil, garlic, focaccia	13.5
Crispy fried squid; roasted garlic aioli, lemon	11.5
Meat plancha sharer; buttermilk fried chicken, crispy fried squid, Padrón peppers, devilled eggs	25
Vegetarian sharer; Padrón peppers, devilled eggs, crudités, hummus, grilled flatbread (V)	23

Sides

House salad; tender seasonal leaves, shallots, citrus dressing (PB)	6.5
Tenderstem broccoli; 'nduja, toasted almonds (N)	6.5
Truffle & Pecorino fries (V)	6.5
Triple cooked chips; rosemary salt (PB)	6.5
Roasted hispi cabbage; sesame dressing, sriracha, crispy shallots (PB)	5.5
Skinny fries; rosemary salt (PB)	6.5

Brunch Cocktails

Mimosa; orange juice, Prosecco	9.25
Bloody Mary; Absolut Vodka, tomato juice, Bloody Mary mix <i>more spice available on request</i>	9.25
Virgin Mary; Tomato juice, Bloody Mary mix <i>more spice available on request</i>	6.25

Mains

Grilled herb chicken; rainbow slaw, mojo verde, aioli, romesco, skinny fries	20.5
31 Below burger; beef patty, Oggleshield cheese, bun, pickles, red onion, oakleaf, ketchup, mayonnaise, skinny fries <i>add smoked bacon 3.5</i>	19.5
Steak frites; 8oz British rump pavé, romesco, aioli, mojo verde, skinny fries	26.5
Market fish; gremolata, aioli, lemon	MP
Plant-based burger; fermented mushroom patty, melting cheese, truffle, baby gem, fries (PB)	18.5

Salads

Mediterranean prawn salad; prawns, olives, avocado, vine tomatoes, cucumber, wild oregano, feta	16.5
Caesar salad; crisp lettuce, focaccia croutons, shaved Parmesan, egg, anchovies, crispy pancetta	14

Add proteins

<i>add halloumi (V)</i> 5
<i>add chicken</i> 6
<i>add smoked salmon</i> 9
<i>add burrata</i> 4

Puddings

Catalan cream	9
Chocolate mousse (PB)	9.5
Lemon tart; crème fraîche (V)	8.5
Tiramisu-choux	9.5
Jude's ice cream & sorbets	8
3 scoops; please ask your server for today's flavours	
plant-based options available	

Seasonal Cocktails

 Pear & Ginger Margarita	12.75
Olemea Altos Plata Tequila, ginger, pear, lime	
 Winter Spiced Mai Tai	12.75
Havana 7yo Rum, pineapple, lime, seasonal spices	
 Blood Orange Sidecar	12.75
Courvoisier VS, Cointreau, lemon, blood orange	

Signature

 31 Below Martini	14.75
Our signature cocktail, Gin or Vodka, Riserva Speciale Ambrato, bitters, lemon twist <i>choose from</i> Grey Goose Vodka, Sipsmith Gin, or Tanqueray Gin	
 Mango & Green Chilli Margarita	14.75
Olmeca Altos Plata Tequila, mango, green chilli, lime	
 Grapefruit Sherbet Paloma	14.75
Olmeca Altos Plata Tequila, grapefruit sherbet, lime, Fever-Tree Grapefruit Soda	
 Yuzu Rum Punch	14.75
Havana 3yo Rum, yuzu sherbet, pineapple, lime	

Classics

 Espresso Martini	13.25
Absolut Vodka, Kahlua, espresso	
 Negroni	13.25
Beefeater 24, Campari, Riserva Speciale Rubino	
 Mojito	13.25
Havana Club 3yo Rum, lime, mint, Demerara sugar, sparkling water	
 Cosmopolitan	13.25
Absolut Vodka, Cointreau, cranberry, lime	
 Old Fashioned	13.25
Buffalo Trace Bourbon, Demerara sugar, bitters	
 Whiskey Sour	13.25
Jameson's Irish Whiskey, lemon, sugar	

Speak to your server if you can't see your favourite classic

Non-alcoholic

 Blood Orange Spritz	12.25
Pentire Coastal, Fever-Tree Blood Orange Soda	
 Zero Proof Paloma	12.25
Pentire Seaward, Fever-Tree Grapefruit Soda	
 Botivo & Elderflower	12.25
Botivo Non-Alcoholic Aperitif, Fever-Tree Elderflower Tonic	

Softs

San Pellegrino Aranciata or Limonata	4.25
Coca Cola, Coke Zero & lemonade	4.25
Still & sparkling water	3.75 / 5.25
Fever-Tree mixers	4

Beer & Cider

Asahi	4.25 half / 7.25 pint
Toast New Dawn Session IPA	4.5 half / 7.75 pint
Rekorderlig Strawberry & Lime	6.75
Freedom Pils Lager	6.75
Curious Apple Cider, 330ml	6.75
Peroni 0.0%, 330ml	5.75

Cold-pressed Juices & Shots

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

Tropical Turmeric ; pineapple, mango, passion-fruit, turmeric (PB)	6.25
Lean Green ; kale, spinach, celery, romaine, cucumber, ginger, lemon (PB)	6.25
Triple Berry Smoothie ; apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk, lime (PB)	6.25
Orange juice ; freshly squeezed (but not by us) (PB)	5.75
Ginger Super Shot ; ginger, apple, lemon (PB)	5.25

Smoothies & Protein Shakes

Blend Date ; almond milk, dates, tumeric, banana, ginger, lemon (PB)	9.25
Lean & Green ; avocado, kale, spinach, celery, romaine, cucumber, ginger, lemon (PB)	9.25
31 Bee-Low ; almond milk, banana, bee pollen, raw honey, dates, cinnamon (V N) <i>add protein powder 1</i>	9.25

Coffee

All available with whole, oat or coconut milk
espresso 3.4 / cappuccino 4.4 / latte 5.15 / cortado 3.4 / flat white 4.4 / americano 4.45 / macchiato 3.4 / double espresso 3.9 / hot chocolate 4.9

Chai Latte ; spiced and comforting with warming notes of cinnamon, cardamom	5.4
Turmeric Latte ; warming and aromatic with golden turmeric, subtle spice	5.4
Matcha Latte ; smooth and earthy with a natural sweetness and a gentle boost of antioxidants	5.45

Teas

Harney and Sons; 4.15
Organic Peppermint, Red Raspberry, Decaf Ceylon, Green Tea with Citrus, Earl Grey Supreme, Chamomile, English Breakfast

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