

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

Plancha sharer; Padron peppers, patatas bravas, devilled eggs, buttermilk fried chicken, crispy fried squid 557 kcal	21.5
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Salads

Buddha bowl; tenderstem broccoli, grains, rocket, soft boiled egg, tahini dressing (VG) 627 kcal	12.5
Super greens and seeds ; mixed leaves, broccoli, beetroot, quinoa, toasted seeds, chilli, house dressing (VE) 620 kcal	11
Club Caesar salad; 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

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

Mains

Corn fed half chicken served with either	
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
31 Below burger; 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	
31 Below vegan burger; plant based patty, toasted seeded bun, vegan mozzarella, lettuce, tomato, skinny fries (VE) 887 kcal	14.5

Sides

House salad; toasted seeds, avocado, house vinaigrette (VE) 219 kcal	5.5
Crunchy slaw; 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

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

Signature Cocktails

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

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

Negroni Classico Portobello gin, Martini bitter, Martini rubino	10.5
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Negroni Bianco Portobello gin, Italicus, Martini ambrato	10.5
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Negroni Rosato 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

Prosecco Via Vai NV Veneto, Italy, 11.5% effervescent bubbles, clean balanced crisp finish	6 / 29
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Prosecco Rosé Ca di Alte Veneto, Italy, 11.5% Beautiful peach pink colour, intense fruit aromas, full bodied & good acidity	35
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Henners Brut East Sussex, England, 12% floral nose, zesty fruit, fresh baked bread flavours	48.5
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Laurent Perrier La Cuvée 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

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

175ml / 250ml / Bottle

Château Minuty Provence, France, 2020, 13% pale honeysuckle pink, clean nose of citrus fruit	8 / 10 / 30
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Château Miraval 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

Montepulciano d'Abruzzo Il Faggio, Abruzzo, Italy, 2018/19, 12.5% plums, cherries, chocolate	7 / 9 / 25
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Tempranillo/Syrah 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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Monastrell Yellow Label', Juan Gil, Jumilla, Spain, 2019, 14.5% full bodied, black fruits, dark chocolate, vanilla, spices	8 / 10 / 28
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Malbec Pigmentum, Cahors, France, 2018, 12.5% currants & candied peel aromas, good tannins, minerality in a modern style	9 / 11 / 32
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Tempranillo Pinna Fidelis Roble 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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