



Signature Cocktails

17 each

NOT YOUR DADDY'S OLD FASHIONED
woodford reserve bourbon - angostura bitters - brown sugar vanilla bean

SPICED WATERMELON
cazadores blanco tequila - st. germain - watermelon syrup - lime - jalapeño - tajin rim

STRAWBERRY COBBLER
grey goose vodka - muddled strawberry - graham cracker crust

SHOW STOPPER
bombay sapphire gin - lychee liqueur - green apple liqueur lime - st germain - moet & chandon brut

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

CUCUMBER COOLER
42 below vodka - st. germain - muddled cucumber - mint

TROPICAL KISS
bacardi carta blanca - strawberry liqueur & purée - pineapple juice - coconut syrup

SWEET ESCAPE
bombay sapphire gin - strawberry liqueur - blackcurrant - lime

PEACH HENNY SPRITZ
grey goose vodka - hennessy v.s - peach liqueur - strawberry prosecco

SPICY MULE
bacardi spiced rum - cointreau - maple spice - lime juice - fever-tree ginger beer

PERFECT MARGARITA
cazadores blanco tequila - cointreau - fresh lime - sugar syrup

Zero Proof

NO-GRONI
0.0% tanqueray - lyre's italian orange - cranberry 12

BURST OF PASSION
pineapple juice - coconut - lime - passion fruit purée 10

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Market Salads & Starters

BABY GEM CAESAR SALAD
baby gem leaves - crunchy focaccia - anchovies - parmesan 20

BURRATA
beetroot - radish - balsamic vinegar reduction 21

LIL' BRGS
jack's creek beef patty - special sauce - sesame seed bun 20

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

LIL' CHICK'N
2 buttermilk fried chicken sliders - honey-mustard sauce - sesame seed bun 18

YELLOWFIN TUNA TARTARE*
hass avocado - taro chips - soy - honey emulsion 22

Raw Bar

JALAPEÑO PICKLED SHRIMP
cocktail sauce - lemon (5) 23

OYSTERS ON A HALF SHELL*
mignonette - cocktail sauce - lemon 6 24 | 12 38

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

CALIFORNIA ROLL
snow crab - japanese mayo - avocado - tobiko - tempura wasabi - ginger 22

SPICY MOTOYAKI TUNA ROLL*
yellowfin tuna - chili garlic paste - avocado - crispy onion - sesame seeds - wasabi - ginger 21

CAVIAR 30G

blinis - mother of pearl spoons - served traditional full service on ice 99

Shellfish Platter*

OYSTERS - CEVICHE - CLAMS - MUSSELS
JALAPEÑO PICKLED SHRIMP - SNOW CRAB
NATIVE LOBSTER

44 per person

Mains

PRAWN LINGUINI
cherry tomatoes - lemon - garlic - white wine sauce 42

MERMAID FILET & CHIPS
2 filet medallions - grilled shrimp - bearnaise sauce 39

HALIBUT FISH & CHIPS
beer battered halibut filet - hand cut chunky fries - hot yuzu tartar sauce 39

BRAISED SHORT RIB
creamed potatoes - roasted pepper relish - crispy shallots - red wine glaze 40

BLACK COD
bok choy - togarashi - chili thread 41

ROASTED CORNFED CHICKEN
sweetcorn - romesco sauce - glazed pearl onions 34

ROASTED SALMON
crushed potatoes - capers - parsley - lemon butter sauce 35

PUMPKIN RAVIOLI
roasted butternut squash - enoki mushroom - sage butter - shaved truffle 34

GRILLED LAMB RACK
carrot purée - charred baby leeks - rosemary lamb jus 38

Sides

10 each

TRIPLE COOKED CHIPS bacon jalapeño fry sauce

TRUFFLE PARMESAN FRENCH FRIES

CREAMED SPINACH parmesan cheese

BROCCOLINI preserved lemon and chili

MASHED POTATOES parmesan crust

SAUTÉED FIELD MUSHROOMS garlic butter

POTATO GRATIN fresh truffle 18

Mac & Cheese

CLASSIC 10 | BACON 13 | TRUFFLE 18

Desserts

13 each

CHOCOLATE FUDGE CAKE
chocolate ganache - cocoa crumble

NEW YORK CHEESECAKE
vanilla ice cream - raspberries

APPLE CRUMBLE
vanilla ice cream

WARM CHOCOLATE CHIP COOKIE
vanilla ice cream - caramel sauce

LEMON TART
raspberry coulis

THE CLOUD

butter cake - berry compote - berry coulis - cotton candy - vanilla ice cream 26

Grill

SMALL

FILET 200g 49

FLAT IRON 290g 38

NEW YORK STRIP 250g 42

MEDIUM

FILET 300g 67

SIRLOIN 350g 53

PICANHA 350g 52

SKIRT 300G 42

RIBEYE 350g 54

LARGE (served sliced)

