

34

MAYFAIR

STARTERS

- Chilled gazpacho
Iberico ham & avocado pinchos £12.50
- Seared scallops
charred sweetcorn & miso butter, green onion £20.00
- Devonshire crab
summer tomato, sea herbs & lemon £19.00
- 34 Shrimp cocktail
avocado, Marie Rose sauce £17.50
- Girolle & broad bean risotto
stracciatella cheese
small £18.50 / large £26.50 *v*
- Burrata
grilled peaches, Marcona almonds
mint & red chilli dressing £17 *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
- Watermelon, Kalamata olives, shishito pepper & barrel aged feta £15.50 *v*
- Avocado, gem heart & green bean salad
shaved radish, miso & buttermilk dressing £14.50 *v*

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 / Heritage (230g) £48.00

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) £110.00

Heritage tomahawk (1kg) £135.00

SURF & TURF

Heritage fillet & tiger prawn skewer, fermented chilli & yuzu hollandaise £48.00

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*

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 / charred hispi cabbage, XO butter £6.50

RAW

- Tuna tartare
avocado, jalapeño & sesame £17.00
- Salmon sashimi
golden enoki, wasabi & ponzu dressing £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
- BBQ monkfish with Nduja butter £38.00
- Fillet of cod
shrimp tempura, charred broccoli & lobster aioli £34.00

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:



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FAIR



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MAY

