

Lunch Menu / Two Courses 30/ Three Courses 35



To Begin

Today's freshly baked bread and butter

Starter

Slow Cooked Egg Duxelle, parmesan foam, crispy chicken skin, truffle jus

Roasted Cauliflower Potato mayonnaise, chimichurri

Brandade de Morue Toasted Sourdough

Ham Hock Terrine Herb salad, ponzu gel

Parmigiana Aubergine, tomato, parmesan

Main Course

Piri Piri Pork Belly Confit pork belly, piri piri jus, seasonal vegetables

Stone Bass Lemon grass beurre blanc, broccoli puree

Chicken Supreme Salt baked celeriac, hen of the woods mushroom

Pumpkin Risotto Amaretto crumb, clementine gel

Sides

Hand Cut Chips Chicken skin salt 6.5

Grana Padano Truffle Chips 8.5

Leek and Potato New potatoes, alliums 7

Seasonal Vegetables 6.5

Dessert

Pistachio Tiramisu Traditional Italian tiramisu, pistachio mascarpone, raspberry sorbet

Chocolate Chestnut Swiss Roll Almond Tuile, Rum Zabaglione, Warm Marsala Berry Compote

Lemon Meringue Lemon sponge, lemon curd, lemon sorbet

Selection of British Cheeses Pickled carrots, candied walnuts, ginger fruit loaf, quince jelly +7.5

We cannot guarantee that our dishes are 100% free of allergens due to all food being prepared in one kitchen. Please inform your server of any allergies. An optional service charge of 10% will be added to your bill.

Two Courses 55 / Three Courses 70 / Wine Flight 25

To Begin

Freshly Baked Bread & Butter, followed by Amuse Bouche

Starter

Cappelletti Chicken cacciatora, parmesan foam, chicken jus, roasted garlic

Conte della Vipera, Umbria, Italy

Bluefin Tuna Tartare Puttanesca sauce and citrus gel, tomato ponzu, anchovies

Vinho Verde, Azahar, Portugal

Hand Dived Orkney Scallop Lemon grass beurre blanc, broccoli, kalamansi

Malagouzia & Assyrtiko, Thymiopoulos, Macedonia

Salt Baked Celeriac Maitake, mushroom veloute, butterfly sorrel

Marsanne & Vermentino, Joie de Vigne, France

Venison Carpaccio Basil pesto, pine nut milk and pizzaiola sauce

Albarino, Rias-Baixas, Spain

Main Course

Wagyu Ribeye Wasabi pomme puree, Wagyu bao bun, bone marrow jus

Malbec, Concrete Tank, Argentina

Spaghetti Vongole Spaghetti, fresh clams

Gavi di Gavi, Piedmont, Italy

Tagliolini Black truffle, confit shallot, sage butter

Chianti Classico DOCG Organic, Tuscany, Italy

Creedy Carver Duck Beetroot, blueberries, bigarade jus

Beaujolais-Villages, Domaine des Trois Vallons, France

Pumpkin Risotto Amaretto crumb, stilton cream, parmesan, clementine gel

Nebbiolo Occhetto, Piedmont, Italy

Sides

Hand Cut Chips Chicken skin salt 6.5

Grana Padano Truffle Chips 8.5

Leek and Potato New potatoes, alliums 7

Seasonal Vegetables 6.5

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Sunday Lunch Menu / Two Courses 50 / Three Courses 55



To Begin

Today's freshly baked bread and butter

Starter

Bluefin Tuna Tartare Ponzu sauce and citrus gel, cherry tomato, garlic and anchovies

Hand Dived Orkney Scallop Lemon grass beurre blanc, broccoli, kalamansi

Salt Baked Celeriac Maitake, mushroom veloute

Venison Carpaccio Basil pesto, pine nut milk and pizzaiola sauce

Main Course

Roast Dinner with All the Trimmings Choice of Beef, Chicken or Cauliflower Steak
Children's Roast Available £15

Black Cod Roasted leeks, parsley oil, capers, lemon sauce

Pumpkin Risotto Amaretto crumb and clementine puree

Egg Tagliolini Black truffle, confit shallot, sage butter

Sides

Hand Cut Chips Chicken skin salt £6.5

Grana Padano Truffle Chips £8.5

Leek and Potato New potatoes and alliums £7

Seasonal Vegetables £6.5

Panzanella Salad Sunflower pesto, croutons, fresh onion, roasted red pepper £6

Dessert

Pistachio Tiramisu Traditional Italian tiramisu, pistachio mascarpone, raspberry sorbet

Chocolate Dome Raspberry gelee centre, caramelised popcorn, vanilla gelato

Lemon Meringue Lemon sponge, lemon curd, lemon sorbet

Selection of British Cheeses Pickled carrots, candied walnuts, ginger fruit loaf, quince paste £7.5

