

RAW					
Tuna crudo		£19.50	Yellowtail sashimi		£23.00
jalapeño, avocado			plum nam jin dressing, carasello cucumber		
& seaweed cracker			& Marcona almonds		
STARTERS			MAINS		
34 Shrimp Cocktail		£19.00	34 Double cheeseburger		£28.00
avocado, Marie Rose sauce			two Hereford & Black Angus patties (180g), Red Leicester cheese, onion jam, smoked pickles & club sauce		
Portland crab		£23.00	add bacon £2.00		
gribiche sauce, shaved fennel & lemon dressing with crispy sea herbs			Grilled lamb cutlets		£43.00
			with tonnato sauce, datterini tomatoes & herb jus		
Sticky tiger prawns		£22.00 / £35.00	Portland crab & lobster rice		£39.00
bang bang peanut dressing & BBQ pineapple			wood fired piquillo peppers, pink grapefruit & tarragon		
Seared scallops in the shell		£26.00 / £42.00	Cornfed free range rotisserie chicken		£30.00
citrus brown butter & Tuscan lardo			straw potatoes, garlic aioli, chicken gravy		
34 Caesar salad		£15.50	Seared tuna steak (180g)		£38.00
smoked garlic & parmesan dressing			summer vegetable escabeche & carosello cucumber		
add rotisserie chicken £10.00			Dover Sole		£52.00
Burrata Pugliese (v)		£19.50	meunière or grilled & béarnaise		
early summer tomatoes & grilled peaches with white balsamic dressing			Chargrilled seabass		£32.00
Coal roasted Romano courgettes (v)		£18.00	fragrant tomato sauce, almond ajo blanco & green datterini		
whipped Tomino cheese, globe artichokes			Double stuffed Ravioli (v)		£22.00
& Aleppo chilli vinaigrette			roasted Romano courgette & Piedmont ricotta with lemon & Calabrian chilli butter		
Chilled tomato gazpacho soup		£13.50			
watermelon & marinated feta					
SIDES					
Spinach, garlic, olive oil (v)		£7.50	Butterleaf salad, radish, datterini tomatoes		£7.50
Chips or heritage potatoes (v)		£7.00	& citrus dressing (vg)		
Creamed sweetcorn		£7.00	Creamed mashed potatoes		£6.75
jalapeño & spring onion (v)			add onion gravy £2.00		
Charred broccoli, vegan XO dressing,		£7.50	Crispy pink fir potatoes,		£7.00
crispy rice (vg)			lemon & wild oregano		
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		SAUCES
Grilled bone marrow with garlic & herbs	£12.00	Choose one sauce with your steak
Seared foie gras	£15.00	(£2.00 for additional):
Grilled tiger prawns (3)	£14.00	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
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