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MAYFAIR

## GROUP DINING MENU

### STARTERS

Pea & wild garlic soup whipped goats cheese churros	£12.50	Burrata Pugliese Sicilian tomatoes, Taggiasca olive & basil	£17.50
34 Shrimp cocktail avocado, Marie Rose sauce	£19.50	Seared scallops wild garlic, broad beans & chorizo butter	£24.00

### MAINS

Roast fillet of cod asparagus, wild garlic & Iberico ham	£34.00	Heritage fillet steak	£49.00
Chargrilled seabass calabrian chilli butter & agretti	£28.00	Surf & Turf Westholme bavette, king prawn & wild garlic butter	£65.00
Crispy spice sweet potato (vg) grilled avocado, pinto beans & mojo rojo	£18.00		

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

### SIDES

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

### DESSERTS

Lemon & elderflower semifreddo with spring berries	£12.50	Raspberry & pistachio cheesecake (to share)	£28.00
Ice cream per scoop pistachio, chocolate, honeycomb, yuzu	£4.00	34 doughnuts chocolate sauce, lemon curd & raspberry sauce	£13.00
Sorbet per scoop green apple, raspberry, lemon	£4.00		



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.



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MAYFAIR  
GRILL