

34

SET BRUNCH

❖ TWO DISHES PER PERSON £28.00 ❖

Pancakes

with crispy bacon & maple syrup or fresh blueberries

34 Eggs Benedict (v)

croissant, smashed avocado, rocket & aged Parmesan

Argyll smoked salmon & scrambled eggs

34 Cheeseburger

Swiss cheese, pickles & club sauce

add bacon £2.00

Crispy taco

salmon tartare, tigers milk dressing, avocado & chilli

Buttermilk fried chicken croffle

with chipotle cream, maple & lime sauce

Baked French toast

caramelised banana, salted caramel with vanilla ice cream

Steak & Eggs (150g)

crispy potatoes & Lyonnaise onions

£5 Supplement

SUNDAY LUNCH

(ONLY AVAILABLE ON SUNDAYS - WE CANNOT GUARANTEE AVAILABILITY AFTER 3PM)

Roast Black Angus sirloin **£36.00**

or

Roast Suffolk Chicken **£32.00**

SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, CAULIFLOWER CHEESE &
SEASONAL VEGETABLES

SIDES

Spinach, garlic, olive oil (v)	£7.00
Chips or heritage potatoes	£6.50
Creamed sweetcorn jalapeño & spring onion (v)	£6.50
Charred broccoli, vegan XO dressing, crispy rice (vg)	£7.50
Italian leaf salad, white balsamic dressing (vg)	£7.00
Mashed potatoes, onion gravy	£6.50
Crispy potato, malt vinegar aioli & chicken salt	£6.50

STARTERS

Spring pea & wild garlic soup (v) with goat's cheese & nduja croquette	£13.50
Bluefin tuna crudo jalapeño, avocado & seaweed cracker	£18.00
34 Shrimp cocktail avocado, Marie Rose sauce	£18.00
34 Caesar salad smoked garlic & parmesan dressing <i>add rotisserie chicken £10.00</i>	£14.00
Whipped hummus & crispy beef chilli brown butter, pomegranate & grilled flatbread	£17.50
Burrata Pugliese fennel marmalade, Merinda winter tomatoes	£18.50



MAINS

Portwood asparagus (v) sautéed morels, crispy hen's egg & wild garlic hollandaise	£19.50
34 Wagyu Mac 'n' Cheese Slow braised bbq Wagyu, formaggi & pangrattato	£39.00
Steak tartare with hand cut crisps	£29.00
Sticky Tiger prawns mango & lime hot sauce, chilli crunch	£34.00
Chargrilled seabass wild garlic chilli butter, smoked tomatoes & friarielli	£29.00
Seared scallops chicken butter sauce & wakame seaweed	£35.00
Fish of the day	market price

(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.

STEAKS

All of our steaks are cooked over charcoal on our grill.

HERITAGE NATIVE BREEDS

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

SPANISH BLACK ANGUS

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

AUSTRALIAN BLACK ANGUS

Sirloin (300g)	£38.00
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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



For allergy and nutritional information please scan the QR code