

RAW			
Tuna crudo jalapeño, avocado & seaweed cracker	£20.00	Yellowtail sashimi plum nam jim dressing, carosello cucumber & Marcona almonds	£23.50
Steak tartare with grilled baguette	£21.00 / £31.00		
STARTERS		MAINS	
34 Shrimp Cocktail avocado, Marie Rose sauce	£19.50	34 Double cheeseburger two Hereford & Black Angus patties (180g), Red Leicester cheese, onion jam, smoked pickles & club sauce <i>add bacon £2.50</i>	£29.00
Portland crab avocado, Pink grapefruit dressing with shaved fennel	£23.50	Iberico pork chop (300g) vinette aubergine, confit datterini tomatoes & Pedro Ximenez sauce	£46.00
Sticky tiger prawns bang bang peanut dressing & BBQ pineapple	£23.00 / £36.00	Lobster Thermidor mac & cheese Butter roasted lobster & formaggi sauce	£44.00
Seared scallops in the shell citrus brown butter & Tuscan lardo	£27.00 / £43.00	Cornfed free range rotisserie chicken straw potatoes, garlic aioli, chicken gravy	£31.00
34 Caesar salad smoked garlic & parmesan dressing <i>add rotisserie chicken £10.00</i>	£16.00	Seared tuna steak (180g) BBQ sweetcorn escabeche, minus 8 pickled vegetables	£39.00
Burrata Pugliese <i>(v)</i> black figs with hazelnut & brown butter fig leaf pesto	£19.75	Cornish slip soles meunière or grilled & béarnaise	£38.00
Kentish sweetcorn soup spiced lime & corn salsa	£14.00	Chargrilled seabass fragrant tomato sauce, almond ajo blanco & green datterini	£34.00
Double stuffed Ravioli <i>(v)</i> sauteed woodland mushrooms, Piedmont ricotta with cavolo nero & parmesan sauce	£20.00 / £28.50	Autumn squash tempura <i>(v)</i> smoked Roscoff onion, whipped tomino cheese & crspy chilli aoli	£21.50
SIDES			
Spinach, garlic, olive oil <i>(v)</i>	£7.50	Gem heart salad, avocado, fine herbs & 34 vinaigrette <i>(vg)</i>	£8.00
Chips or heritage potatoes <i>(v)</i>	£7.00	Creamed mashed potatoes <i>add gravy £2.00</i>	£6.75
Creamed sweetcorn jalapeño & spring onion <i>(v)</i>	£7.00	Crispy Ratte potatoes, lemon & wild oregano <i>(vg)</i>	£7.00
Charred broccoli, vegan XO dressing, crispy rice <i>(vg)</i>	£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, 2GR, pure wagyu, 400 day grain fed, 170g, Queensland Australia	£29.00
Hereford, grass fed, dry aged 35 days, 330g, Peak district UK	£41.00
Miguel Vergara, black Angus, 300 day grain fed, 330g, Salamanca Spain	£56.00
Wagyu, black Kagoshima, A5 600 day grain fed, 200g, Kagoshima Japan	£125.00
RIBEYE	
Black Angus, Grass fed, 330g, Pampas plains, Argentina	£44.00
Hereford, bone-in, grass fed, dry aged 35 days, 450g, Peak district UK	£55.00
FILLET	
Caladonian, Aberdeen Angus, grass fed, 210g, UK	£53.00
Chateaubriand, Caladonian, Aberdeen Angus, grass fed, 480g, UK (for 2 persons)	£110.00
BUTCHERS CUTS	
Kidman picanha, Wagyu x Charolais, grain fed 200 days, 300g, Queensland Australia	£46.00
2GR denver, Wagyu, pure Wagyu, grain fed 400 days, 200g, New south wales Australia	£72.00
Simmental Porterhouse, bone-in, grass fed, dry aged 32 days, 1kg, Cumbria UK (for 2 persons)	£125.00
TASTE OF 34 - Available Monday - Friday (for 2 persons)	
Chef selection - trio of grilled steaks with a side & a sauce of your choice	£39.00 per person
ADD-ONS	
Grilled bone marrow with garlic & herbs	£12.50
Seared foie gras	£15.00
Grilled tiger prawns (3)	£14.50
SAUCES	
Choose one sauce with your steak (£3.00 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.	

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