

AUTUMN SET MENU

Two courses £34.00

Monday to Friday - 12pm-5pm

Sunday - 5pm until close

STARTERS

Mozzarella di Buffalo (v)

gcoal roasted piperade & smoked
aubergine

Spiced sweetcorn soup (v)

charred lime & corn salsa

Seabass crudo

almond buttermilk ajo blanco dressing,
fermented chilli & pickled grapes

MAINS

Fillet of Sea Bream

with Sardinian fregola, slow coooked
daterini tomatoes & basil

Rotisserie chicken

whipped celeriac, roasted shallots &
chicken & tarragon sauce

Wild mushroom rigatoni (v)

sauteed woodland mushrooms, with
cavelo nero & aged parmesan sauce

SIDES

Spinach, garlic, olive oil (v)

£7.50

Chips or heritage potatoes (v)

£7.00

Creamed sweetcorn
jalapeño & spring onion (v)

£7.00

Charred broccoli, vegan XO dressing,
crispy rice (vg)

£7.50

Gem heart salad, avocado,
fine herbs & 34 vinaigrette (vg)

£8.00

Creamed mashed potatoes
add gravy £2.00

£6.75

Crispy Ratte potatoes,
lemon & wild oregano (vg)

£7.00



For allergy and nutritional information please scan the QR code (V) Vegetarian | (VG) Vegan

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. A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2.

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MAYFAIR