

Market Salads & Starters

BABY GEM CAESAR SALAD

baby gem leaves - crunchy focaccia - parmesan 19

BLUE ICEBERG

applewood bacon - blue cheese ranch - stilton crumble - cherry tomato 19

BURRATA

heritage beets - cherry vinegar reduction - crunchy sourdough - fried pesto 21

LIL' BRGS

usda beef - special sauce - sesame seed bun 20

CRISPY CALAMARI

basil - padrón peppers - roasted garlic & lime aioli - asian chili sauce 21

WAGYU TACOS

caramelised onion - yuzu kosho - sour cream 19

YELLOWFIN TUNA TARTARE

hass avocado - taro chips - soy-honey emulsion 22

CALIFORNIA ROLL

snow crab - japanese mayo - avocado - tobiko tempura - wasabi - ginger 18

SPICY TUNA ROLL

yellowfin tuna - chili garlic paste - avocado - crispy onion - sesame seeds - wasabi - ginger 18

Raw Bar

KING CRAB

cocktail sauce - dijonnaise - lemon 58

JALAPENO PICKLED SHRIMP (5)

cocktail sauce - lemon 23

OYSTERS ON A HALF SHELL

mignonette - cocktail sauce - lemon (6) 20 - (12) 38

CURED BEETROOT SALMON

black carta di musica - beetroot purée - goat curd 19

CEVICHE

ponzu tiger's milk - citrus tobiko - tapioca cracker 20

To Share

SHELLFISH PLATTER

oysters - ceviche - clams - mussels - snow crab meat - lobster tail - jalapeno pickled shrimp 44 per person

FEASTING BOARD (not available Friday & Saturday)

soft shell crab slider with wasabi remoulade - california roll - braised short rib - wagyu skirt 40 per person



Festive Specials

SURF & TURF NY 47

strip 290g - parmesan & crab crust

KING CRAB & TRUFFLE GNOCCHI 49

potato gnocchi - king crab - hollandaise - aged cheddar - shaved black truffle

GIANT PRAWN 36

grilled - micro herb salad - garlic butter

Mains

ROASTED LAMB RACK

parsnip purée - crispy baby kale - rosemary jus 36

BRAISED SHORT RIB

creamed potatoes - roasted pepper relish - crispy shallots - red wine glaze 37

BLACK COD

bok choy - togarashi - chili thread 41

ROASTED CORN-FED CHICKEN

confit leg - pumpkin purée - red wine jus - silver skin onions - crispy sage 31

ROASTED SALMON

celeriac purée - crispy cavolo nero - beurre blanc - salmon roe 33

PUMPKIN RAVIOLI

roasted butternut squash - enoki mushroom - sage butter - chesnut crumb - black truffle 34

BEEF FILET PICATA

hasselback potato - sauteed kale - red wine reduction 38

HALIBUT FISH & CHIPS

beer battered halibut filet - hand cut chunky fries - hot yuzu tartare sauce 35

STK
STEAKHOUSE

SMALL

FILET 200g 49

RUMP 290g 36

TRI TIP 290g 38

NEW YORK STRIP 250g 42

MEDIUM

SIRLOIN 350g 50

WAGYU SKIRT 300g 42

FILET 300g 67

WAGYU PICANHA 350g 52

RIBEYE 350g 54

LARGE (sliced)

BLACK ANGUS TOMAHAWK 900g 98

PORTERHOUSE 900g 113

Wagyu

prices per 200g

JAPANESE A5

FILET 176

SPINALIS 250g 65

STRIPLOIN 144

AUSTRALIAN 6/7

SKIRT 49

SPINALIS 55

CHATEAUBRIAND 350g 80

Surf & Turf

FILET 200g & ROASTED LOBSTER TAIL 69

FILET 200g & GRILLED KING PRAWN 54

SIGNATURE BUTTERS 9 each

TRUFFLE | LOBSTER | WAGYU | GARLIC

TOPPINGS

PEPPER CRUST 3

SMOKED BACON & BLUE CHEESE 7

GRILLED KING PRAWN 7

SHAVED BLACK TRUFFLE 17

CRAB & PARMESAN CRUST 13

SAUCES

STK | STK BOLD | CHIMICHURRI

RED WINE | BÉARNAISE | PEPPERCORN

Sides

10 each

TRIPLE COOKED CHIPS - bacon jalapeño fry sauce

ROSEMARY FRENCH FRIES

SAUTÉED SPINACH - garlic chips

BRUSSELS SPROUTS - bacon - cider glaze

MASHED POTATOES - parmesan crust

SAUTEED FIELD MUSHROOMS - garlic butter

TOMATO SALAD - heirloom tomatoes - red onion - fried basil - pesto

Mac & Cheese

BACON 13 | TRUFFLE 18 | CLASSIC 10

Desserts

13 each

HAZELNUT CHOCOLATE CAKE

chocolate ganache - cocoa crumble

NEW YORK CHEESECAKE

raspberries - milk ice cream

WARM CHOCOLATE CHIP COOKIE

vanilla ice cream - caramel sauce

JUNK CHALICE

whipped cream - brownie - marshmallow - popcorn - chocolate & 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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Signature Cocktails

