STARTERS

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

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

34 Caesar salad *(v)* — £16.00
smoked garlic & parmesan dressing
add rotisserie chicken £10.00

34 Shrimp Cocktail — £19.50
avocado, Marie Rose sauce

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

Tuna crudo — £20.00
jalapeño, avocado & seaweed cracker

Steak tartare — £21.00 / £31.00
with grilled baguette

SUNDAY ROASTS

Delight in our exceptional roasts, served with Yorkshire pudding, beef dripping roast potatoes, root vegetable puree, cauliflower & leek gratin, buttered seasonal greens, glazed heritage carrots & gravy

Black Angus sirloin
with horseradish sauce
£37.00

Free range rotisserie chicken
with sage & onion stuffing
£31.00

Slow roast Cornish lamb saddle
with garlic & herb stuffing & mint sauce
£35.00

Chateaubriand *(for 2 persons)*
with grilled Welsh rarebit bone marrow
£98.00

Roscoff onion tarte Tatin *(vg)*
with port & wild mushroom sauce
£28.00

34 Roast Selection
with Cornish lamb, rotisserie chicken & Black Angus sirloin
£39.00pp

PREMIUM GRILL SELECTION

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

Grilled double pork chorizo sausage (240g) — £20.00
chimichurri & smoked pipara peppers

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

Miso glazed salmon — £38.00
tempura shiso prawns, green mango slaw & yuzu dressing

Butterflied seabass — £34.00
citrus & herb butter

Sirloin (330g) — £56.00
Black Angus, 300 day grain fed, Salamanca Spain

Sirloin (330g) — £42.00
Hereford, dry aged 35 days, grass fed, Peak district UK

Ribeye (330g) — £45.00
Black Angus, grass fed, Pampas plains, Argentina

Bone-in ribeye (450g) — £56.00
Hereford, dry aged 35 days, grass fed, Peak district UK

Caladonian fillet (210g) — £53.00
Aberdeen Angus, grass fed, UK

Wagyu picanha (300g) — £46.00
Kidman Wagyu, 200 day grain fed, Queensland Australia

Add our signature sharing roast trimmings to any grill option £15.00

SIDES

Beef dripping roast potatoes	£7.50
Chips or mashed potato *(v)*	£7.50
Winter leaf salad, fennel, charred orange & 34 vinaigrette *(v)*	£8.00
Spinach. Garlic, olive oil *(vg)*	£7.50
Tenderstem broccoli, lemon *(vg*	£7.50

SAUCES

Choose one sauce with your steak
(£4.00 for additional)

34 steak sauce, garlic butter, béarnaise, peppercorn, chimichurri, bone marrow & red wine jus

ADD-ONS

Grilled bone marrow with garlic & herbs	£12.50
Seared foie gras	£15.00
Iberico pigs in blankets (4)	£12.00
Black truffle (2g)	£15.00

(v) vegetarian | (vg) vegan

For allergy and nutritional information please scan the QR code

BLOODY MARYS

Bloody Maria
Casamigos tequila, tomato, citrus and spice
£15.00

Bloody Bacon
bacon infused Ketel One vodka, tomato, citrus and spice
£15.00

Bloody Mary
Ketel One vodka, tomato, citrus and spice
£15.00

THE SUNDAY CELLAR

SPARKLING

		Usually	Today
Ruinart Rosé N.V - ***half bottle***	MV	~~£80~~	£40
Nyetimber Classic Cuvee	MV	~~£120~~	£60
Paul Dethune - Ambonnay Grand Cru	NV	~~£150~~	£75
Louis Roederer - Collection 245	NV	~~£160~~	£80
Ruinart - Blanc de Blancs	NV	~~£190~~	£95
Gosset - Millesime Brut	2016	~~£220~~	£110

WHITE

		Usually	Today
Ca dei Frati - Brolettino - Lugana - It.	2023	~~£100~~	£50
Sancerre - Le Pierrier - Domaine Thomas et Fils - Loire - Fr.	2024	~~£105~~	£52
Chardonnay - The Agnes - Crystallum - Western Cape S.A.	2024	~~£110~~	£55
Chardonnay - Rossj Bass - Gaja - Piedmont - Italy - ***half bottle***	2021	~~£115~~	£57
Riesling - Trocken - Abtsberg - Maximin Grunhaus - Mosel - Ger.	2020	~~£147~~	£72
Sauvignon Blanc - Te Koko - Cloudy Bay - Marlborough N.Z.	2023	~~£155~~	£78
Condrieu - Les Chaillets - Yves Cuilleron - Rhone - Fr.	2023	~~£180~~	£90
Chassagne-Montrachet - Ballot-Millot - Burgundy - Fr.	2023	~~£200~~	£100
Meursault - Les Grands Charrons - Bouzereau - Burgundy - Fr.	2022	~~£210~~	£105
Puligny-Montrachet - 1er Cru Les Combetttes - J.M. Boillot - Fr.	2023	~~£320~~	£160

RED

		Usually	Today
Bodegas Exeo - Letras Minusculas - Rioja - Sp.	2021	~~£80~~	£40
Cairanne - Domaine Marcel Richaud - Rhone - Fr.	2023	~~£88~~	£44
Bourgogne Rouge - Maison Roche de Bellene - Burgundy - Fr.	2022	~~£90~~	£45
Pastourelle de Clerc Milon - Pauillac - Bordeaux - Fr. - ***half bottle***	2016	~~£90~~	£45
Chateauneuf-du-Pape - Les Sinards - Perrin - Rhone Valley - Fr.	2023	~~£150~~	£75
Barolo - Giacomo Fenocchio - Piedmont - It.	2021	~~£165~~	£83
Margaux du Chateau Margaux - Fr.	2019	~~£185~~	£93
Cote-Rotie - Brune et Blonde - E. Guigal - Rhone Valley - Fr.	2021	~~£189~~	£95
Toro - Pintia - Vega Sicilia - Sp.	2018	~~£190~~	£95
Saint-Julien - Pavillon de Leoville-Poyferre - Fr.	2018	~~£200~~	£100
Gevrey-Chambertin - Chateau de Melin - Burgundy - Fr.	2020	~~£220~~	£110
Amarone della Valpolicella - Classico - Allegrini - Veneto - It.	2021	~~£228~~	£114
Brunello di Montalcino - Sesti - Tuscany - It.	2020	~~£245~~	£123
Cabernet Sauvignon- Joseph Phelps - Napa Valley - USA	2022	~~£250~~	£125
Margaux - Durfort-Vivens - 2ème Grand Cru Classe - Fr.	2014	~~£290~~	£145
San Leonardo - Vigneti delle Dolomiti - It.	2018	~~£350~~	£175
Cabernet Sauvignon - Mayacamas - Mt. Veeder - Napa - USA	2018	~~£420~~	£210
Grange - Penfolds - South Australia - Aus.	2014	~~£1050~~	£525

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

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.

34

MAYFAIR

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MAYFAIR