



34

MAYFAIR
GRILL

34 CHEF'S CHOICE STEAKS

ARGENTINIAN BLACK ANGUS

Pampas Plains Argentina, grass fed

Steak Frites (150g)	£25.00
Sirloin (300g)	£34.00
Rib-Eye (300g)	£39.00

USDA PRIME

Black Angus, Creekstone Farm USA, grain fed

NY Strip (300g)	£58.00
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JAPANESE WAGYU

Kagoshima and Fukuoka, grain fed

A5 Sirloin	£120.00
ponzu & wasabi Hollandaise	

AUSTRALIAN WAGYU

Queensland, grass fed, grain finished 330 days

◆ Surf & Turf	£65.00
Westholme bavette, king prawn, wild garlic butter	

HERITAGE

Native Breeds, West Country England
grass fed, grain finished for 100 days

Fillet (200g)	£49.00
Bone-in Rib-Eye (430g)	£45.00
◆ Porterhouse for two (1kg)	£130.00

Sauces: Béarnaise, Peppercorn,
Garlic butter, Chimichurri



RAW & SHELLFISH

34 shrimp cocktail avocado, Marie Rose sauce	£18.00
Portland crab green apple & celeriac remoulade, watercress & sea herbs	£22.00
◆ Seared scallops wild garlic, broad beans & chorizo butter	£24.00
◆ Tuna crudo jalapeño, avocado & squid ink cracker	£18.00
Market ceviche golden lime & yuzu dressing, plantain crisps	£17.50
◆ Steak tartare truffled mayonnaise & Wagyu crumb	£18.00 small / £28.00 large

SALAD & STARTERS

34 Caesar salad smoked garlic & parmesan dressing / <i>add rotisserie chicken £10.00</i>	£14.00
Iceberg wedge (v) Dolcelatte, avocado, datterini tomatoes & Champagne dressing	£14.00
◆ Chargrilled squid salad fragrant herbs, smoked peanut & bang bang sauce	£18.00
◆ Ravioli primavera buffalo ricotta, wild garlic & Amalfi lemon	£16.50 small / £25.00 large
Burrata Pugliese Sicilian tomatoes, Taggiasca olive & basil	£17.50
◆ Miso glazed Wye Valley asparagus Bonito & kombu mayonnaise	£18.00

MAINS

Rotisserie Suffolk chicken straw potatoes, garlic aioli, chicken gravy	£30.00
◆ Roast Cornish lamb & braised meatball smoked aubergine, pistachio dukkha & labneh	£34.00
Crispy spiced sweet potato (vg) grilled avocado, black beans & mojo rojo	£18.00
Peruvian BBQ Spatchcock chicken aji amarillo, wood roast peppers & tomatillo	£28.00
34 double cheeseburger smoked cheddar, dill pickles & club sauce / <i>add crispy bacon £2.00</i>	£22.00
Fish of the day	market price
Chargrilled seabass Calabrian chilli butter & agretti	£28.00
◆ Roast fillet of cod Wye Valley asparagus, wild garlic & Iberico ham	£34.00

SIDES

Spring peas & carrots, chervil butter (v)	£7.00
Crispy potato, Korean spiced aioli & coriander (v)	£6.50
Creamed sweetcorn jalapeño & spring onion (v)	£6.50
Charred hispi cabbage, bacon & maple butter	£6.00
Truffled creamed leeks (v)	£8.00
Spinach, garlic or olive oil (v)	£7.00
Chips or Jersey royals	£5.50

(v) vegetarian | (vg) vegan

◆ Signature dishes & seasonal specials

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.



For allergy and nutritional information
please scan the QR code