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## STARTERS

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Cauliflower soup truffled pecorino cheese straw	£12.50	Robata grilled octopus smoked black bean, aji amarillo & avocado	£21.00
Seared scallops soy glazed pork belly, dashi & shiso butter	£24.00	Burrata Pugliese Sicilian aubergine, pine nuts, chilli & basil	£18.00
Dorset crab tart kohlrabi, green apple & yuzu jelly	£22.00	Tortelloni San Daniele ham, smoked mozzarella & Périgord truffle	£28.00 small / £39.00 large
34 Shrimp cocktail avocado, Marie Rose sauce	£19.50	Rigatoni (v) tomato, chilli, mascarpone & vodka	£17.50 small / £25.50 large

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## SALADS

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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 Evesham beetroot (vg) kale, tardivo, blood orange & hazelnut dressing	£16.50
Winter tomato & radicchio (v) avocado, Dolcelatte, white balsamic dressing	£16.50

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## RAW

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Tuna crudo Calabrian chilli, lemon dressing & garlic aioli	£18.50
Shrimp & seabass ceviche golden lime & yuzu dressing	£18.50
Salmon sashimi smoked nori & ponzu dressing	£18.50
Steak tartare truffled mayonnaise & Wagyu crumb	£19.00 small / £30.00 large

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## FISH

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Dover sole grilled or meunière	£52.00	Roast fillet of cod Basque peppers, Espelette butter & tempura octopus	£33.00
34 Shrimp mac 'n' cheese smoked mozzarella & provolone	£31.00	Robata grilled monkfish chop XO sauce	£36.00
Indonesian BBQ sea bream coconut & lime chutney	£33.00	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.

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## ROTISSERIE & GRILL

Rotisserie Suffolk chicken layered crispy potato, truffled aioli & gravy	£30.00	Crispy spiced sweet potato <i>(vg)</i> grilled avocado & mojo rojo	£19.50
Korean BBQ Spatchcock chicken fermented chilli, soy glaze & lime yoghurt	£30.00	Slow cooked lamb shoulder charred heritage carrot, sumac labneh & pistachio dukkah	£38.00

## STEAKS

### FOR TWO

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

### WAGYU

A5 Katsu Sando £80.00  
soy BBQ sauce & wasabi mayonnaise

Surf & turf £65.00  
Westholme bavette, king prawn & teriyaki glaze

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

### 34 HAMBURGER

smoked cheddar, crispy bacon £24.00

### FILLET

Heritage Fillet (200g) £49.00

### RIB-EYE

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

### SIRLOIN

USDA Prime (300g) £58.00  
Steak Frites (150g) £28.00  
Nordic Sashi (300g) £56.00

*Sauces: Béarnaise, Peppercorn, Garlic butter, Chimichurri*

## SIDES

Spinach, garlic, olive oil <i>(v)</i>	£7.00	Tenderstem broccoli, chilli & lemon <i>(vg)</i>	£7.50
Chips, mash or heritage potatoes <i>(v)</i>	£5.50	Truffled creamed leeks <i>(v)</i>	£8.00
Creamed sweetcorn jalapeño & spring onion <i>(v)</i>	£6.50	Korean fried cauliflower, kimchi dressing	£7.50