

RAW

Tuna crudo

£19.50

Yellowtail sashimi

£23.00

Steak tartare

£20.00 / £30.00

jalapeño, avocado

plum nam jim dressing, carosello

with grilled baguette

& seaweed cracker

cucumber & 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

add bacon £2.00

Portland crab

£23.00

Grilled lamb cutlets

£43.00

gribiche sauce, shaved fennel & lemon dressing with crispy sea

with tonnato sauce, datterini tomatoes & herb jus

herbs

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

Burrata Pugliese (v)

£19.50

Dover Sole

£52.00

early summer tomatoes & grilled peaches with white

meunière or grilled & béarnaise

balsamic dressing

Coal roasted Romano courgettes (v)

£18.00

Chargrilled seabass

£32.00

whipped Tomino cheese, globe artichokes

fragrant tomato sauce, almond ajo blanco & green datterini

& Aleppo chilli vinaigrette

Chilled green gazpacho soup

£13.50

Double stuffed Ravioli (v)

£22.00

charred cucumber & lime salsa

roasted Romano courgette & Piedmont ricotta with

lemon & Calabrian chilli butter

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
MAYFAIR