

RAW

Tuna Crudo jalapeño, avocado & seaweed cracker	£18.50	Yellowtail sashimi pink grapefruit ponzu, Piedmont hazelnut & agretti	£19.50	Steak tartare with grilled herb toast	£20.00 / £30.00
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STARTERS

34 Shrimp Cocktail avocado, Marie Rose sauce	£18.50	34 Cheeseburger Swiss cheese, dill pickles & club sauce <i>add crispy bacon £2.00</i>	£25.00
Portland Crab avocado, lemon mayonnaise with mango & chilli salsa	£22.00	Lobster Mac & Cheese Roasted lobster, macaroni, formaggi sauce	£44.00
Sticky Tiger Prawns bang bang peanut dressing & BBQ pineapple	£22.00 small / £35.00 large	Grilled Iberico pork chop roasted quince, celeriac, wilted rainbow chard & pommery mustard sauce	£42.00
Chargrilled Galician Octopus with lemon aioli, chilli vinaigrette & octopus arancini	£23.50	Rotisserie free range chicken straw potatoes, garlic aioli, chicken gravy	£30.00
34 Caesar Salad smoked garlic & parmesan dressing <i>add rotisserie chicken £10.00</i>	£14.50	Cotswolds Lamb Rump stuffed mormonna aubergine, tomato & harissa jus	£42.00
Whipped Hummus & Merguez Spiced Lamb chilli brown butter, pomegranate & grilled flat bread	£17.50	Fish of the day	market 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) smoked heritage potato, porcini & parmesan polenta with mushroom butter sauce	£20.00	Chargrilled Seabass piquillo pepper salsa, mojo verde	£30.00
Spiced pumpkin soup (v) whipped goat's cheese toast with toasted seeds	£13.50	Pit Roasted Sicilian Aubergine (v) pomodoro, basil emulsion, black garlic & Pecorino Romano	£23.00

SIDES

Spinach, garlic, olive oil (v)	£7.50	Italian leaf salad, white balsamic dressing (vg)	£7.50
Chips or heritage potatoes (v)	£7.00	Mashed poatoes, onion gravy	£6.75
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		

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) (for 2 people)	£110.00
with bone marrow Welsh rarebit	

SPANISH

Miguel Vergara, Salamanca, grain fed for 300 days	
Sirloin (300g)	£54.00
Bone-in Rib-Eye (1kg) (for 2 people)	£140.00

ARGENTINIAN

Pampas Plains Argentina, grass fed	
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

Roast bone marrow Welsh rarebit	£12.00
Foie gras	£15.00
Grilled tiger prawns (3)	£14.00

SAUCES

Choose one sauce with your steak
(£2.00 for additional):

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



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.