

THIRTY-ONE

APPETISERS

Selection of locally baked artisan breads/focaccia (Ve)

Served with olive oil and balsamic vinegar

7.5

Bowl of mixed olives (Ve/Gf) marinated in olive oil

4.5

Hummus (Ve/Gf) with roasted red pepper and pitta bread

5.5

MEATS

Smoked ham & cheese croquettes with a side of

salsa and rocket

9

Pan fried chorizo (Gf) and cherry tomatoes glazed in

balsamic red wine vinegar

8.5

Chipolata sausages from our local butcher, glazed in

honey and mustard, topped with sliced spring onion

8

Black and blue bavette steak (Gf) from our local butcher, with a side of béarnaise sauce, rocket & pickled shallots

9.5

Triple cooked chips (Gf) served with ragu, truffle &

parmesan cheese

9

Paella (Ve/Gf/Df) Bomba rice, shallots, red pepper, green

beans, baby corn, olive oil

8.5

Add chicken 10 – Add prawns 10

FISH

King prawns (Gf) in a chilli, white wine and butter sauce

9.5

Salt & pepper calamari lightly fried, served with chimichurri

sauce, red peppers

8.5

Salmon roulade (Gf) with spinach, chives & cream cheese

9

Prawn cocktail served in baby gem lettuce hearts with

Mary Rose sauce

8.5

SIDES-VEGETABLE DISHES

Artisan mushroom arancini (V) with a side of truffle

mayo, rocket and sundried tomato

8.5

Padron peppers (Ve) smoked sea salt

7

Skinny fries (Ve/Gf)

6

Triple cooked chips (Ve/Gf)

7.5

Halloumi fries with a side of Bloody Mary ketchup

7

Tenderstem broccoli (Ve/Gf) chilli and sesame

6.5

Artisan bread and mixed olives (Ve/Gf)

7

THIRTY-ONE

SALADS (SERVED AS A SIDE PORTION)

- Caesar** romaine lettuce, croutons, lemon juice, anchovy oil, egg, parmesan cheese ----- 7
- Garden (Ve/Gf)** mixed leaves, cucumber, tomatoes, honey & mustard dressing ----- 7
- Niçoise** sundried tomatoes, mixed olives, mixed leaves, egg, new potatoes, green beans ----- 7

SHARING BOARDS (SERVES TWO)

- Charcuterie** – a selection of cured meats, halkidiki olives, chorizo, vine tomatoes, cornichons, pickles, honey and artisan breads ----- 20
- Cheese & Charcuterie** – as above with a choice of two cheeses, served with crackers ----- 23
- Cheese (V)**- a selection of three cheeses, grapes, vine tomatoes, chutney, pickle, crackers and artisan breads ----- 20
- Truffle honey baked camembert (V)** roasted walnuts and a selection of toasted artisan breads ----- 14
- Bottomless brunch (V)** see board for details serves two ----- 35

DESSERTS

- Sorbet (Ve/Gf)** lemon or mango ----- 5.5
- Ice cream (V/Gf)** caramel or vanilla ----- (triple scoop) 5.5
- Eaton Mess (Gf)** with berry or tropical compote ----- 7.5
- Basque cheesecake** with mixed berry compote ----- 7.5
- Churros (V)** with a chocolate dipping sauce ----- 7

Please inform your waiter if you have any allergies or intolerances. who will be happy to answer any questions regarding the menu.

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