# STARTERS MAINS

Woodland mushroom soup (v) crème fraîche & hazelnut brioche	£13.50	Pit roasted cauliflower (vg) whipped Judion butterbeans, pimentón & winter truffle gremolata	£23.00
Tuna crudo jalapeño, avocado & seaweed cracker	£18.50	Steak tartare with grilled herb toast	£30.00
34 Shrimp cocktail avocado, Marie Rose sauce	£18.50	Sticky tiger prawns bang bang peanut dressing & BBQ pineapple	£22.00
34 Caesar salad smoked garlic & parmesan dressing add rotisserie chicken £10.00	£14.50	Chargrilled seabass piquillo pepper salsa, mojo verde	£30.00
Burrata Pugliese (v) fennel jam, Costoluto & Camone tomatoes, pane Carasau	£19.50	Chargrilled Galician octopus with lemon aioli, chilli vinaigrette & octopus arancini	£28.50
Butternut squash & truffle risotto (v) roasted Delicia pumpkin & aged parmesan	£ 32.00	Miso glazed salmon kimchi pickles, marinated trout roe & citrus miso dressing	£39.00

## STEAKS

HERITAGE SPANISH ARGENTINIA	N
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Native Breeds, West Country England Miguel Vergara, Salamanca, Pampas Plains Argentina, grass fed, grain finished for 100 days grain fed 300 days 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)
 £140.00

(for 2 persons)

### ADD-ONS SAUCES

Grilled bone marrow with garlic and herbs	£12.00	Choose one sauce with your steak (£2.00 for additional)
Seared Foie Gras	£15.00	
Grilled Tiger Prawns (3)	64.4.00	34 steak sauce, garlic butter, béarnaise,
	£14.00	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		French toast £14.00 caramelised banana, toffee sauce & vanilla ice cream	
Eggs Benedict Croissant, smashed avocado, rocket with H sauce	£15.00 ollandaise	Crispy potato rosti seared foie gras, fried hen's egg & sauce Diable	£20.00
Scottish smoked salmon & scrambled egg	£16.50/£23.50	34 Wagyu & Black Angus Cheeseburger Red Leicester cheese, Champagne onions, smoked & truffle mayonnaise add foie gras £15.00	£36.00 d pickels
Spicy buttermilk fried chicken caramelised croffle, coleslaw & pickles	£17.50	Crispy taco salmon tartare, tiger's milk dressing, avocado & ch	£18.50 nilli

#### 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

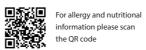
#### TO SHARE

Roasted Black Angus Chateaubriand £95.00 Whole free range rotisserie chicken £65.00 with grilled Welsh rarebit bone marrow with sage & onion stuffing

(for 2 persons) (for 2/3 persons)

#### SIDES

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



(v) vegetarian | (vg) vegan

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

MAYFAIR