



STARTERS

Tuscan bean broth <i>(v)</i> with aged parmesan and wild oregano croutons	£13.50
Tuna Crudo jalapeño, avocado & seaweed crackers	£18.50
34 Shrimp Cocktail avocado, Marie Rose sauce	£18.50
34 Caesar Salad smoked garlic & parmesan dressing <i>add rotisserie chicken £10.00</i>	£14.50
Whipped Hummus & Merguez Spiced Lamb chilli brown butter, pomegranate & grilled flat bread	£17.50
Burrata Pugliese <i>(v)</i> Vesuvio tomatoes, pickled watermelon, smoked Marcona almonds, preserved lemon dressing	£19.00

MAINS

Rigatoni Porcini <i>(v)</i> mushroom ragu & aged parmesan	£19.50
Pit roasted Sicilian Aubergine <i>(v)</i> pomodoro, basil emulsion, black garlic & Pecorino Romano	£23.00
Steak Tartare with grilled herb toast	£30.00
Sticky Tiger Prawns bang bang peanut dressing & BBQ pineapple	£35.00
Chargrilled Seabass citrus brown butter, baby cucumber & sea herbs	£30.00
Chargrilled Galician Octopus with lemon aioli, chilli vinaigrette & octopus arancini	£23.50
Fish of the Day	market price

BRUNCH

Pancakes with crispy bacon & maple syrup or seasonal berries	£14.50	French toast <i>(v)</i> caramelised banana, toffee sauce & vanilla ice cream	£14.00
Eggs Benedict <i>(v)</i> croissant, smashed avocado, rocket with Hollandaise sauce	£15.00	Crispy Potato Rosti seared foie gras, fried hen’s egg & sauce Diable	£20.00
Scottish Smoked Salmon & scrambled eggs	£16.50/£23.50 small/large	34 Cheeseburger Swiss cheese, dill pickles, club sauce & onion jam <i>add crispy bacon £2.00</i>	£25.00
Spicy Buttermilk Fried Chicken caramelised croffle, coleslaw & pickles	£17.50	Crispy taco salmon tartare, tiger’s milk dressing, avocado & chilli	£18.50
Eggs Royale croissant, smoked salmon, steamed spinach & rocket with Hollandaise sauce	£18.00	34 Chicken Sandwich smoked chicken, avocado, egg mayonnaise, lettuce & tomato <i>add crispy bacon £2.00</i>	£23.00

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 & Gravy

SIDES

Spinach, garlic, olive oil <i>(v)</i>	£7.50	Italian leaf salad, white balsamic dressing <i>(vg)</i>	£7.50
Chips or heritage potatoes <i>(v)</i>	£7.00	Mashed poatoes, onion gravy	£6.75
Creamed sweetcorn jalapeño & spring onion <i>(v)</i>	£7.00	Crispy potato, malt vinegar aoili & chicken salt	£6.50
Charred broccoli, vegan XO dressing, crispy rice <i>(vg)</i>	£7.50		

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

ARGENTINIAN BLACK ANGUS

Pampas Plains Argentina,
grass fed

Rib-Eye (300g) £42.00

ADD-ONS

Roast Bone Marrow £12.00

Foie Gras £15.00

Grilled Tiger Prawns (3) £14.00

Choose one sauce for your steak:

34 steak sauce, garlic butter,
béarnaise, peppercorn,
chimichurri
£2.00 each



For allergy and nutritional information
please scan the QR code

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.

(v) vegetarian | (vg) vegan



