

The image features a decorative Art Deco style background. It consists of a central circle with a double-line border. Inside this circle, the number '34' is written in a large, elegant, serif font. Below the number, the word 'MAYFAIR' is written in a smaller, all-caps, sans-serif font. The background is filled with a repeating pattern of curved lines that create a sense of depth and movement, reminiscent of architectural elements like arches or stylized leaves. The entire design is rendered in a light brown or gold color on a white background.

34

MAYFAIR

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MAYFAIR

STARTERS

Spiced pumpkin soup whipped goats cheese & smoked chilli tostada	£12.50	Tortellini <i>(v)</i> cep mushroom and smoked mozzarella, shaved black truffle	£23.00 small / £29.00 large
Seared scallops caramelised miso & ponzu dressing, green onion, sesame	£23.00	Burrata Pugliese charcoal roast peppers, Calabrian chilli dressing & grissini	£18.00
Dorset crab tart kohlrabi, green apple & yuzu jelly	£22.00	Robata grilled octopus patatas bravas & mojo rojo	£21.50
34 Shrimp cocktail avocado, Marie Rose sauce	£19.50		

SALADS

34 Caesar salad smoked garlic & parmesan dressing, Ortiz anchovies add rotisserie chicken £12.75	£17.00
Crispy duck charred pineapple, hot & sour sauce, Asian herbs & spiced cashews	£16.50 small / £24.50 large
Grilled heritage beetroot <i>(vg)</i> kale, sesame brittle, tahini & preserved lemon dressing	£16.50
Butter leaf & avocado <i>(v)</i> dolcelatte & Champagne dressing	£15.75

RAW

Tuna tartare avocado & jalapeño	£18.50
Sea bass, shrimp & avocado ceviche golden lime & yuzu dressing	£18.50
Yellowtail sashimi soy cured egg yolk dressing, sesame & seaweed salad	£19.50
Steak tartare truffled mayonnaise & Wagyu crumb	£19.00 small / £30.00 large

FISH

Halibut steak on the bone smoked nori & yuzu Hollandaise	£46.00	Roast fillet of cod dashi & ponzu butter, Devon crab gyoza & shiso oil	£35.00
34 Lobster mac 'n' cheese smoked mozzarella	£38.00	BBQ monkfish chop chipotle & lime butter	£38.00
Chargrilled sea bass confit pepper & Taggiasca olive dressing	£34.00	Fish of the day	market price



For allergy and nutritional information
please scan the QR code

(v) vegetarian | *(vg) vegan*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2.

ROTISSERIE & GRILL

Rotisserie Suffolk chicken layered crispy potato, truffled aioli & gravy	£30.00	Tahini grilled broccoli (vg) chickpea, hazelnut dukkha & chermoula	£19.50
Korean BBQ Spatchcock chicken fermented chilli, soy glaze & lime yoghurt	£30.00	Roast duck breast seared foie gras, celeriac & charred mandarin sauce	£45.00

STEAKS

FOR TWO

Chateaubriand (500g) £110.00
Porterhouse for two (1kg) £140.00

WAGYU

A5 Katsu Sando £80.00
soy BBQ sauce & wasabi mayonnaise

Australian grade 8 bavette £65.00
grilled king prawn, lobster béarnaise

Japanese A5 Sirloin (200g) £130.00
ponzu & wasabi Hollandaise

34 HAMBURGER

smoked cheddar, crispy bacon £24.00

FILLET

Heritage Fillet (200g) £48.00

SIRLOIN

USDA Prime (300g) £58.00
Steak Frites (150g) £28.00

RIB-EYE

Bannockburn Bone-in (430g) £45.00
Argentinean Rib-eye (300g) £39.00

Sauces: Béarnaise, Peppercorn, Garlic butter, Chimichurri

SIDES

Spinach, garlic, olive oil (v)	£7.00	Tenderstem broccoli, chilli & lemon (vg)	£7.50
Chips, mash or heritage potatoes (v)	£5.50	Charred hispi cabbage, chipotle & lime butter (v)	£7.00
Creamed sweetcorn jalapeño & spring onion (v)	£6.50	Grilled carrots, sumac labneh & hazelnut dukkha	£6.00