

34

MAYFAIR

THE EMIN ROOM

PRIVATE DINING MENUS

CLASSIC COCKTAILS

British Penicillin £15.00

*The One Fine Blended Whisky,
Islay Whisky, Lemon, Ginger, Honey*

British Old Fashioned £15.00

*The One Fine Blended Whisky,
Bitters, Sugar*

Bees Knees Fizz £18.50

*Plymouth Gin, Lemon, Honey,
Orange Bitters, Champagne*

Apple Vodka Gimlet £15.00

*Belvedere Vodka, Blanche de Normandie,
Green Apple liqueur, Apple Cordial*

Banana Daiquiri £15.00

*Discarded Banana Rum,
Havana Club 3yo Rum,
Banana Liqueur, Pandan cordial*

34 Dommy's Margarita £19.50

*Olmecca Altos Plata Tequila,
Pink peppercorn & Coriander infusion,
Lime, Agave*

Espresso Martini £17.50

*Wyborowa Vodka, Espresso,
Coffee Liqueur, Sugar*

Mezcal Paloma £17.50

*The Lost Explorer Espadín Mezcal,
Grapefruit, Agave, Soda*

SIGNATURE COCKTAILS

Something Serious £20.00

*Dalmore 12yo Whisky, Acid blend,
Sugar Syrup, Abbott's Bitters*

Something Fresh with Vodka £19.50

*Wyborowa Vodka,
Mango infusion, Cherry blossom
Vermouth, Green tea*

Something Classic £23.50

*Ki No Bi Navy Strength Gin,
Noilly Prat, Lillet Blanc*

Something Spritz £16.50

*Beefeater Gin, Peach infusion,
Sparkling wine, Mediterranean Tonic*

NON-ALCOHOLIC COCKTAILS

Lychee Blossom £11.50

*Jasmine tea, Lychee, Lemon,
Strawberry, Vanilla*

Santa Paloma £12.50

*Seedlip Grove 42, Grapefruit soda,
Agave, Palo Santo infusion*

CANAPÉS

£4.75 per dish, per person

VEGETARIAN/VEGAN

Cep mushrooms
& provolone tart

Corn taco, avocado, black bean
& ancho chilli

Vegan “ceviche” tiger’s milk
& fried plantain

Saffron & mozzarella
arancini

Miso-glazed aubergine
green onion & sesame

MEAT

Wagyu croquettes
with wasabi mayo

Steak tartare on sourdough
truffled mayo

Tataki of beef, soy glaze
& pickles

Buttermilk fried chicken lime
& maple glaze, chipotle

34 hamburger, Mayfield Swiss
& club sauce

FISH

Dressed Devonshire crab on toast
sea herbs & lemon

Lobster tostada
guacamole & jalapeño

Salmon tartare, red chilli dressing
lotus root & nori

Shrimp burger
Korean spiced mayo

Seared Yellowfin tuna
seaweed mayo & radish

These can also be mixed with our mini dishes & will be priced accordingly.

All prices include VAT, a 15% service charge applies.

MINI DISHES

SAVORY

Tuna tartare, avocado
jalapeno & sesame
£11

Crispy duck charred
pineapple hot & sour
sauce fragrant herbs
£10

Pumpkin risotto,
dolcelatte & sage
£8

Truffled mac & cheese
£8

Deep fried haddock
chips & tartare sauce
£11

Grilled shrimp
kimchi fried rice
£11

USDA strip chips
& bearnaise
£14

Buttermilk fried chicken
creamed corn & jalapeno
£11

Coconut fried sweet potato
avocado & chipotle
£10

SWEET

34 Doughnuts with chocolate sauce,
lemon curd and raspberries sauce
£7

Baked cheesecake with raspberries
£7

Please note, a bespoke supplementary middle and cheese course can be added to all menus