TOMAHAWK 900g 98

PORTERHOUSE 900g 113

JAPANESE A5 WAGYU minimum order 200g

FILET 88 (per 100g)

STRIPLOIN 72 (per 100g)

Surf & Turf

FILET 200g & GRILLED KING PRAWNS 54

SIGNATURE BUTTERS 6 each

TRUFFLE • LOBSTER • WAGYU • GARLIC

TOPPINGS

PEPPER CRUST 3

SMOKED BACON & BLUE CHEESE 7

GRILLED KING PRAWN 8

SHAVED BLACK TRUFFLE 17

CRAB & PARMESAN CRUST 13

SAUCES 2 each | sauce plate 12

STK • STK BOLD • CHIMICHURRI

RED WINE • BÉARNAISE • PEPPERCORN

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 13.5% will be added to your bill. *Consuming raw or undercooked meats, poultry, seafood or shellfish can increase your risk of foodborne illness.

Beverages

Wine by the Glass

CHAMPAGNE & SPARKLING	125ml
casa valduga, ponto nero cult brut, nv, bz	12
moet & chandon imperial brut, nv	18
moet & chandon imperial rosé, nv	22

WHITE	175ml
meinert la berry, semillon, cape winelands, sa	12
sartori, pinot grigio, venezie, it	13
meinert, sauvignon blanc, western cape, sa	15
minaia bergalio, gavi di gavi, piemonte, 2023	16
casa valduga terroir, chardonnay, bz	17

ROSÉ	175ml
sospiro, sangiovese rosato rubicone, it	12
whispering angel, cote de provence, fr	17
g de galoupet, cote de provence, fr, 2024	20

RED	175ml
meinert le berry, bordeaux blend, cape winelands, sa	12
martin meinert, merlot, western cape, sa	14
project malbec, malbec, mendoza, arg	15
cannonball, cabernet sauvignon, california, usa	17
brancaia, chianti classico, toscana, 2022, (o)	18

FINE WINES	175ml
signature susana balbo, malbec, mendoza, arg, '19-21	24
francis coppola diamond collection, cab sauv,	25
pasos robles, ca, 21	
domaine brusset, gigondas tradition le grand montmirai, '21	26
pago de carraovejas, tinta, ribera del duero, sp, '22	28

Allergies?

Scan the QR code to see all the allergens in our menu



Bottled & Cider

harbour stk lager	7	sassy rose cider	8.5
harbour session ipa	7	0.0 heineken	6
asahi	7	0.0 asahi	6
corona	7	0.0 peroni	6
sassy pear cider	8.5	0.0 sassy cider	7.5

Tequila Cellar

patron silver	19	casamigos mezcal	30
patron reposado	23	don julio blanco	21
patron anejo	25	don julio anejo	24
patron el cielo	50	don julio reposado	25
rose tequila	13	don julio 1942	60
casamigos blanco	22	clase azul blanco	37
casamigos reposado	24	clase azul reposado	54
casamigos anejo	27	clase azul anejo	110

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with benefits!

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Happy Hour

WEEKDAYS
MONDAY - FRIDAY 4-7PM

£3

OYSTER ON A HALF SHELL
TRUFFLE ARANCINI

£6

LIL' BRG & FRIES
GIANT WAGYU MEATBALL
SHORT RIB QUESADILLA

£9

STEAK & FRIES
TUNA TARTARE TACO
CRISPY CHICKEN BITES
CRISPY CALAMARI
JALAPEÑO PICKLED SHRIMP

Drinks

£3 HOUSE BEERS
£6 GLASS HOUSE RED / WHITE WINE
£9 SIGNATURE COCKTAILS

Happy Surf & Turf*

90g FILET & JUMBO PRAWN

19

All prices include VAT. A discretionary service charge of 13.5% will be added to your bill. *Consuming raw or undercooked meats, poultry, seafood or shellfish can increase your risk of foodborne illness. We serve premium or deluxe spirits, poured as 50ml. All spirits are also available in 25ml measures. Wines by the glass are also available in 125ml measures.