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MAYFAIR

GROUP DINING MENU

STARTERS

Spiced Pumpkin Soup whipped goats' cheese & smoked chilli tostada	£12.50	Burrata Pugliese charcoal roast peppers, Calabrian chilli dressing & grissini	£18.00
34 Shrimp cocktail avocado, Marie Rose sauce	£19.50	Crispy duck salad charred pineapple, hot & sour sauce, Asian herbs & spiced cashews	£16.50 small / £24.50 large

MAINS

Chargrilled sea bass confit pepper & Taggiasca olive dressing	£34.00	Tahini grilled broccoli (vg) chickpea, hazelnut dukkha & chermoula	£19.50
Rotisserie Suffolk chicken layered crispy potato, truffled aioli & gravy	£30.00	Fillet Steak	£48.00

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)	£48.00
Creamed sweetcorn jalapeño & spring onion (v)	£6.50	Grilled carrots, sumac labneh & hazelnut dukkha	£6.00



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.