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Bar Menu

Peri Peri Pork Belly Skewers £9

Served with spring onion salad

Fish Dog £16

Battered haddock, curry sauce, crispy shallots, koffman fries

Winter Salad £11

Mixed leaf salad, ratte potatoes, crispy quinoa, herbs and vegetables

Add chicken £5

Cheese Burger £14

Scamorza, salad and koffman fries

Marinated Nocellara Olives £5

House Bread and Olive Oil £5.5

Leek and Potato £7

Burnt leek emulsion, alliums

Koffman Fries £6

Grana Padano Truffle Koffman Fries £8

Desserts

Bakewell Tart Raspberry sorbet, cherry jam *£9.5*

Chocolate Dome Raspberry gelee centre, caramelised popcorn, vanilla gelato *£9.5*

Lemon Meringue Lemon sponge, lemon curd, lemon sorbet *£9.5*

Assiette of Desserts Chef selection of today's treats *£8.5*

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LUXURY AFTERNOON TEA

GLASS OF CHAMPAGNE, WINE OR SELECTED COCKTAIL

Honey You're So Old Fashioned

Makers Mark, Honey, Angostura Bitters,
Smoked Salt

Ember

Havana Cuban Spiced Rum, Disaronno,
Passion Fruit, Pineapple

Pink Cadillac

Beefeater Pink Gin, Cointreau,
Rose Syrup, Coconut

SELECTION OF SANDWICHES

Egg Mayonnaise On White Bread

Lemon Chicken on Beetroot Bread

**Pastrami, Horse Radish Chantilly on
Cacio Pepper Croissant**

**Smoked Salmon Cream Cheese on
Maritzo Bun**

SELECTION OF CAKES & PASTRIES

Strawberry Choux Bun

Apple Cake

Peach Macaroon

Yuzu Cake

Rose and Hibiscus Shortbread

Orange & Lemon Scones

*Served with a choice from
our selection of teas & coffees*

£55 PER PERSON

Allergen information on request





Welcome to Panoramic 34, where we believe that exceptional cuisine deserves equally exceptional wines. In collaboration with our esteemed wine suppliers, we have curated a distinguished selection of wines from around the globe, showcasing the finest vineyards and unique terroirs. Each bottle has been carefully chosen to complement our menu and enhance your dining experience.

Whether you are a connoisseur or a casual enthusiast, we invite you to explore our diverse offerings and discover the perfect pairing for your meal.

Cheers to an unforgettable experience!



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We are delighted to introduce Jean Pierre Marniquet as our new House Champagne. This is a truly handcrafted Champagne made in the village of Venteuil, in the Vallée de la Marne.

This unique and exclusive family-owned vineyard was discovered by Donato Cillo very recently. Made from an elegant blend of 50% Pinot Meunier, 35% Chardonnay and 15% Pinot Noir this Champagne displays fruity and aromatic flavours, great length and elegance and fine delicate bubbles, the signature of a fine Champagne.

1	NV	Jean Pierre Marniquet Brut Tradition NV Champagne Hand crafted single vinyard Champagne personally selected by Donato and Maria Cillo. A Champagne with fruity and aromatic flavours with great length and elegance and subtle bubbles, signature of a great Champagne.	Bottle £65.00 125ml £12.50
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CHAMPAGNE

Bin	Vintage		Bottle
2	NV	Champagne Drappier Rosé de Saignée Sézannais	£98.00
3	NV	Bollinger Special Cuvée Aÿ	£115.00
4	NV	Krug Grande Cuvée Reims	£350.00



5	NV	Nicolas Feuillatte Exclusive Reserve Brut Nicolas Feuillatte is France's favorite Champagne, currently ranked as the No 1 best-selling Champagne in France and No 3 in the World. Champagne is an alluring bottle with a wonderful aroma, a slight funkiness, and strong flavours of lime and tropical notes on the palate.	£75.00
6	NV	Nicolas Feuillatte Blanc de Blanc Citrus fruit aromas. But, after a few years of evolution, it develops notes of candied fruit, toasted bread, brioche and pastries.	£89.00
7	NV	Nicolas Feuillatte Palmes d'Or Rose An exceptional champagne made 100% from Pinot Noir displaying, power, structure and elegance.	£245.00

SPARKLING WINE

Bin	Vintage		125ml	Bottle
8	NV	Everflyht, Brut Sussex, UK	£11.50	£60.00
9	2021	Franciacorta Cuvée Prestige, Ed. 46, Ca' del Bosco Lombardy, Italy		£90.00
10	NV	Everflyht Rosé, Brut Sussex, UK		£90.00
11	2015	Franciacorta Annamaria Clementi, Ca' del Bosco Lombardy, Italy		£240.00
12	NV	Rosamaro Spumante Brut Rose' Masseria Altemura Puglia, Italy	£7.50	£40.00



