

## RAW

Tuna Crudo jalapeño, avocado & seaweed cracker	£19.50	Yellowtail sashimi golden tigers' milk dressing, Tropea onion & pickled chilli	£23.00	Steak tartare with grilled herb toast	£20.00 / £30.00
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## STARTERS

34 Shrimp Cocktail avocado, Marie Rose sauce	£19.00
Portland crab avocado, Versuvio tomato & elderflower vinaigrette	£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
Grilled green & white asparagus (v) sauce Ravigote, soft boiled hen's egg & cress salad	£26.00
Spring vegetable & Tuscan bean broth (v) aged parmesan croutons	£13.75

## SIDES

Spinach, garlic, olive oil (v)	£7.50	Butterleaf salad, radish, datterini tomatoes & citrus 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	Crispy Jersey Royal potatoes, lemon & wild oregano	£7.00
Charred broccoli, vegan XO dressing, crispy rice (vg)	£7.50		

## 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
Roasted lamb loin grilled scallions, lamb belly croquette & wild garlic jus	£38.00
Portland crab & lobster rice wood fired iquillo peppers, pink grapefruit & tarragon	£39.00
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 marinated trombetta courgette, grilled green pea & basil vierge	£36.00
Chargrilled seabass Grenobloise sauce & cedro lemon	£32.00
Girolle & ricotta caramelle pasta (v) green peas, sauteed girolles & wild garlic	£22.00

## 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 kosu 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

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.



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