

## STARTERS

Spring vegetables and Tuscan bean broth (V) aged Parmesan croutons	£13.75
Tuna crudo jalapeño, avocado & seaweed cracker	£19.50
34 Shrimp cocktail avocado, Marie Rose sauce	£19.00
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

## MAINS

Grilled green and white asparagus (v) sauce Ravigote, soft boiled hen's egg & cress salad	£26.00
Steak tartare with grilled herb toast	£30.00
Sticky tiger prawns bang bang peanut dressing & BBQ pineapple	£35.00
Chargrilled seabass Grenobloise sauce & Cedro lemon	£32.00
Seared Scallops in the shell wild garlic & chilli butter, preserved lemon	£42.00
Pan fried salmon Portland crab & tomato vinaigrette, English asparagus & trout roe	£35.00

### A SPECIAL SPARKLING TREAT

Nyetimber Classic Cuvee M.V.  
£15 per glass | £90 per bottle

## STEAKS

### 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

### AUSTRALIAN

Purebred, Queensland, grass fed grain  
finished for 200 days

Sirloin (300g)	£40.00
Wagyu Picanha (300g)	£45.00

### ARGENTINIAN

Pampas Plains Argentina, grass fed

Rib-Eye (330g)	£42.00
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## ADD-ONS

Grilled bone marrow with garlic and 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

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 with crispy bacon & maple syrup or seasonal berries	£15.00	French toast caramelised banana, toffee sauce & vanilla ice cream	£14.00
Eggs Benedict croissant, smashed avocado, rocket with Hollandaise sauce	£17.00	Crispy potato rosti seared foie gras, fried hen's egg & sauce Diable	£21.00
Scottish smoked salmon & scrambled egg	£17.50/£24.50	34 Cheeseburger Wagyu and Black Angus patty (180g), Red Leicester cheese, onion jam, smoked pickles & Club sauce add bacon £2.00	£28.00
Spicy buttermilk fried chicken caramelised croffle, coleslaw & pickles	£18.50	Crispy tacos salmon tartare, tiger's milk dressing, avocado & chilli	£19.00

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