# RAW

Tuna crudo £20.00
jalapeño, avocado
& seaweed cracker

Yellowtail sashimi £23.50
aji amarillo dressing, Williams pear &
pickled cucumber

Steak tartare £21.00 / £31.00
with grilled baguette

# STARTERS

34 Shrimp Cocktail £19.50
avocado, Marie Rose sauce

Portland crab £23.50
avocado, pink grapefruit dressing with shaved fennel

Sticky tiger prawns £23.00 / £36.00
bang bang peanut dressing & BBQ pineapple

Seared scallops in the shell £27.00 / £43.00
citrus brown butter & Tuscan lardo

34 Caesar salad £16.00
smoked garlic & parmesan dressing
*add rotisserie chicken £10.00*

Burrata Pugliese *(v)* £19.75
coal roasted cornetto peppers &
smoked Sicilian aubergine

Jerusalem artichoke soup *(v)* £14.00
roasted chestnut & sage brown butter

Woodland mushroom risotto *(v)* £21.50 / £28.00
selection of sautéed wild mushrooms,
Parmigiano Reggiano
*add black truffle (2g) £15.00*

# MAINS

34 Wagyu cheeseburger (180g) £36.00
caramelised onions, beef fat mayonnaise,
Red Leicester cheese & smoked pickles
*add Iberico bacon £3.00*

Wood-fired partridge £38.00
crispy confit leg, roasted salsify, Agen prunes with Silent pool gin
& juniper sauce

34 Lobster mac & cheese £45.00
butter roasted lobster & formaggi sauce

Cornfed free range rotisserie chicken £31.00
straw potatoes, garlic aioli, chicken gravy

Seared tuna steak (180g) £39.00
bonito & Cognac peppercorn sauce, shoestring fries

Miso glazed salmon £35.00
tempura shiso prawns with green mango slaw
& yuzu dressing

Chargrilled seabass £34.00
spiced crown squash velouté, preserved lemon dressing

Pit roasted cauliflower *(vg)* £24.00
whipped Judion butterbeans, soft herbs
& black truffle salsa

# SIDES

Spinach. garlic, olive oil *(v)* £7.50

Tenderstem broccoli, olive oil & lemon *(vg)* £7.50

Creamed sweetcorn £7.00
jalapeño & spring onion *(v)*

Sautéed Brussels sprouts, vegan XO dressing, £7.50
crispy rice *(vg)*

Winter leaf salad, shaved fennel, £8.00
charred orange & white balsamic dressing *(vg)*

Chips or heritage potatoes *(v)* £7.00

Creamed mashed potatoes £7.00

Crispy Ratte potatoes, £7.00
lemon & wild oregano *(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 frites, 2GR, pure wagyu, 400 day grain fed, 170g, New south wales Australia £31.00

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 36 days, 1.1kg, Cumbria UK (for 2 persons) £125.00

## SIRLOIN

Hereford, grass fed, dry aged 35 days, 330g, Peak district UK £42.00

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 £45.00

Hereford, bone-in, grass fed, dry aged 35 days, 450g, Peak district UK £56.00

## FILLET

Fillet steak Rossini, Aberdeen Angus 180g, seared foie gras with black truffle & Madeira sauce £65.00

Caladonian, Aberdeen Angus, grass fed, 210g, UK £53.00

Chateaubriand, Caladonian, Aberdeen Angus, grass fed, 480g, UK (for 2 persons) £110.00

# ADD-ONS

Black truffle (2g) £15.00

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
(£4.00 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.

34

MAYFAIR

34

MAYFAIR