



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

SPANISH BLACK ANGUS

Miguel Vergara, Salamanca, grain fed 300 days

Sirloin (300g)	£54.00
Rib-Eye for two (1kg)	£140.00

JAPANESE WAGYU

Kagoshima and Fukuoka, grain fed

A5 Sirloin	£120.00
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ponzu & wasabi Hollandaise

HERITAGE

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

Fillet (200g)	£49.00
Fillet Rossini (200g)	£65.00

fois gras, black truffle & Madeira sauce

Bone-in Rib-Eye (430g)	£45.00
Porterhouse for two (1kg+)	£135.00

retired dairy cow, grass fed

STEAK ADD-ONS

Roasted bone marrow	£12.00
Black truffle	£15.00
Grilled Tiger prawns	£14.00
Fois gras	£15.00

Choose one sauce for your steak:
34 Steak Sauce, Béarnaise, Peppercorn,
Garlic butter, Chimichurri
additional sauces £2.00



For allergy and nutritional information
please scan the QR code

RAW & SHELLFISH

34 shrimp cocktail avocado, Marie Rose sauce	£18.00
Portland crab cucumber, green mango & orange dressing	£21.00
◆ Seared scallops mojo rojo butter, spring onion & crusco pepper	£23.00
◆ Tuna crudo jalapeño, avocado & seaweed cracker	£18.00
Salmon sashimi citrus ponzu dressing & toasted sesame seeds	£17.50
◆ Steak tartare truffled mayonnaise & Wagyu crumb	£18.00 small / £28.00 large
◆ Sticky Tiger prawns mango & lime hot sauce, chilli crunch	£19.50 small / £32.00 large

STARTERS

Woodland mushroom soup (v) crème fraîche & truffled brioche	£13.50
◆ 34 Caesar salad smoked garlic & parmesan dressing / <i>add rotisserie chicken £10.00</i>	£14.00
Italian leaf salad (v) khadrawy dates, blue cheese ranch dressing & toasted pecans	£14.00
◆ Robata grilled octopus Espelette pepper aioli, charred padrons & crispy pink fir potatoes	£21.00
Ravioli pumpkin & ricotta, sage & aged parmesan	£16.50 small / £25.00 large
Burrata Pugliese coal roasted aubergine, piperade & basil	£18.50

MAINS

◆ 34 truffled Mac 'n' Cheese formaggi, black truffle & pangrattato	£38.00
Rotisserie Suffolk chicken straw potatoes, garlic aioli, chicken gravy	£30.00
Cornish lamb cutlets roasted Jerusalem artichoke, rainbow chard & red currant jus	£36.00
◆ Sicilian aubergine parmigiana (v) pomodoro & pecorino Sardo	£19.50
Korean BBQ Spatchcock chicken whipped tofu, Asian slaw, furikake	£28.00
34 double cheeseburger Swiss cheese, dill pickles & club sauce / <i>add crispy bacon £2.00</i>	£22.00
Fish of the day	market price
Chargrilled seabass Taggiasca olive vierge, sea herbs	£29.00
Sicilian prawn baked rice Cornish cod, crispy prawns & confit garlic aioli	£35.00

SIDES

Charred broccoli, vegan XO dressing, crispy rice (vg)	£7.50
Crispy potato, Korean spiced aioli & coriander (v)	£6.50
Creamed sweetcorn jalapeño & spring onion (v)	£6.50
Brussels sprouts, agrodolce, pecorino Sardo	£6.50
Spinach, garlic or olive oil (v)	£7.00
Chips or heritage potatoes	£6.50

(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.