

## Market Salads & Starters

### BABY GEM CAESAR SALAD

baby gem leaves - crunchy focaccia  
parmesan cheese 14

### CHOPPED LETTUCE

peas - avocado - cucumber - croutons  
mature cheddar 13

### BURRATA

heirloom tomatoes - mixed leaves - black olive powder  
crunchy sourdough 15

### SEARED SCALLOPS

cauliflower purée - alsace bacon - chive oil  
sautéed asparagus & peas 19

### LIL' BRGS

usda beef - special sauce - sesame seed bun 16

### CRISPY CALAMARI

basil - padron peppers - roasted garlic & lime aioli  
asian chili sauce 16

### BASIL & RICOTTA RAVIOLI

pecorino cheese - black truffle 19

### YELLOWFIN TUNA TARTARE

hass avocado - taro chips - soy honey emulsion 16

## Raw Bar

### OYSTERS ON A HALF SHELL

mignonette - cocktail sauce - lemon (6) 22 | (12) 32

### KING CRAB LEGS 150GR

dijonnaise - cocktail sauce - lemon 27

### JALAPEÑO PICKLED SHRIMP (5)

cocktail sauce - lemon 19

### CEVICHE

chef's daily creation 15

## Mains

### ROASTED LAMB RACK

herb crusted - orange carrot purée - black garlic  
roasted heirloom carrots 29

### ANCHO CHILI RUBBED SKIRT STEAK 220GR

crispy baby potatoes - smoked herb butter - charred  
onion emulsion 27

### BRAISED BEEF SHORT RIB

bourbon glaze - celeriac - roscoff onion & hashes 27

### ROASTED CORN-FED CHICKEN

peas & beans - confit shallots  
toasted mustard seed jus 24

### LOCH DUART ORGANIC SALMON

asparagus - green peas - potato gnocchi  
beurre blanc sauce 25

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - baby spinach  
shaved black truffle 27

### KING CRAB LINGUINE

cherry tomatoes - white wine sauce - chilli  
lemon gremolata 30

### MISO GLAZED CHILIAN SEA BASS

bok choy - togarashi - chili thread 33

**STK**  
STEAKHOUSE

SMALL

BAVETTE 250G 30

FILET 200G 41

FLAT IRON 290G 34

NEW YORK STRIP 290G 35

MEDIUM

SIRLOIN 350G 44

FILET 300G 59

WAGYU PICANHA 300G 46

RIBEYE 350G 48

LARGE (sliced)

BLACK ANGUS TOMAHAWK 900G 85

## Surf & Turf

ROASTED LOBSTER TAIL 16

TOPPINGS

GARLIC BUTTER 4

PEPPER CRUST 3

SMOKED BACON & BLUE CHEESE 6

LIME & CHILLI KING PRAWN 6

KING CRAB OSCAR 19

SHAVED BLACK TRUFFLE 12

SAUCES

STK

RED WINE

STK BOLD

BÉARNAISE

CHIMICHURRI

PEPPERCORN

## Sides

8 each

### MAC & CHEESE

BLACK TRUFFLE MAC & CHEESE (16)

### MARKET VEGETABLE

TRIPLE COOKED CHIPS - bacon jalapeño fry sauce

TRUFFLE & PARMESAN FRENCH FRIES

CONFIT MUSHROOMS - bacon - cheese

CREAMED SPINACH

MASHED POTATOES - parmesan crust

ASPARAGUS

## Desserts

9 each

### HAZELNUT CHOCOLATE CAKE

chocolate ganache - cocoa crumble

### NEW YORK CHEESECAKE

raspberries - milk ice cream

### WARM CHOCOLATE CHIP COOKIE

vanilla ice cream - caramel sauce

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.  
Allergen information is available on request from your server. A discretionary service charge of 12.5% will be added to your bill.