SPICED WATERMELON 17

patron silver tequila - st-germain - watermelon syrup
lime - jalapeño - tajin rim

STRAWBERRY COBBLER 16

belvedere vodka - muddled strawberry
strawberry purée - cracker crust

SUN WRAYS 17

wray & nephew rum - peach liqueur - passion fruit purée
& liqueur - blue curaçao - orange juice

PINK G&T 16

ginome gin - amaretto - strawberry liqueur - lime juice -
fever tree lemonade

SPICY MULE 16

kraken rum - maple spice - lime juice - cointreau -
fever tree ginger beer

NOT YOU DADDY'S OLD FASHIONED 17

woodford reserve bourbon - angostura bitters
brown sugar - vanilla bean

STK-TINI 16

vodka - cranberry juice - blood orange sanguine
passion fruit purée - orange bitters

CHOCOLATE PASSION 17

grey goose vodka - passion fruit liqueur & purée - vanilla syrup -
chocolate mozart

TROPICAL KISS 16

bacardi carta blanca - strawberry liqueur & purée
pineapple juice - cocunut syrup

PERFECT MARGARITA 16

ocho 8 tequila - cointreau - fresh lime - sugar syrup

Zero Proof

NO-GRONI 11

0.0% tanqueray - lyre's italian orange - cranberry juice

BURST OF PASSION 9

pineapple juice - coconut syrup - lime juice -
passion fruit purée

Wine by the Glass

CHAMPAGNE & SPARKLING

casa valduga arte, brut, nv	125ML	12
chapuy, brut, nv		15
chapuy, rosé, nv		17

WHITE

flor de crasto, douro valley, por	175ML	11
arco dei giovì, pinot grigio, it		13
meinert, sauvignon blanc, sa		15
casa valduga, chardonnay, bz		16

ROSÉ

sospiro, pinot grigio, blush, it	175ML	11
gold, cote de provence, fr		14
whispering angel, cote de france, fr		15

RED

flor de crasto, douro, por	175ML	11
martin meinert, merlot, western cape, sa		13
massard, humilitat, priorat, sp		14
trapiche estacion 1883, malbec, mendoza, arg		15
vallepicciola, pievasciata rosso igt, toscana, it		17

FINE WINES

susana balbo, malbec, mendoza, arg, '19-21	175ML	20
avant garde, pinot noir, carneros, napa, usa, '20		22
the federalist, bba cab sav, lodi, CA, '17		24
il poggione, brunello di montalcino, it, '17		26

Bottled Beer & Cider

7 each

HARBOUR STK LAGER
HARBOUR SESSION IPA

ASAHI
CORONA

SASSY PEAR / ROSE CIDER

After Dinner Drinks

SWEET WINE & PORT

Ch. Laville Chateau Delmond	9
Quinta Do Crasto	10

TEQUILA

Casamigos Blanco	20
Cazcabel Coffee	11
Cazcabel Reposado	13
Del Maguey Mezcal	22
Don Julio 1942	55
Don Julio Anejo	21
Don Julio Blanco	19
Don Julio Reposado	23
Patron Anejo	23
Patron Reposado	22
Patron Silver	16
Rose Tequila	13

AMERICAN WHISKEY

Jack Daniel's Gentlemen Jack	14
Eagle Rare	16
Woodford Rye	20

JAPANESE WHISKY

Hibiki Harmony	29
Yamazaki Distillers Rsrv	27

BRANDY / COGNAC

Courvoisier VSOP	16
Hennessy VS	14
Hennessy XO	51
Remy Martin VSOP	18
Remy Martin XO	46

SCOTCH WHISKY

Glenfiddich 12	16
Glenfiddich 18	30
Glenfiddich Solera 15	21
Glenmorangie 10	15
Glenmorangie Quinta	21
Haig Club	19
Johnnie Walker Black	12
Johnnie Walker Gold	19
Lagavulin 16 yo	28
Oban Single Malt	29
The Balvenie 12	18
The Balvenie 14	34
The Balvenie 21	56

All prices include VAT. A discretionary service charge of 12.5% 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.

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