

Please ask your waiter for a vegan, gluten free and children's menu.

## APERITIFS

Prosecco Spumante	£6.75
Bellini	£7.50
Moscow mule	£7.50
Rosé sangria	£7.50
Mint collins	£9.50
Negroni	£9.50
Amaretto fizz	£9.50

## NIBBLES

Marinated olives (ve, gf)	£3.00
'Pomodori Rustici' - semi-dried roasted tomatoes (ve, gf)	£3.00
Spiced nuts, rose harissa (ve, gf)	£3.00
Rosemary breads, olive oil, aged vinegar (ve)	£4.00

## STARTERS

Garlic bread, rosemary (ve)	£6.95
Garlic bread, mozzarella, rosemary (v)	£7.95
Sun-dried tomato hummus, flat bread (ve)	£5.00
Tomato bruschetta - garlic butter, marinated vine tomatoes, red onion, black pepper, basil, pesto (v)	£5.95
Buffalo mozzarella, pesto, cherry tomato, ripped basil (v, gf)	£6.95
Meatballs al forno - roasted meatballs, tomato sauce, smoked bacon, parmesan, Gran Moravia and basil (gf)	£6.95
Plant-based meatballs al forno - tomato sauce, vegan mozzarella, vegan parmesan, basil (ve, gf)	£6.95
Fig flatbread (perfect to share) gorgonzola, Taleggio, parmesan, rocket, fig, mortadella ham, honey	£11.95
Goats cheese flatbread (perfect to share) mozzarella, caramelised onion, mixed peppers, rocket (v)	£11.95

## BOARDS

Mezze - artichoke, grilled aubergine, grilled mixed peppers, falafel, marinated olives, roasted tomatoes, rocket, flatbread, sun-dried tomato hummus (ve) £17.95

Mixed antipasti - mortadella, coppa, salami, picante sausage, gorgonzola, rocket, parmesan, balsamic glaze, flatbread £19.95

## CALZONE

Calzone verdure - arrabbiata sauce, spinach, marinated aubergine, grilled mixed peppers, caramelised onions, garlic oil, rocket, aged vinegar (ve) £14.95

1931 calzone piccante - tomato sauce, calabrese sausage, n'duja sausage, grilled mixed peppers, jalapeño, parmesan, mozzarella, tabasco, pesto, rocket and parmesan salad £15.95

## PIDE

(Turkish flatbread)

Melanzane - tomato sauce, marinated aubergine, sumac spices, grilled mixed peppers, vegan cheese, pomegranate (ve) £13.95

Pollo - tomato sauce with smoked paprika chicken, chilli peppers, roasted mixed peppers, jalapeño, garlic oil, mozzarella, tabasco, parmesan and parsley £14.95

Lamb - tomato sauce, marinated lamb with sumac spices, grilled mixed peppers, mozzarella, mint, pomegranate £14.95

## SALADS

Panzanella - mixed leaves, tomatoes, basil marinated baby onions, grilled mixed peppers, sun-dried tomatoes, balsamic glaze, croutons £10.95

Add chicken £3.00

Warm vegetable and goats cheese salad - aubergine, courgette, red and yellow peppers, cherry tomatoes, rocket, spinach leaves, croutons, marinated baby onions, lentils, goats cheese, warm mixed vegetables, honey mustard dressing, balsamic glaze (v) £12.95

Add chicken £3.00

Chicken ceasar salad - cos lettuce, croutons, grilled chicken, anchovies, ceasar dressing, shaved Gran Moravia £12.95

Add crispy pancetta £1.50

## PIZZA

Margherita - tomato sauce, mozzarella, herbs, olive oil, basil (v) £10.95

Napoli Piccante - tomato sauce, pepperoni, mozzarella, herbs £12.95

Fiorentina - tomato sauce, spinach, black olives, mozzarella, free range egg, garlic oil, parmesan, herbs (v) £12.95

Diavola - tomato sauce, n'duja sausage, pepperoni, jalapeño, red chilli, red onion, mozzarella, tabasco £13.95

Pollo pesto - tomato sauce mixed with pesto, grilled chicken, roasted mixed vegetables, semi-dried roasted tomatoes, mozzarella, herbs, garlic oil £13.95

Napoletana - pizzaiola sauce (tomato pulp, pitted black olives, capers, oregano), red onions, brown anchovies, buffalo mozzarella, chopped parsley (v) £13.95

Capricciosa - tomato sauce, mortadella ham, cup mushrooms, black olives, mozzarella, herbs £13.95

Meatball - tomato sauce with smoked bacon, roasted meatballs, red onion, mozzarella, garlic oil, herbs and basil £14.95

Plant-based meatballs - tomato sauce, roasted vegan meatballs, capers, vegan mozzarella, garlic oil, herbs and basil (ve) £14.95

Spicy chicken - tomato sauce, grilled cajun chicken, sweet red peppers, red onion, mozzarella, chilli flakes, garlic oil £14.95

1931 Pizza Quattro - tomato sauce base, one quarter pepperoni, one quarter margherita, one quarter cup mushrooms and mozzarella, one quarter black olives, capers, brown anchovies and herbs £14.95

