

STARTERS

Pea soup
whipped goats cheese croute £10.50 v

Seared scallops
Korean BBQ pork belly, green onion & wakame
£20.00

Dressed Devon crab
shaved cucumber, samphire & landcress salad
£21.00

34 Shrimp cocktail
avocado, Marie Rose sauce £17.50

Girolle & broad bean risotto
stracciatella cheese
small £18.50 / large £26.50 v

Burrata
summer tomatoes, black olive
& basil dressing £16.50 v

Chargrilled tiger prawns
chipotle butter & lime £18.50

SALADS

34 Caesar
pecorino, romaine lettuce
& Ortiz anchovies £14.50
add rotisserie chicken £10.00

Crispy duck
charred pineapple, hot & sour sauce,
Asian herbs & spiced cashews
small £15.50 / large £22.50

Shaved summer vegetable & quinoa salad
pistachio labneh & pomegranate £14.50 vg

Avocado, gem heart & green bean salad
shaved radish, miso & buttermilk dressing
£14.50 v

34

MAYFAIR

ROTISSERIE & GRILL

Rotisserie Suffolk chicken with matchstick potatoes, chicken gravy & aioli
Half: £21.50 Whole: £43.00

Rotisserie lamb shoulder, smoked tomatoes, broad beans & grilled feta £33.00

Iberico presa, aji amarillo chimichurri, tomatillo & avocado £34.00

Korean BBQ spiced spatchcock chicken
yuzu & cucumber yogurt £25.50

STEAKS

All of our steaks are cooked over charcoal on our grill.

FILLET

Japanese Wagyu grade A5 (200g) £120.00 / Native (230g) £46.00

RIB-EYE

Bannockburn bone-in (430g) £45 / Argentinean (300g) £36.00

SIRLOIN

USDA prime (300g) £54.00 / Steak frites (150g) £26.00

FOR TWO

Chateaubriand (500g) £96.00

Scottish Côte de Boeuf (900g) £96.00

SURF & TURF

Native fillet & grilled tiger prawns, lobster bordelaise sauce £52.00

SAUCES

Béarnaise, horseradish, peppercorn, garlic butter

34 BURGERS

34 Hamburger
Mayfield Swiss cheese, crispy bacon £22.50

Coconut fried sweet potato burger
with avocado, chipotle, green onion & lime salsa £18.00 vg

34 Wagyu burger
foie gras & truffled mayonnaise £46.00

SIDES

Spinach, garlic, olive oil v £7.00 / chips, mash or heritage potatoes v £5.00 / creamed sweetcorn, jalapeño
& spring onion v £6.00 / tenderstem broccoli, chilli & lemon vg £6.50 / fried onion rings v £6.00 / spring greens,
peas & iberico ham crumb £7.00

RAW

Tuna tartare
avocado, jalapeño & sesame £17.00

Salmon sashimi
wasabi, avocado, ponzu & shiso £17.50

Scallop & sea bass ceviche
finger lime, yuzu & green apple £20.00

Steak tartare
truffled mayonnaise & Wagyu crumb
small £17.50 / large £28.00

FISH

Slip soles
grilled or meuniere £36.00

34 Lobster mac 'n' cheese
smoked mozzarella £38.00

Fish of the day market price

Chargrilled sea bass
artichokes, Kalamata olives
& datterini tomatoes £30.00

Grilled monkfish with XO butter
soy-glazed bok choy £36.00

Roast fillet of cod
charred gem, peas, iberico ham
& wild garlic aioli £30.00

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.

For allergy and nutritional information please scan the QR code:

