

STARTERS

MAINS

Spiced pumpkin soup (v) whipped goat's cheese toast with toasted seeds	£13.50	Rigatoni porcini (v) mushroom ragu & aged parmesan	£19.50
Tuna crudo jalapeño, avocado & seaweed cracker	£18.50	Pit roasted Sicilian aubergine (v) pomodoro, basil emulsion, black garlic & Pecorino Romano	£23.00
34 Shrimp cocktail avocado, Marie Rose sauce	£18.50	Steak tartare with grilled herb toast	£30.00
34 Caesar salad smoked garlic & parmesan dressing add rotisserie chicken £10.00	£14.50	Sticky tiger prawns bang bang peanut dressing & BBQ pineapple	£23.00
Whipped hummus & Merguez spiced lamb chilli brown butter, pomegranate & grilled flat bread	£17.50	Chargrilled seabass piquillo pepper salsa, mojo verde	£30.00
Burrata Pugliese (v) roasted autumn squash, toasted pumpkin seed pesto, pane Carasau	£19.50	Chargrilled Galician octopus with lemon aioli, chilli vinaigrette & octopus arancini	£28.50
		Fish of the day	market price

STEAKS

HERITAGE		SPANISH		ARGENTINIAN	
Native Breeds, West Country England grass fed, grain finished for 100 days		Miguel Vergara, Salamanca, grain fed 300 days		Pampas Plains Argentina, grass fed	
Fillet (200g)	£52.00	Sirloin (300g)	£54.00	Rib-Eye (300g)	£42.00
Bone-in Rib-Eye (430g)	£49.00	Bone-in Rib-Eye (1kg) (for 2 persons)	£140.00		

ADD-ONS

Roast bone marrow Welsh rarebit	£12.00	Choose one sauce with your steak (£2.00 for additional)
Foie Gras	£15.00	
Grilled Tiger Prawns (3)	£14.00	34 steak sauce, garlic butter, béarnaise, peppercorn, chimichurri

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.

BRUNCH

Pancakes with crispy bacon & maple syrup or seasonal berries	£14.50	French toast caramelised banana, toffee sauce & vanilla ice cream	£14.00
Eggs Benedict 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 egg	£16.50/£23.50	34 Cheeseburger Swiss cheese, dill pickles, club sauce & onion jam add crispy bacon £2.00	£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 add crispy bacon £2.00	£23.00

SUNDAY ROAST

(Subject to availability after 3pm)

Delight in our exceptional roasts, served with Yorkshire pudding, duck fat roast potatoes, root vegetable puree, cauliflower & leek gratin, buttered seasonal greens, glazed heritage carrots & gravy

Roast Black Angus sirloin	£36.00	Rotisserie free range chicken with sage & onion stuffing	£30.00
TO SHARE			
Roasted Black Angus Chateaubriand with grilled Welsh rarebit bone marrow (for 2 persons)	£95.00	Whole rotisserie free range chicken with sage & onion stuffing (for 2/3 persons)	£65.00

SIDES

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



For allergy and nutritional
information please scan
the QR code

(v) vegetarian | (vg) vegan

A discretionary optional service
charge of 13.5% will be added
to your bill. Cover charge £2.