

RAW

Tuna Crudo jalapeño, avocado & seaweed cracker	£18.50	Scottish salmon sashimi passionfruit koshu dressing, green onions & toasted sesame seeds	£18.50	Steak tartare with grilled herb toast	£20.00 / £30.00
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STARTERS

34 Shrimp Cocktail avocado, Marie Rose sauce	£18.50
Portland Crab avocado, lemon mayonnaise with mango salsa	£22.00
Sticky Tiger Prawns bang bang peanut dressing & BBQ pineapple	£22.00 / £35.00
Chargrilled Galician Octopus with lemon aioli, chilli vinaigrette & octopus arancini	£23.50
34 Caesar Salad smoked garlic & parmesan dressing add rotisserie chicken £10.00	£14.50
Burrata Pugliese (v) fennel jam, Costoluto & Camone tomatoes, pane Carasau	£19.50
Wild mushroom risotto (v) roasted salsify, Parmigiano Reggiano	£21.50 / £28.00
Truffle cauliflower soup (v) aged Linconshire poacher Palmier	£13.50

MAINS

34 Cheeseburger 34 Wagyu & Black Angus patty (180g), Red Leicester cheese, onion jam, smoked pickles & Club sauce	£28.00
Lobster Mac & Cheese roasted lobster, macaroni, formaggi sauce	£44.00
Cornfed free range rotisserie chicken straw potatoes, garlic aioli, chicken gravy	£30.00
Confit duck creamy bean cassoulet, braised cavolo nero, Toulouse sausage	£35.00
Miso glazed salmon kimchi pickles, marinated trout roe & citrus miso dressing	£34.00
Roasted fillet of cod sautéed Cornish squid, padron peppers & Bilbaina sauce	£36.00
Chargrilled Seabass citrus brown butter, blood orange & sea herbs	£30.00
Pit roasted cauliflower (vg) whipped Judion butterbeans, pimentón & winter truffle gremolata & Pecorino Romano	£23.00

SIDES

Spinach, garlic, olive oil (v)	£7.50	Italian leaf salad, white balsamic dressing (vg)	£7.50
Chips or heritage potatoes (v)	£7.00	Creamed mashed potatoes add onion gravy £2.00	£6.75
Creamed sweetcorn jalapeño & spring onion (v)	£7.00	Baked crispy Ratte potatoes, salsa verde	£7.00
Charred broccoli, vegan XO dressing, crispy rice (vg)	£7.50		

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

TASTE OF 34

Available Monday - Friday

Chef selection - a trio of grilled steaks with a side and a sauce of your choice

£34.00 per person (min. 2)

HERITAGE

Native Breeds, West Country England grass fed, grain finished for 100 days	
Fillet (200g)	£52.00
Bone-in Rib-Eye (430g)	£49.00
Chateaubriand (450g) (for 2 people)	£110.00
grilled bone marrow with garlic and herbs	

SPANISH

Miguel Vergara, Salamanca, grain fed for 300 days	
Sirloin (300g)	£54.00
Bone-in Rib-Eye (1kg) (for 2 people)	£140.00

ARGENTINIAN

Pampas Plains Argentina, grass fed	
Rib-Eye (300g)	£42.00

WAGYU

A5 Sirloin (200g)	£120.00
Kogashima & Fukoka, grain fed XO Hollandaise	
Denver (200g)	£70.00
pure Wagyu, 2gr Australian Wagyu, Queensland yuzu koshu chimichurri, fragrant herb salad	

AUSTRALIAN

Purebred, Queensland, grass fed grain finished for 200 days	
Steak frites (150g)	£28.00
Sirloin (300g)	£40.00

ADD-ONS

Grilled bone marrow with garlic & herbs	£12.00
Seared Foie gras	£15.00
Grilled tiger prawns (3)	£14.00

SAUCES

Choose one sauce with your steak
(£2.00 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