



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

WAGYU

A5 Sirloin	£120.00
Kagoshima & Fukuoka, grain fed XO Hollandaise	

◆ 6/7 Westholme Sirloin	£80.00
Queensland, grain finished 330 days smoked chilli & yuzu	

HERITAGE

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

Fillet (200g)	£49.00
Bone-in Rib-Eye (430g)	£45.00

STEAK ADD-ONS

Roasted bone marrow	£12.00
Black truffle	£15.00
Grilled Tiger prawns (3)	£14.00
Foie Gras	£15.00

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

RAW & SHELLFISH

34 shrimp cocktail avocado, Marie Rose sauce	£18.00
Portland crab cucumber, green mango & orange dressing	£21.00
◆ Seared scallops chicken butter sauce & wakame seaweed	£23.00
◆ Blue fin 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	£21.50 small / £34.00 large

STARTERS

Caramelised cauliflower soup (v) aged Comté scone	£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
◆ 34 double ravioli Ox cheek ragu, Parmesan polenta with mushroom jus	£20.00
Burrata Pugliese fennel marmalade, Merinda winter tomatoes	£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 slow cooked lamb & aubergine tartlet, pomegranate 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 escabeche, blood orange, herb emulsion	£29.00

SIDES

Charred broccoli, vegan XO dressing, crispy rice (vg)	£7.50
Crispy potato, malt vinegar aioli & chicken salt	£6.50
Creamed sweetcorn jalapeño & spring onion (v)	£6.50
Grilled king cabbage, walnut & miso butter	£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.



For allergy and nutritional
information
please scan the QR code