

RAW

Tuna crudo

£20.00

Yellowtail sashimi

£23.50

Steak tartare

£21.00 / £31.00

jalapeño, avocado

plum nam jim dressing, carosello

with grilled baguette

& seaweed cracker

cucumber & marcona almonds

STARTERS

MAINS

34 Shrimp Cocktail

£19.50

34 Double cheeseburger

£29.00

avocado, Marie Rose sauce

two Hereford & Black Angus patties (180g), Red Leicester cheese,

onion jam, smoked pickles & club sauce

add bacon £2.50

Portland crab

£23.50

Iberico pork chop (300g)

£46.00

avocado, Pink grapefruit dressing with shaved fennel

vinete aubergine, confit datterini tomatoes & Pedro Ximenez

sauce

Sticky tiger prawns

£23.00 / £36.00

Lobster Thermidor mac & cheese

£44.00

bang bang peanut dressing & BBQ pineapple

butter roasted lobster & formaggi sauce

Seared scallops in the shell

£27.00 / £43.00

Cornfed free range rotisserie chicken

£31.00

citrus brown butter & Tuscan lardo

straw potatoes, garlic aioli, chicken gravy

34 Caesar salad

£16.00

Seared tuna steak (180g)

£39.00

smoked garlic & parmesan dressing

BBQ sweetcorn escabeche, pickled cucumber & fennel

add rotisserie chicken £10.00

Burrata Pugliese (v)

£19.75

Cornish slip soles

£38.00

black figs with hazelnut & brown butter fig leaf pesto

meunière or grilled & béarnaise

Kentish sweetcorn soup

£14.00

Chargrilled seabass

£34.00

spiced lime & corn salsa

fragrant tomato sauce, almond ajo blanco & green datterini

Double stuffed Ravioli (v)

£20.00 / £28.50

Autumn squash tempura (v)

£21.50

sautéed woodland mushrooms, Piedmont ricotta with cavolo nero

smoked Roscoff onion, whipped tomino cheese & crispy chilli aoli

& parmesan sauce

SIDES

Spinach, garlic, olive oil (v)

£7.50

Gem heart salad, avocado,

£8.00

Chips or heritage potatoes (v)

£7.00

fine herbs & 34 vinaigrette (vg)

Creamed sweetcorn

£7.00

Creamed mashed potatoes

£6.75

jalapeño & spring onion (v)

add gravy £2.00

Charred broccoli, vegan XO dressing,

£7.50

Crispy Ratte potatoes,

£7.00

crispy rice (vg)

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	
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	
Caledonian, Aberdeen Angus, grass fed, 210g, UK	£53.00
Chateaubriand, Caledonian, 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

34
MAYFAIR

34
MAYFAIR