

STARTERS

All of our steaks are cooked over charcoal on our grill. 34 Shrimp Cocktail £18.50 avocado, Marie Rose sauce 34 Cheeseburger £25.00 Swiss cheese, dill pickles & club sauce HERITAGE AUSTRALIAN BLACK ARGENTINIAN BLACK Portland Crab £22.00add crispy bacon £2.00 ANGUS ANGUS avocado, lemon mayonnaise with mango & chilli salsa Native Breeds, West Country England Purebred, Queensland, grass fed, Pampas Plains Argentina, grass fed Rotisserie Suffolk Chicken £30.00 grass fed, grain finished for 100 days grain finished for 200 days Sticky Tiger Prawns $£22.00 \, \text{small} \, / £35.00 \, \text{large}$ straw potatoes, garlic aioli, chicken gravy bang bang peanut dressing & BBQ pineapple Fillet (200g) £52.00 Rib-Eye (300g) £42.00 Steak Frites (150g) £28.00 Glazed Duck Breast £38.00 Bone-in Rib-Eye (430g) £49.00 Sirloin (300g) £40.00 £23.50 Chargrilled Galician Octopus English plums, grilled girolles & aromatic jus with lemon aioli, chilli vinaigrette & octopus arancini Lobster Mac & Cheese £44.00 34 Caesar Salad £14.50 BUTCHER'S CHOICE SPANISH BLACK ANGUS JAPANESE WAGYU Roasted lobster, macaroni, formaggi sauce smoked garlic & parmesan dressing Cut of the day. Kogashima & Fukoka, grain fed Miguel Vergara, Salamanca, add rotisserie chicken £10.00 Please ask your server for today's steak Fish of the day grain fed for 300 days market price 34 Double Ravioli £20.00 market price Sirloin (300g) £54.00 A5 Sirloin (200g) £120.00 smoked heritage potato, porcini & parmesan polenta Fillet of Cod £36.00 with mushroom butter sauce Bone-in Rib-Eye for two (1kg) £140.00 XO Hollandaise with chicken butter sauce, BBQ sweetcorn, buttered leeks & woodland mushrooms Whipped Hummus & Merguez Spiced Lamb £17.50 Chargrilled Seabass £30.00 chilli brown butter, pomegranate & grilled flat bread citrus brown butter, baby cucumber & sea herbs STEAK ADD-ONS Burrata Pugliese (v) £19.00 Vesuvio tomatoes, pickled watermelon, Pit Roasted Sicilian Aubergine (v) £23.00 smoked Marcona almonds, preserved lemon dressing pomodoro, basil emulsion, black garlic Roast bone marrow £12.00 Foie gras £15.00 Grilled tiger prawns (3) £14.00 & Pecorino Romano £13.50 Tuscan Bean broth (v) aged parmesan & wild oregano croutons Choose one sauce for your steak: 34 steak sauce, garlic butter, béarnaise, peppercorn, chimichurri £2.00 each RAW SIDES TASTE OF 34

Tuna Crudo
jalapeño, avocado & seaweed cracker

Yellowtail sashimi
pink grapefruit ponzu, Piedmont hazelnut & agretti

Steak tartare

£20.00 small /£30.00 large

 $\begin{array}{ll} Steak \; tartare & \pounds 20.00 \; \text{small} \; / \, \pounds 30.00 \; \text{large} \\ \text{with grilled herb toast} & \end{array}$

For allergy and nutritional information

please scan the QR code

Spinach, garlic, olive oil (v) £7.50

Chips or heritage potatoes (v) £7.00

Creamed sweetcorn jalapeño & spring onion (v) £7.00

Crispy potato, malt vinegar aoili & chicken salt £6.50

Charred broccoli, vegan XO dressing, crispy rice (vg) £7.50

(Monday - Friday)

MAINS

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

£38.00 per person (min. 2)





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