

34

MAYFAIR

STARTERS

Cauliflower soup truffled pecorino cheese straw	£12.50
Tuna crudo Calabrian chilli & lemon dressing, smoked garlic aioli	£18.50
34 Shrimp cocktail avocado, Marie Rose sauce	£19.50
Crispy duck charred pineapple, hot & sour sauce, Asian herbs & spiced cashews	£16.50 small £24.00 large
Winter tomato & radicchio <i>(v)</i> avocado, Dolcelatte, white balsamic dressing	£16.50

FISH

Indonesian BBQ sea bream coconut & lime chutney	£33.00
34 Shrimp mac 'n' cheese smoked mozzarella & provolone	£31.00
Fish of the day	market price

SIDES

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

DRINKS

Henriot Brut Champagne - £9 By the glass (125ml)	Alpine Bellini - £11 Raspberry Sparkling wine Cocchi Rosa	Peaty Mary - £11 Islay single malt Fino Sherry	Green Light - £7 (NA) Seedlip Garden 108 Salted Cucumber
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BRUNCH

(Two courses for £34.00 per person)

Pancakes, crispy bacon & maple syrup or fresh blueberries
Argyll smoked salmon & scrambled eggs
San Daniele ham & truffled Hollandaise Benedict
Baked egg shakshuka, pit roast peppers, sumac, labneh & rose harissa
Crispy taco, steak tartare, truffled miso, ponzu & shiso leaf
Rigatoni, tomato, chilli, mascarpone & vodka <i>(v)</i>
34 Caesar Salad, smoked garlic & parmesan dressing, pangrattato
Buttermilk fried chicken waffle with chipotle cream, maple & lime sauce
34 Hamburger, smoked cheddar, crispy bacon
Toasted waffle sandwich with caramelised bananas & peanut butter

SUNDAY LUNCH

(only available on Sundays - we cannot guarantee availability after 3pm)

Roast Black Angus sirloin with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal veg	£36.00
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ROTISSERIE & GRILL

Rotisserie Suffolk chicken with layered crispy potato, truffled aioli & gravy	£30.00
Korean BBQ spatchcock chicken fermented chilli, soy glaze & lime yoghurt	£30.00
Crispy spiced sweet potato <i>(vg)</i> grilled avocado & mojo rojo	£19.50

STEAKS

All of our steaks are cooked
over charcoal on our grill.

FILLET

Heritage Fillet (200g) £49.00

RIB-EYE

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

SIRLOIN

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

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

Sauces:

Béarnaise, Peppercorn, Garlic Butter, Chimichurri

(v) vegetarian | *(vg)* vegan