

STARTERS

MAINS

Truffle cauliflower soup <i>(v)</i> aged Linconshire poacher Palmier	£13.50	Pit roasted cauliflower <i>(vg)</i> 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	£35.00
34 Caesar salad smoked garlic & parmesan dressing <i>add rotisserie chicken £10.00</i>	£14.50	Chargrilled seabass citrus brown butter, blood orange & sea herbs	£30.00
Burrata Pugliese <i>(v)</i> fennel jam, Costoluto & Camone tomatoes, pane Carasau	£19.50	Chargrilled Galician octopus with lemon aioli, chilli vinaigrette & octopus arancini	£23.50
Wild mushroom risotto <i>(v)</i> roasted salsify, Parmigiano Reggiano	£21.50/£28.00	Miso glazed salmon kimchi pickles, marinated trout roe & citrus miso dressing	£34.00

STEAKS

HERITAGE		AUSTRALIAN		ARGENTINIAN	
Native Breeds, West Country England grass fed, grain finished for 100 days		Purebred, Queensland, grass fed grain finished for 200 days		Pampas Plains Argentina, grass fed	
Fillet (200g)	£52.00	Sirloin (300g)	£40.00	Rib-Eye (300g)	£42.00
Bone-in Rib-Eye (430g)	£49.00				

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

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 Wagyu and Black Angus patty (180g), Red Leicester cheese, onion jam, smoked pickles & Club sauce <i>add bacon £2.00</i>	£28.00
Spicy buttermilk fried chicken caramelised croffle, coleslaw & pickles	£17.50	Crispy taco salmon tartare, tiger’s milk dressing, avocado & chilli	£18.50

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 with sage & onion stuffing	£30.00
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TO SHARE

Roasted Black Angus Chateaubriand with grilled Welsh rarebit bone marrow (for 2 persons)	£95.00	Whole free range rotisserie chicken with sage & onion stuffing (for 2/3 persons)	£65.00
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SIDES

Spinach, garlic, olive oil <i>(v)</i>	£7.50	Italian leaf salad, white balsamic dressing <i>(vg)</i>	£7.50
Chips or heritage potatoes <i>(v)</i>	£7.00		
Creamed sweetcorn jalapeño & spring onion <i>(v)</i>	£7.00	Creamed mashed potatoes <i>add onion gravy £2.00</i>	£6.75
Charred broccoli, vegan XO dressing, crispy rice <i>(vg)</i>	£7.50	Baked crispy Ratte potatoes, salsa verde	£7.00



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.

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.

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MAYFAIR

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MAYFAIR