

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 baguette	£20.00 / £30.00
--	--------	--	--------	--	-----------------

STARTERS

34 Shrimp Cocktail avocado, Marie Rose sauce	£19.00
Portland crab avocado, Vesuvio tomato & elderflower vinaigrette	£23.00
Sticky tiger prawns bang bang peanut dressing & BBQ pineapple	£22.00 / £35.00
Seared scallops in the shell citrus brown butter & Tuscan lardo	£26.00 / £42.00
34 Caesar salad smoked garlic & parmesan dressing add rotisserie chicken £10.00	£15.50
Burrata Pugliese (v) early summer tomatoes & grilled peaches with white balsamic dressing	£19.50
Coal roasted Romano courgettes (v) whipped Tomino cheese, globe artichokes & Aleppo chilli vinaigrette	£18.00
Chilled gazpacho soup Iberico ham & extra virgin olive oil	£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
Roasted lamb rump grilled scallions, lamb belly croquette & herb jus	£38.00
Portland crab & lobster rice wood fired piquillo peppers, pink grapefruit & tarragon	£39.00
Cornfed free range rotisserie chicken straw potatoes, garlic aioli, chicken gravy	£30.00
Seared tuna steak (180g) summer vegetable escabeche & carosello cucumber	£38.00
Roasted fillet of cod marinated trombetta courgette, green pea & basil vierge	£36.00
Chargrilled seabass fragrant tomato sauce, almond ajo blanco & green datterini	£32.00
Girolle & ricotta caramelle pasta (v) green peas, sauteed girolles & wild garlic	£22.00

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		

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

SIRLOIN

Steak frite, 200 day grain fed, 160g, Queensland Australia	£28.00
Angus pure, 200 day grain fed, 330g, Queensland Australia	£40.00
Miguel Vergara, black Angus, 300 day grain fed, 300g, Salamanca Spain	£54.00
Wagyu, black Kagoshima, A5 600 day grain fed, 200g, Kagoshima Japan	£120.00

RIBEYE

Black Angus, Grass fed, 330g, Pampas plains, Argentina	£42.00
Hereford, bone-in, grass fed, dry aged 35 days, 450g, Peak district UK	£54.00

FILLET

Caladonian, Aberdeen Angus, grass fed, 210g, UK	£52.00
Chateaubriand, Caladonian, Aberdeen Angus, grass fed, 480g, UK	£110.00

BUTCHERS CUTS

Kidman picanha, Wagyu x Charolais, grain fed 200 days, 300g, Queensland Australia	£45.00
2GR denver, Wagyu, pure Wagyu, grain fed 400 days, 200g, New south wales Australia	£70.00
Simmental Porterhouse, bone-in, grass fed, dry aged 32 days, 1kg, Cumbria UK	£120.00

TASTE OF 34 - Available Monday - Friday (minimum 2 persons)

Chef selection - trio of grilled steaks with a side & a sauce of your choice	£36.00 per person
--	-------------------

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