

# 34

MAYFAIR

## SET MENU

Two courses £34.00 | Three courses £42.00

Monday to Friday - 12pm to 4.30pm

### APERITIF

**Bee's Knees Fizz £12.00**

Plymouth Gin, honey, Prosecco & Orange  
Bitters

**Cremant de Bourgognnet £11**

125ml glass

**Dry Thai Collins £8.50**

Tanqueray 0.0%, Thai basil & Lemongrass  
cordial, Soda

### LUNCHEON CARAFE

250ml - £17.00

**Red**

Montepulciano d'Abruzzo - Amoterra 2021

**White**

Garnacha Blanco - Botijo - Frontonio 2022

**Rose**

Pink Rose - Weingut Judith Beck 2023

### STARTERS

**Caramelised cauliflower soup**

aged Comté scone

**Salmon tartare**

ponzu vinaigrette, avocado & winter radish

**Italian leaf salad**

Dolcelatte dressing, candied pecans

### MAINS

**Confit duck leg**

Toulouse sausage, white bean cassoulet

**Fillet of Cornish cod**

potted shrimp butter & pickled cucumber

**Stuffed January king cabbage**

Dijon mustard Béchamel & chestnut sauce

### SIDES

**Grilled king cabbage, walnut & miso butter**

£6.50

**Chips or heritage potatoes**

£6.50

**Spinach, garlic, olive oil**

£7.00

**Charred broccoli, vegan XO dressing, crispy rice**

£7.50

**Creamed sweetcorn jalapeño & spring onion**

£6.50

**Crispy potato, Korean spiced aioli**

£6.50

### DESSERTS

**Honeycomb ice cream coupe**

with chocolate sauce

**34 Cox & Bramley apple pie**

vanilla ice cream, custard or clotted cream

**34 doughnuts**

with lemon curd



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