WHITE WINE

FRANCE

Bin	Vintage		125ml	175ml	Bottle
20	2023	Marsanne & Vermentino, Joie de Vigne France	£6.15	£8.00	£29.50
21	2023	Viognier Pays d’Oc, Badet Clément Languedoc-Roussillon, France			£38.00
22	2022	Gewurztraminer Orchidées Sauvages, Muré Alsace, France			£55.00
23	2022	Vignoble Angst Chablis Burgundy, France	£11.50	£15.50	£58.50
24	2023	Sancerre La Croix du Roy, Crochet Loire, France			£83.00
25	2022	Meursault Les Grands Charrons, Michel Bouzereau Burgundy, France			£175.00
26	2022	Puligny-Montrachet Vieilles Vignes, Girardin Burgundy, France			£240.00

ITALY

Bin	Vintage		125ml	175ml	Bottle
27	2024	Pinot Grigio Friuli DOC Aquileia Ca Bolani Friuli, Italy	£7.00	£9.50	£36.00
28	2023	Gavi di Gavi, La Contessa Piedmont, Italy	£7.75	£10.00	£37.50
29	2023	Zinzula Fiano Salento Igt Masseria Altemura Puglia-Italy			£41.00
30	2018	Aquilis Sauvignon Friuli DOC Aquileia Ca Bolani Friuli-Italy			£54.00
31	2023	Vermentino di Bolgheri, Guado al Tasso Tuscany, Italy			£60.00
32	2023	Pinot Grigio, Jermann Friuli-Venezia Giulia, Italy			£73.00
33	2023	Conte della Vipera, Castello della Sala Umbria, Italy	£15.00	£22.00	£80.00
34	2021	Cervaro della Sala, Antinori Umbria, Italy			£170.00



WHITE WINE

NEW WORLD

Bin	Vintage		125ml	175ml	Bottle
35	2024	Sauvignon Blanc, Allan Scott Marlborough, New Zealand	£6.50	£8.95	£35.00
36	2023	Chardonnay, Spring Fever, Langmeil South Australia, Australia	£8.50	£11.00	£41.50
37	2023	Chenin Blanc Old Vines, Lievland Coastal Region, South Africa			£42.50
38	2023	Sauvignon Blanc, Dog Point, Marlborough South Island, New Zealand			£50.00
39	2022	Chardonnay Karia, Stag’s Leap Wine Cellars California, USA			£120.00

THE REST OF EUROPE

Bin	Vintage		125ml	175ml	Bottle
40	2023	Vinho Verde, Azahar Portugal			£34.00
41	2023	Malagouzia/Assyrtiko, Thymiopoulos Macedonia, Greece			£40.00
42	2023	Albariño Rias-Baixas, Spain	£7.95	£11.00	£42.00
43	2023	Riesling, Von Unserm, Balthasar Ress Rheingau, Germany			£56.00
44	2021	Dry Furmint, Mandolás, Oremus Tokaj, Hungary			£70.00
45	2022	Grüner Veltliner Liebedich, Veyder-Malberg Lower Austria, Austria	£14.00	£21.00	£78.00



Fine wine by the glass with Coravin
The Coravin system allows us to offer some of our fine wines by the glass, while maintaining the wine’s quality and freshness.



RED WINE

FRANCE

Bin	Vintage		125ml	175ml	Bottle	
50	2022	Syrah Soleil de Florensac	France	£6.50	£8.50	£32.00
51	2019	Minervois Réserve, Château Rivière	Languedoc-Roussillon, France			£34.00
52	2022	Beaujolais-Villages, Domaine des Trois Vallons	Beaujolais, France			£46.00
53	2020	Château Perron, Lalande-de-Pomerol	Bordeaux, France			£80.00
54	2017	Ségla, Margaux	Bordeaux, France			£107.00
55	2021	Châteauneuf-du-Pape, Domaine de Beurenard	Rhône, France			£120.00
56	2020	Chorey-Lès-Beaune, Henri de Villamont	Burgundy, France			£130.00
57	2017	Château Batailley, Pauillac	Bordeaux, France			£195.00
58	2021	Gevrey-Chambertin 'Regnard', Hubert Lignier	Burgundy, France			£220.00