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## Cocktails

**NOT YOUR DADDY'S OLD FASHIONED** 15  
woodford reserve - brown sugar - double dutch soda  
angostura bitters

**STK MARTINI** 15  
russian standard - cranberry - orange sanguine  
passion fruit - orange bitter

**LEMON STILETTO** 15  
grey goose - st. germain - lime - passion fruit  
vanilla syrup

**STK MULE** 15  
grey goose - yellow chartreuse liqueur - lime juice  
ginger beer

**SWEET-HART** 15  
absolut vanilla - strawberry liqueur - disaronno  
orange juice - passion fruit purée - vanilla syrup

**SUMMER WRAYS** 15  
wray & nephew - peach liqueur - passion fruit liqueur  
blue curaçao - orange juice - grenadine-passion fruit syrup

**ON THE EDGE** 15  
patron silver - lychee liqueur - apple juice - lime juice  
elderflower cordial

**TROPICAL KISS** 15  
bacardi carta blanca - strawberry liqueur - pineapple juice  
strawberry purée - coconut syrup - lemon juice

**AMARO BELLINI** 16  
champagne - disaronno - peach purée - lemon juice

**CUCUMBER STILLETTO** 15  
grey goose citron - st-germain - lime juice - gomme syrup

**STRAWBERRY COBBLER** 15  
grey goose - strawberry purée - lemon juice - gomme syrup

**STK PINK GT** 16  
pink gin - elderflower cordial - lime juice  
double dutch tonic

## Zero Proof

**CITRUS & SOUR** 9  
fresh orange juice - passion fruit juice - white peach purée  
grenadine

**BURST OF PASSION** 9  
pineapple juice - coconut syrup - lime juice  
passion fruit purée - fresh pineapple

## Wine BY THE Glass

**CHAMPAGNE & SPARKLING** 125ML  
grand imperial | brut | sparkling | france 12  
taittinger | reserve | brut | champagne | france 15  
taittinger | prestige | rosé | champagne | france 19

**WHITE** 175ML  
flor de crasto | douro valley | portugal 10  
paco & lola | albariño | rías baixas | spain 12  
vidal | sauvignon blanc | marlborough | new zealand 13  
domaine perraud | macon-villages | burgundy | france 15

**ROSÉ**  
sartori | pinot grigio blush | delle venezie | italy 10  
miraval | cotes de provence | provence | france 16

**RED**  
flor de crasto | douro | portugal 10  
bodegas lan | crianza | rioja | spain 12  
château des gravieres | collection prestige | graves 14  
trapiche | melodias | malbec | mendoza | argentina 15  
ravenswood | old vine | zinfandel | lodi | california 15  
meiomi | pinot noir | central coast | california 16

**SWEET** 100ML  
chateau laville | chateau delmond | sauternes 12  
bordeaux | france  
w. & j. graham's | quinta dos malvedos | vintage port 15  
porto | portugal

## Beers & Cider 6 each

BOTTLE	DRAFT
corona	stella
hoegaarden	leffe 1/2 pint
goose island ipa	camden lager
sassy cider	camden ipa
becks n/a	

*All prices include VAT.  
An optional 12.5% service charge will be added to your bill.*

*We serve premium or deluxe spirits, poured as 50ml,  
all spirits are also available in 25ml measures.*

*All wines by the glass are available in 125 ml measures.*

## Happy Hour

AVAILABLE IN THE ENTIRE RESTAURANT  
MONDAY - FRIDAY | 3:00PM - 6:00PM  
SATURDAY & SUNDAY | 1:00PM - 3:00PM

### DRINKS

**£4** CORONA

**£7** HOUSE RED, WHITE OR ROSE WINE

**£9** ALL SPECIALTY COCKTAILS

### BITES

**£2** OYSTERS

**£5** LIL' BRG & TRUFFLE FRIES  
OLIVE TAPENADE & WHIPPED RICOTTA  
SHORTRIB CROQUETTES & MUSTARD CREAM

**£7** TUNA CEVICHE  
JALAPEÑO PICKLED SHRIMP COCKTAIL  
FRIED POPCORN CHICKEN

**£8** LOBSTER ROLL  
STEAK, TRUFFLE FRIES & BEARNAISE