

## RAW

Tuna Crudo jalapeño, avocado & seaweed cracker	£19.50	Yellowtail sashimi ginger & kafir lime dressing, radicchio & toasted sesame	£23.00	Steak tartare with grilled herb toast	£20.00 / £30.00
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Perfectly paired with Nyetimber Rosé M.V.  
£23 per glass | £131 per bottle

## STARTERS

34 Shrimp Cocktail avocado, Marie Rose sauce	£19.00
Portland Crab avocado, lemon mayonnaise with mango salsa	£23.00
Sticky Tiger Prawns bang bang peanut dressing & BBQ pineapple	£22.00 / £35.00
Seared Scallops in the shell wild garlic & chilli butter, preserved lemon	£26.00 / £42.00
34 Caesar Salad smoked garlic & parmesan dressing add rotisserie chicken £10.00	£15.50
Burrata Pugliese (v) fennel jam, Costoluto & Camone tomatoes, pane Carasau	£19.50
Morel Rigatoni (v) aged Parmigiano Reggiano	£24.00
Spring vegetables and Tuscan bean broth (v) aged Parmesan croutons	£13.75

## MAINS

34 Double Cheeseburger Two Hereford & Black Angus patties (180g), Red Leicester cheese, onion jam, smoked pickles & Club sauce add bacon £2.00	£28.00
Lobster Mac & Cheese roasted lobster, macaroni, formaggi sauce	£44.00
Cornfed free range rotisserie chicken straw potatoes, garlic aioli, chicken gravy	£30.00
Pan fried salmon Portland crab & tomato vinaigrette, English asparagus & trout roe	£35.00
Roasted fillet of cod sautéed Cornish squid, padron peppers & Bilbaina sauce	£36.00
Chargrilled Seabass Grenobloise sauce & Cedro lemon	£32.00
Grilled green & white asparagus (v) sauce Ravigote, soft boiled hen's egg & cress salad	£26.00

## SIDES

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

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

Available Monday - Friday

Chef selection - a trio of grilled steaks with a side and a sauce of your choice  
£36.00 per person (min. 2)

### HERITAGE

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

Fillet (200g)	£52.00
Dry-aged Bone-in Rib-Eye (450g)	£54.00
Dry-aged Porterhouse (1kg) (for 2 people)	£120.00
Chateaubriand (450g) (for 2 people)	£110.00
grilled bone marrow with garlic and herbs	

### SPANISH

Miguel Vergara, Salamanca,  
grain fed for 300 days

Sirloin (300g)	£54.00
Rib-Eye (330g)	£42.00

### ARGENTINIAN

Pampas Plains Argentina, grass fed

### WAGYU

A5 Sirloin (200g)

£120.00

Kogashima & Fukoka, grain fed  
XO Hollandaise

Denver (200g)

£70.00

pure Wagyu, 2gr Australian Wagyu, Queensland  
yuzu kosho chimichurri, fragrant herb salad

Picanha (300g)

£45.00

Kidman Australian Wagyu, Queensland  
200+ grain finished

### AUSTRALIAN

Purebred, Queensland, grass fed  
grain finished for 200 days

Steak frites (150g)

£28.00

Sirloin (300g)

£40.00

## ADD-ONS

Grilled bone marrow with garlic & herbs	£12.00
Seared 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.

34  
MAYFAIR

34  
MAYFAIR