## RAW

Tuna Crudo jalapeño, avocado & seaweed cracker £18.50 Yellowtail sashimi pink grapefruit ponzu, Piedmont hazelnut & agretti

£19.50

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

## STARTERS

### MAINS

| 34 Shrimp Cocktail<br>avocado, Marie Rose sauce  | £18.50     | 34 Cheeseburger<br>Swiss cheese, dill pickles & club sauce   | £25.00       |
|--|------------|--|--------------|
| Portland Crab<br>avocado, lemon mayonnaise with mango & chilli salsa   | £22.00     | add crispy bacon £2.00  Lobster Mac & Cheese   | £44.00       |
| Sticky Tiger Prawns £22.00 small / £3  | 5.00 large | Roasted lobster, macaroni, formaggi sauce  | 311,00       |
| bang bang peanut dressing & BBQ pineapple  Chargrilled Galician Octopus  with lemon aioli, chilli vinaigrette & octopus arancini | £23.50     | Grilled Iberico pork chop<br>roasted quince, celeriac, wilted rainbow chard<br>& pommery mustard sauce | £42.00       |
| 34 Caesar Salad<br>smoked garlic & parmesan dressing<br>add rotisserie chicken £10.00  | £14.50     | Rotisserie free range chicken<br>straw potatoes, garlic aioli, chicken gravy                           | £30.00       |
| Whipped Hummus & Merguez Spiced Lamb chilli brown butter, pomegranate & grilled flat bread                                       | £17.50     | Cotswolds Lamb Rump stuffed mormonna aubergine, tomato & harissa jus                                   | £42.00       |
|  |            | Fish of the day  | narket price |
| Burrata Pugliese (v) roasted autumn squash, toasted pumkin seed pesto, pane Carasau  | £19.50     | Fillet of Halibut sautéed ceps, cauliflower purée & black truffle                                      | £47.00       |
| 34 Double Ravioli (v)<br>smoked heritage potato, porcini & parmesan polenta  | £20.00     | Chargrilled Seabass<br>piquillo pepper salsa, mojo verde   | £30.00       |
| with mushroom butter sauce  Spiced pumpkin soup (v)  whipped goat's cheese toast with toasted seeds                              | £13.50     | Pit Roasted Sicilian Aubergine (v)<br>pomodoro, basil emulsion, black garlic<br>& Pecorino Romano      | £23.00       |

## SIDES

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

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.

## STEAKS

#### TASTE OF 34

(Monday - Friday)

Chef selection - a trio of grilled steaks with roasted bone marrow £38.00 per person (min. 2)

#### HERITAGE

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

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

Chateaubriand (450g) £110.00 (for 2 people)

with bone marrow Welsh rarebit

#### SPANISH

Miguel Vergara, Salamanca, grain fed for 300 days

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

(for 2 people)

ARGENTINIAN

Pampas Plains Argentina, grass fed

Grilled tiger prawns (3)

Rib-Eye (300g) £42.00

#### JAPANESE WAGYU

Kogashima & Fukoka, grain fed

A5 Sirloin (200g) \$120.00 XO Hollandaise

AUSTRALIAN

Purebred, Queensland, grass fed, grain finished for 200 days

Steak frites (150g) £28.00

Sirloin (300g) £40.00

BUTCHER'S CHOICE

Cut of the day

Please ask your server for today's steak

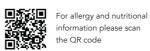
market price

## ADD-ONS

# SAUCES

Roast bone marrow Welsh rarebit £12.00 Choose one sauce with your steak Foie gras £15.00 (£2.00 for additional):

£14.00 34 steak sauce, garlic butter, béarnaise, peppercorn, chimichurri



(v) vegetarian | (vg) vegan

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