ITALY

Bin	Vintage		125ml	175ml	Bottle	
59	2022	Lupo Meraviglia Tre di Tre IGT Rosso	Puglia, Italy		£39.00	
60	2023	Chianti Classico DOCG Organic Castello di Albola	Tuscany, Italy	£9.50	£12.50	£48.50
61	2021	Nero d'Avola, Lamuri, Tasca	Sicily, Italy			£56.00
62	2022	Nebbiolo Occhetti, Langhe, Prunotto	Piedmont, Italy	£11.95	£15.95	£61.00
63	2020	Trentangeli, Tenuta Bocca di Lupo	Puglia, Italy			£63.00
64	2022	Torcicoda, Tormaresca	Puglia, Italy			£65.00
65	2017	Nizza Perla Barbera d'Asti	Piemonte, Italy			£90.00
66	2022	Il Bruciato, Tenuta Guado al Tasso, Antinori	Tuscany, Italy			£92.00
67	2021	Chianti Classico Riserva, Tenuta Tignanello, Marchese Antinori	Tuscany, Italy	£18.50	£25.00	£100.00
68	2020	Barolo, Prunotto	Piedmont, Italy			£105.00
69	2019	Brunello di Montalcino, Pian delle Vigne, Antinori	Tuscany, Italy			£125.00
70	2020	Petit Verdot Toscana Igt San Cristoforo	Tuscany, Italy			£130.00
71	2017	Amarone, Vaio Armaron, Serego Alighieri	Veneto, Italy			£195.00
72	2019	Barolo DOCG Cannubi Damilano	Piedmont, Italy			£230.00



RED WINE

ITALY - SUPER TUSCANS

Bin	Vintage			Bottle
73	Multi	Tignanello, Antinori	Tuscany, Italy	From £320.00
74	Multi	Guado al Tasso, Antinori	Tuscany, Italy	From £375.00
75	2020	Solaia, Antinori	Tuscany, Italy	£680.00
76	2019	Sassicaia	Tuscany, Italy	£750.00

THE REST OF THE WORLD

Bin	Vintage		125ml	175ml	Bottle
77	2022	Cabernet / Merlot, Quercus Primorska, Slovenia	£6.50	£8.50	£32.50
78	2019	Rioja Crianza, Conde Valdemar Rioja, Spain	£8.75	£11.00	£43.50
79	2023	Saperavi, Tbilvino Kakheti, Georgia			£45.00
80	2021	Douro Tinto, Xisto Ilimitado, Luis Seabra Douro, Portugal			£58.00

NEW WORLD

Bin	Vintage			125ml	175ml	Bottle
81	2022	Pinotage, Van Zilj Coffee	Paarl, South Africa	£6.50	£8.50	£32.00
82	2022	Malbec, La Flor, Bodega Pulenta	Mendoza, Argentina	£7.95	£10.50	£40.00
83	2022	Shiraz, Hangin' Snakes, Langmeil	South Australia, Australia			£52.00
84	2022	Malbec, Cabernet & Tempranillo, Alandes Concrete Tank	Uco Valley, Argentina			£55.50
85	2019	Cabernet Franc Gran Reserva, Galantas, Haras de Pirque	Valle Central, Chile			£71.00
86	2021	Pinot Noir, Carneros, Buena Vista	California, USA			£78.00
87	2018	Cabernet/Merlot/Malbec/Petit Verdot, Clémentine, Woodlands	Margaret River, Australia			£80.00
88	2021	Ridge Geyserville	California, USA 	£24.00	£33.00	£130.00
89	2021	Cabernet Sauvignon, Artemis, Stag's Leap Wine Cellars	California, USA			£190.00



ROSE WINE

Bin	Vintage		125ml	175ml	Bottle
90	2023	Provence, Lady A, La Coste Provence, France			£48.00
91	2023	Negroamaro Rosato, Calafuria, Tormaresca Puglia, Italy			£50.00
92	2024	Provence, Symphonie, Château Sainte Marguerite Provence, France	£10.00	£13.50	£55.00
93	2023	Château Sainte Marguerite, Fantastique Provence, France			£90.00



DESSERT WINE & PORT

Bin	Vintage		100ml	Half Bottle	Bottle
100	2023	Moscato d'Asti, Prunotto Piedmont, Italy (75cl)			£40.00
101	2022	Muffato della Sala, Antinori Umbria, Italy (37.5cl)		£99.00	
102	2021	Sauternes, La Fleur d'Or Bordeaux, France	£12.50	£37.00	£70.00
103	2021	Tokaji Late Harvest, Oremus Tokaj, Hungary (50cl)			£70.00
104	2020	LBV Port, Ferreira Douro, Portugal	£10.00		£65.00
105	10yr	10 Year Old Tawny Port, Ferreira Douro, Portugal			£72.00
106	20yr	20 Year Old Tawny Port, Ferreira Douro, Portugal			£120.00





PANORAMIC 34
34TH FLOOR, WEST TOWER
BROOK STREET, LIVERPOOL
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PANORAMIC34.COM

THE PANORAMIC
EXPERIENCE

Indulge in Happy Hour at Panoramic 34

Wednesday to Friday 5pm-7pm



SIP, SAVOUR, CELEBRATE
2 FOR 1 COCKTAILS



Selected seasonal cocktails available