

RAW					
Tuna crudo		£19.50	Yellowtail sashimi		£23.00
jalapeño, avocado & seaweed cracker			plum nam jim dressing, carosello cucumber & Marcona almonds		
Steak tartare			with grilled baguette		£20.00 / £30.00
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
Sticky tiger prawns		£22.00 / £35.00	with tonnato sauce, datterini tomatoes & herb jus		
bang bang peanut dressing & BBQ pineapple			Portland crab & lobster rice		£39.00
Seared scallops in the shell		£26.00 / £42.00	wood fired piquillo peppers, pink grapefruit & tarragon		
citrus brown butter & Tuscan lardo			Cornfed free range rotisserie chicken		£30.00
34 Caesar salad		£15.50	straw potatoes, garlic aioli, chicken gravy		
smoked garlic & parmesan dressing			Seared tuna steak (180g)		£38.00
add rotisserie chicken £10.00			summer vegetable escabeche & carosello cucumber		
Burrata Pugliese (v)		£19.50	Dover Sole		£52.00
early summer tomatoes & grilled peaches with white balsamic dressing			meunière or grilled & béarnaise		
Coal roasted Romano courgettes (v)		£18.00	Chargrilled seabass		£32.00
whipped Tomino cheese, globe artichokes & Aleppo chilli vinaigrette			fragrant tomato sauce, almond ajo blanco & green datterini		
Spiced sweetcorn soup		£13.50	Double stuffed Ravioli (v)		£22.00
charred lime & corn salsa			roasted Romano courgette & Piedmont ricotta with lemon & Calabrian chilli butter		
SIDES					
Spinach, garlic, olive oil (v)		£7.50	Gem heart salad, avocado, fine herbs & 34 viniagrette (vg)		£8.00
Chips or heritage potatoes (v)		£7.00	Creamed mashed potatoes		£6.75
Creamed sweetcorn		£7.00	add onion gravy £2.00		
jalapeño & spring onion (v)			Crispy Ratte potatoes,		£7.00
Charred broccoli, vegan XO dressing,		£7.50	lemon & wild oregano		
crispy rice (vg)					
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		
BUTCHERS CUTS		
Steak frite, 2GR, pure wagyu, 400 day grain fed, 170g, Queensland Australia		£28.00
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
SIRLOIN		
Hereford, grass fed, dry aged 35 days, 330g, Peak district UK		£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
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		A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2.
(v) vegetarian (vg) vegan		

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MAYFAIR

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