Siciliana - tomato sauce, cup mushrooms, red onion, artichokes, black olives, mozzarella, pesto, garlic oil, herbs (v) £14.95

Fromaggio Di Capra - tomato sauce, goats cheese, mozzarella, caramelised onions, spinach, red onion, garlic oil, shaved Gran Moravia (v) £14.95

*Add any additional toppings for £1.95 each  
All pizzas can be made with a gluten free base.*

*Tips: we add a 10% discretionary service charge to your bill which is shared proportionally amongst 1931 staff. If the service was not up to scratch, don't leave a tip but please let us know how we could do better.*

## WHITE PIZZA

(without tomato sauce)

Carbonara - béchamel sauce, pancetta, mozzarella, garlic oil, black pepper, free range egg, parmesan, chopped parsley £14.95

Tarte flambée - traditional Alsatian pizza - béchamel sauce, caramelised onions, mozzarella, bacon, nutmeg £14.95

Porcini - porcini mushrooms, Taleggio, mozzarella, parmesan, truffle oil, honey, thyme (v) £14.95

Formaggi - béchamel sauce, gorgonzola, mozzarella, parmesan, Taleggio, pistachio nuts, Gran Moravia, basil (v) £14.95

## SIDES

Mixed salad - mixed leaves, vine tomatoes, olive oil, aged vinegar (ve, gf) £3.50

Rocket salad - rocket, parmesan, balsamic glaze (v, gf) £3.95

Roasted baby potatoes - black pepper, oregano, garlic, rosemary (ve, gf) £3.95

Roasted vegetables - lemon, oregano (ve, gf) £3.95

## PASTA

Arrabbiata - spicy arrabbiata sauce, penne, chilli flakes, garlic oil, basil, peppadew peppers (ve) £10.95

Add chicken £3.00

Lasagna - beef, mushrooms, tomato ragu, béchamel sauce, parmesan £13.95

Plant-based meatballs - linguine, vegan meatballs, spicy arrabbiata sauce, grilled mixed peppers, rosemary, garlic oil, vegan parmesan, basil (penne option available)(ve) £13.95

Bolognese - wild-boar red wine Bolognese ragù, penne pasta, garlic, fennel seeds, parmesan, parsley, shaved Gran Moravia (linguine option available) £13.95

1931 Gamberoni - king prawns, linguine, chilli paste, white wine, anchovies, capers, cherry tomato, fennel seeds, garlic oil, chopped parsley, lemon oil (penne option available) £15.95

v - vegetarian, ve - vegan, gf - gluten free.

## WINES

### SPARKLING

	(125ml)	Bottle
Prosecco Spumante, Ca di Alte, Veneto, Italy (v,ve) n.v <i>bright, clean, refreshing</i>	£6.75	£30.00
Prosecco Rosé, Ca di Alte, Veneto, Italy (v,ve) n.v <i>full bodied and peach pink</i>	£7.00	£35.00
Henners Brut, England (v,ve) n.v <i>citric, elegant, refined</i>		£55.00
Gardet, Brut Tradition, Champagne, France (v,ve) n.v <i>rich, full flavoured, toasty</i>		£57.00
Laurent - Perrier, Brut (v,ve) n.v <i>refreshing, complex, creamy</i>		£80.00
Laurent - Perrier, Brut Rosé (v,ve) n.v <i>dry, bright, salmon pink</i>		£110.00

### WHITE

	(175ml)	(250ml)	Bottle
Ponte Pietra, Trebbiano/Garganega, Veneto, Italy (v,ve) <i>pale lemon, crisp</i>	£5.50	£7.50	£21.50
Principato, Pinot Grigio, IGT Provincia di Pavia, Italy (v,ve) <i>dry, fresh, fruity</i>	£6.00	£7.75	£23.00
Tonada, Sauvignon Blanc, Central Valley, Chile <i>dry, elegant, crisp</i>	£6.75	£8.50	£25.00
Coquille de Mer, Vermentino, Languedoc, France (v,ve) <i>dry, delicate</i>	£7.00	£9.25	£27.00
Sileni, Sauvignon Blanc, Marlborough, New Zealand <i>aromatic, zingy, tangy</i>	£8.50	£11.00	£32.00
Cave de Turckheim Reserve, Riesling, Alsace, France (v,ve) <i>dry, perfumed</i>			£34.00
Castelo Do Mar, Albarino, Rias Baixas, Spain (v,ve) <i>aromatic, fresh, acidic</i>			£37.00
Joseph Drouhin, Chablis, Burgundy, France <i>dry, herbacious, classic</i>			£45.00

