

STARTERS

MAINS

Woodland mushroom soup (v) £13.50
crème fraîche & hazelnut brioche

Tuna crudo £18.50
jalapeño, avocado & seaweed cracker

34 Shrimp cocktail £18.50
avocado, Marie Rose sauce

34 Caesar salad £14.50
smoked garlic & parmesan dressing
add rotisserie chicken £10.00

Burrata Pugliese (v) £19.50
fennel jam, Costoluto & Camone tomatoes,
pane Carasau

Butternut squash & truffle risotto (v) £ 32.00
roasted Delicia pumpkin & aged parmesan

Pit roasted cauliflower (vg) £23.00
whipped Judion butterbeans, pimentón
& winter truffle gremolata

Steak tartare £30.00
with grilled herb toast

Sticky tiger prawns £22.00
bang bang peanut dressing & BBQ pineapple

Chargrilled seabass £30.00
piquillo pepper salsa, mojo verde

Chargrilled Galician octopus £28.50
with lemon aioli, chilli vinaigrette & octopus arancini

Miso glazed salmon £39.00
kimchi pickles, marinated trout roe
& citrus miso dressing

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
Bone-in Rib-Eye (430g) £49.00

Sirloin (300g) £54.00
Bone-in Rib-Eye (1kg) £140.00
(for 2 persons)

Rib-Eye (300g) £42.00

ADD-ONS

SAUCES

Grilled bone marrow with garlic and herbs £12.00

Seared Foie Gras £15.00

Grilled Tiger Prawns (3) £14.00

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

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 £14.50
with crispy bacon & maple syrup or seasonal berries

Eggs Benedict £15.00
Croissant, smashed avocado, rocket with Hollandaise
sauce

Scottish smoked salmon £16.50/£23.50
& scrambled egg

Spicy buttermilk fried chicken £17.50
caramelised croffle, coleslaw & pickles

French toast £14.00
caramelised banana, toffee sauce & vanilla ice cream

Crispy potato rosti £20.00
seared foie gras, fried hen's egg & sauce Diable

34 Wagyu & Black Angus Cheeseburger £36.00
Red Leicester cheese, Champagne onions, smoked pickles
& truffle mayonnaise
add foie gras £15.00

Crispy taco £18.50
salmon tartare, tiger's milk dressing, avocado & chilli

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

Free range rotisserie chicken £30.00
with sage & onion stuffing

TO SHARE

Roasted Black Angus Chateaubriand £95.00
with grilled Welsh rarebit bone marrow
(for 2 persons)

Whole free range rotisserie chicken £65.00
with sage & onion stuffing
(for 2/3 persons)

SIDES

Spinach, garlic, olive oil (v) £7.50

Chips or heritage potatoes (vg) £7.00

Creamed sweetcorn £7.00
jalapeño & spring onion (v)

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

Italian leaf salad, £7.50
white balsamic dressing (vg)

Mashed poatoes, onion gravy £6.75

Crispy potato, malt vinegar aoili £6.50
& chicken salt

Brussel sprouts with hot honey and pancetta £7.50



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.

34
MAYFAIR

34
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