

# THIRTY-ONE

## APPETISERS

<b>Locally baked artisan breads with salted butter (V)</b> served with olive oil and balsamic vinegar -----	7.5
<b>Bowl of olives (Ve/Gf)</b> marinated in olive oil -----	4.5
<b>Hummus (V)</b> with roasted garlic, red pepper pesto, artichokes & pitta (change to basil pesto)-----	5.5
<b>Hummus (V)</b> with roasted garlic, red pepper pesto, basil pesto, artichokes & pitta -----	7

## MEATS

<b>Hamhock croquette</b> with truffle mayo -----	9
<b>Chorizo, king prawn &amp; roast vegetable skewer (Gf)</b> with a chimichurri dressing-----	9
<b>Buttermilk marinated chicken thighs</b> with roasted corn puree and a red pepper salsa -----	9
<b>Smoked bacon &amp; salami wrapped Burford Brown scotch egg</b> with smoked sea salt-----	8.5
<b>Pork tenderloin wrapped in parma ham</b> served with a chistorra croquette, shallot puree & a cider reduction -----	9.5
<b>4 oz rump steak</b> with a peppercorn sauce -----	9.5

## FISH

<b>Pil Pil king prawns</b> with toasted foccacia -----	9
<b>Salt cod croquettes</b> with saffron aioli & pickled cucumber -----	9
<b>Buttermilk salt &amp; pepper squid</b> served with harissa mayo and a sweet & sour dressing -----	8.5
<b>Battered haddock goujons</b> with skinny fries and tartar sauce -----	16.5

## SIDES

<b>Classic mac &amp; cheese (V)</b> with a crispy onion crust -----	7
<b>Skinny fries (V/Ve/Gf)</b> with parmesan and truffle oil -----	7.5
<b>Triple cooked chips (Ve/Gf)</b> served with chimichurri mayo -----	7.5
<b>Halloumi fries (V/Gf)</b> with a side of sweet chilli mayo -----	7
<b>Patatas Bravas (Ve/Gf)</b> parmentier potatoes with a tomato and chilli sauce -----	7.5
<b>Saffron arancini (Ve)</b> with a spicy tomato sauce -----	8.5

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## SALAD & VEGETABLE DISHES

<b>Apple salad (Ve)</b> with walnut radish & a tarragon dressing -----	<b>6.5</b>
<b>Charred hispi cabbage wedge (V/Gf)</b> with a honey & soy dressing topped with sesame seeds -----	<b>6.5</b>
<b>Spiced roasted cauliflower (Ve)</b> with wild rice & pickled sultanas -----	<b>8</b>
<b>Padron peppers (Ve/Gf)</b> with sea salt & lemon -----	<b>5.5</b>
<b>Gnocchi (Ve)</b> with a butternut squash puree & roasted pine nuts -----	<b>14.5</b>

## CHEESE / CHARCUTERIE / BOTTOMLESS BRUNCH

<b>Charcuterie for two</b> - a selection of cured meats, halkidiki olives, chorizo, cornichons, pickles, honey and artisan breads -----	<b>20</b>
<b>Cheese &amp; Charcuterie for two</b> - as above with a choice of two cheeses & crackers -----	<b>23</b>
<b>Cheese for two (V)</b> - a selection of three cheeses, grapes, vine tomatoes, chutney, pickle, crackers and artisan breads -----	<b>20</b>
<b>Cheese for one (V)</b> - a selection of cheese, chutney, grapes & crackers (also perfect as a dessert) -----	<b>9</b>
<b>Bottomless Brunch</b> - a choice of two dishes per person priced up to £9, plus unlimited Prosecco or Mimosas for 1.5 hours (swap to a Cheese & Charcuterie board for £35pp) -----	<b>39pp</b>
<b>Brunch &amp; Cocktails</b> - a choice of two dishes per person priced up to £9 plus 4 cocktails each -----	<b>45pp</b>
<b>Bottomless Brunch and Brunch &amp; Cocktails is available until 8pm daily. Last sitting 6.30pm</b>	


## DESSERTS

<b>Sorbet (Ve)</b> raspberry or mango -----	<b>5.5</b>
<b>Classic tiramisu (V)</b> -----	<b>7.5</b>
<b>Orange &amp; Lime cheesecake (V)</b> -----	<b>7.5</b>
<b>Churros (V)</b> with a chocolate dipping sauce -----	<b>7</b>

**V - Vegetarian / Ve - Vegan**

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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