

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

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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