### RED

	(175ml)	(250ml)	Bottle
Ponte Pietra, Merlot/Corvina, Veneto, Italy (v,ve) <i>well balanced, juicy, ripe</i>	£5.50	£7.50	£21.50
Ancora, Montepulciano d'Abruzzo, Abruzzo, Italy (v,ve) <i>juicy, subtle spices</i>	£6.00	£7.75	£23.00
The Listening Station, Shiraz, Victoria, Australia (v,ve) <i>soft, tannic, heavy</i>	£6.75	£8.50	£25.00
Rioja Vega, Tempranillo, Rioja, Spain (v,ve) <i>fruity, smooth, aromatic</i>	£7.00	£8.75	£27.00
Santa Rosa, Malbec, Mendoza, Argentina <i>soft with ripe fruits</i>	£8.50	£11.00	£32.00
Domaine des Tourelles Red, Bekaa Valley, Lebanon (v,ve) <i>deep, tannic</i>			£34.00
Pierre Bouree, Bourgogne Pinot Noir, Burgundy, France (v, ve) <i>light, juicy</i>			£45.00
Amarone, Alpha Zeta, Veneto, Italy (v,ve) <i>heavy, intense, powerful</i>			£60.00

### ROSÉ

	(175ml)	(250ml)	Bottle
Mirabello, Pinot Grigio Rosé, Lombardy, Italy (v,ve) <i>pale, juicy, dry</i>	£6.00	£7.75	£23.00
Route 66 Boulevard Blush, California, USA <i>sweet, full flavoured</i>	£7.00	£9.25	£27.00
Henri Gaillard, Cotes de Provence Rosé, Provence, France <i>dry, crisp,</i>	£8.75	£12.50	£35.00

### DESSERT WINE

Ginestet Classique Sauternes	(50ml)	£4.00
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### SHERRY

Antique Pedro Ximenez n.v	(50ml)	£6.00
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### PORT

Pocas Tawny Port n.v	(50ml)	£4.00
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## SPIRITS

### GIN

Beefeater, Beefeater Pink	(25ml)	£4.25
Hendricks, Tanqueray, Rude Mechanicals		£4.50
Henners Cloudy Gin, Whitley Neil Blood Orange, Malfy		£5.00
Monkey 47		£6.00

### VODKA

Absolut Blue	(25ml)	£4.25
Absolut Citron, Absolut Vanilla		£4.50
Grey Goose		£6.00

### RUM

Bacardi, Havana 3 y.o	(25ml)	£4.25
Havana 7 y.o, Kraken Spiced		£4.50
Diplomatico Reserva Exclusiva		£6.00

### TEQUILA

Don Julio Anejo	(25ml)	£7.00
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### APERITIFS AND BITTERS

Campari, Martini Rosso, Noilly Prat extra dry, Pimms	(50ml)	£4.25
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### WHISKEY/BOURBON

Chivas Regal 12 Y.O, Jamesons, Jack Daniels Old No. 7, Woodford Reserve, Talisker 10 y.o.	(25ml)	£4.25
		£5.00
		£6.00

### BRANDY

Martell V.S.	(25ml)	£4.25
Martell V.S.O.P		£5.00

### LIQUEURS

Amaretto, Aperol, Cointreau, Fernet Branca, Italicus, Kahlua, Koko Kanu, Limoncello di Sorrento, Luxardo Sambuca, Southern Comfort	(25ml)	£4.25
Baileys	(50ml)	£4.75

## COCKTAILS

### CLASSIC

Bellini	£7.50
Moscow mule	£7.50
Rosé sangria	£7.50
Mint collins	£9.50
Negroni	£9.50
Amaretto fizz	£9.50

### MALFY GIN AND TONIC

Inspired by the Amalfi lifestyle in Italy

Malfy con Limone and Franklin's tonic <i>long, bright, refreshing</i>	(50ml)	£9.50
Malfy Gin Rosa and elderflower tonic <i>refreshing, fruity, long</i>		£9.50
Malfy con Arancia with pink grapefruit tonic <i>warming, zesty</i>		£9.50

### NON-ALCOHOLIC

Crossip Spritz <i>a non-alcoholic alternative to aperol</i>	£5.00
Garibaldi	£5.00

### BEERS/CIDER

1931 pils draught 4.2% ABV (half pint/pint)	£2.25/£4.50
Peroni Nastro Azzurro (330ml/ 660ml)	£4.75/£9.25
Peroni Libera 0% ABV (330ml)	£3.95
Peroni Nastro Azzurro Gluten-Free (330ml)	£4.75
Cold Bath Pale Ale (330ml)	£5.75
Black Sheep Ale (500ml)	£6.50
Orchard Pig Reveller Cider (500ml)	£6.50
Old Mout Strawberry and Pomegranate Cider (500ml)	£6.50

### SOFT DRINKS

Coca Cola Classic, Diet Coke, Coke Zero (330ml)	£3.25
Franklins lemonade (200ml)	£2.45
Franklins Mixers: Tonic, Light Tonic, Elderflower Tonic, Pink Grapefruit Tonic, Soda Water, Ginger Ale (200ml)	£2.45
San Pellegrino Aranciata Rossa/ Limonata	£3.00
Appletiser	£3.00
	(330ml/750ml)
Wenlock Springs Still Mineral Water	£2.75 £4.75
Wenlock Springs Sparkling Mineral Water	£2.75 £4.75

### HOT DRINKS

Espresso, macchiato, (single / double)	£2.50 / £3.50
Americano	£3.00
Latte, flat white, cappuccino, mocha, hot chocolate	£3.50
English breakfast, Earl Grey, peppermint, Queens green, camomile, red berry crush teas	£3.00