

STARTERS

34 shrimp cocktail avocado, Marie Rose sauce	£18.00
Portland crab cucumber, green mango & orange dressing	£21.00
Sticky Tiger prawns mango & lime hot sauce, chilli crunch	£21.50 small / £34.00 large
Seared scallops chicken butter sauce & wakame seaweed	£23.00
34 Caesar salad smoked garlic & parmesan dressing / <i>add rotisserie chicken £10.00</i>	£14.00
34 double ravioli ox cheek ragu, parmesan polenta & mushroom jus	£20.00
Whipped hummus & crispy beef chilli brown butter, pomegranate & grilled flat bread	£17.50
Burrata Pugliese fennel marmalade & heritage tomatoes	£18.50
Spring pea & wild garlic soup (v) with goat's cheese & nduja croquette	£13.50

RAW

Blue fin tuna crudo jalapeño, avocado & seaweed cracker	£18.00
Salmon sashimi yuzu ponzu dressing, pomelo, green onion & shiso	£17.50
Steak tartare classic relish & hand cut crisps	£19.00 small / £29.00 large

MAINS

34 Wagyu Mac 'n' Cheese slow braised bbq Wagyu, formaggi & pangrattato	£39.00
Portwood asparagus (v) sautéed morels, crispy hen's egg & wild garlic hollandaise	£24.50
Rotisserie Suffolk chicken straw potatoes, wild garlic aioli, chicken gravy	£30.00
Roasted duck breast heritage carrot, crispy duck potato rosti & Port jus	£36.00
34 cheeseburger Swiss cheese, dill pickles & club sauce / <i>add crispy bacon £2.00</i>	£25.00
Fish of the day	market price
Fillet of halibut grilled Sicilian prawn, coal roasted leeks, spring peas & Albufera sauce	£46.00
Chargrilled seabass wild garlic chilli butter, smoked tomatoes & friarielli	£29.00

34

CHEF'S CHOICE

❖ STEAKS ❖

HERITAGE

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

Fillet (200g)	£52.00
Bone-in Rib-Eye (430g)	£49.00

SPANISH BLACK ANGUS

Miguel Vergara, Salamanca,
grain fed 300 days

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

AUSTRALIAN BLACK ANGUS

Purebred, Queensland, grass fed, grain finished

Steak Frites (150g)	£27.00
Sirloin (300g)	£38.00

ARGENTINIAN BLACK ANGUS

Pampas Plains Argentina, grass fed

Rib-Eye (300g)	£42.00
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TASTE OF 34

(Monday - Friday)

£34 per person (min. 2)

Chef selection - a trio of grilled steaks
with roasted bone marrow paired
with a glass of Malbec

Steak add-ons:

Roast Bone Marrow	£12
Foie Gras	£15
Grilled Tiger Prawns (3)	£14

Choose one sauce for your steak:

34 Steak Sauce, Béarnaise,
Peppercorn, Garlic butter,
Chimichurri
additional sauces £2.00

JAPANESE WAGYU

Kogashima & Fukoka, grain fed

A5 Sirloin (200g)	£120.00
XO Hollandaise	

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
Italian leaf salad, white balsamic dressing (vg)	£7.00
Mashed potatoes, onion gravy	£6.50
Spinach, garlic or olive oil (v)	£7.00
Chips or heritage potatoes	£6.50

(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.



For allergy and nutritional information please scan the QR code