

A man and a woman are smiling and looking at each other at a dining table. The man is on the left, wearing a dark shirt, and the woman is on the right, wearing a dark, shimmering halter-neck top. They are both holding wine glasses. The table is set with a large white plate of steak, a small bowl of sauce, a black tray of breaded appetizers, and a black bowl of salad. The background is dark and out of focus.

# STK<sup>®</sup>

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## GROUP & PRIVATE DINING

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*\*Menus are seasonal, items & pricing are subject to change\**



**40 CELEBRATION AVENUE, EAST VILLAGE, LONDON, E20 1DB, UK**

**+44 02034758126**

**GROUP RESERVATIONS / ENQUIRES**

[London\\_reservations@togrp.com](mailto:London_reservations@togrp.com)

**PRIVATE DINING RESERVATIONS / ENQUIRES**

[London\\_reservations@togrp.com](mailto:London_reservations@togrp.com)

**HOURS OF OPERATION:**

**DINNER**

Sunday - Thursday: 4pm - Midnight

Friday & Saturday: 4pm - 1am

**LUNCH**

Monday - Friday: 11:30am - 4pm

**BRUNCH**

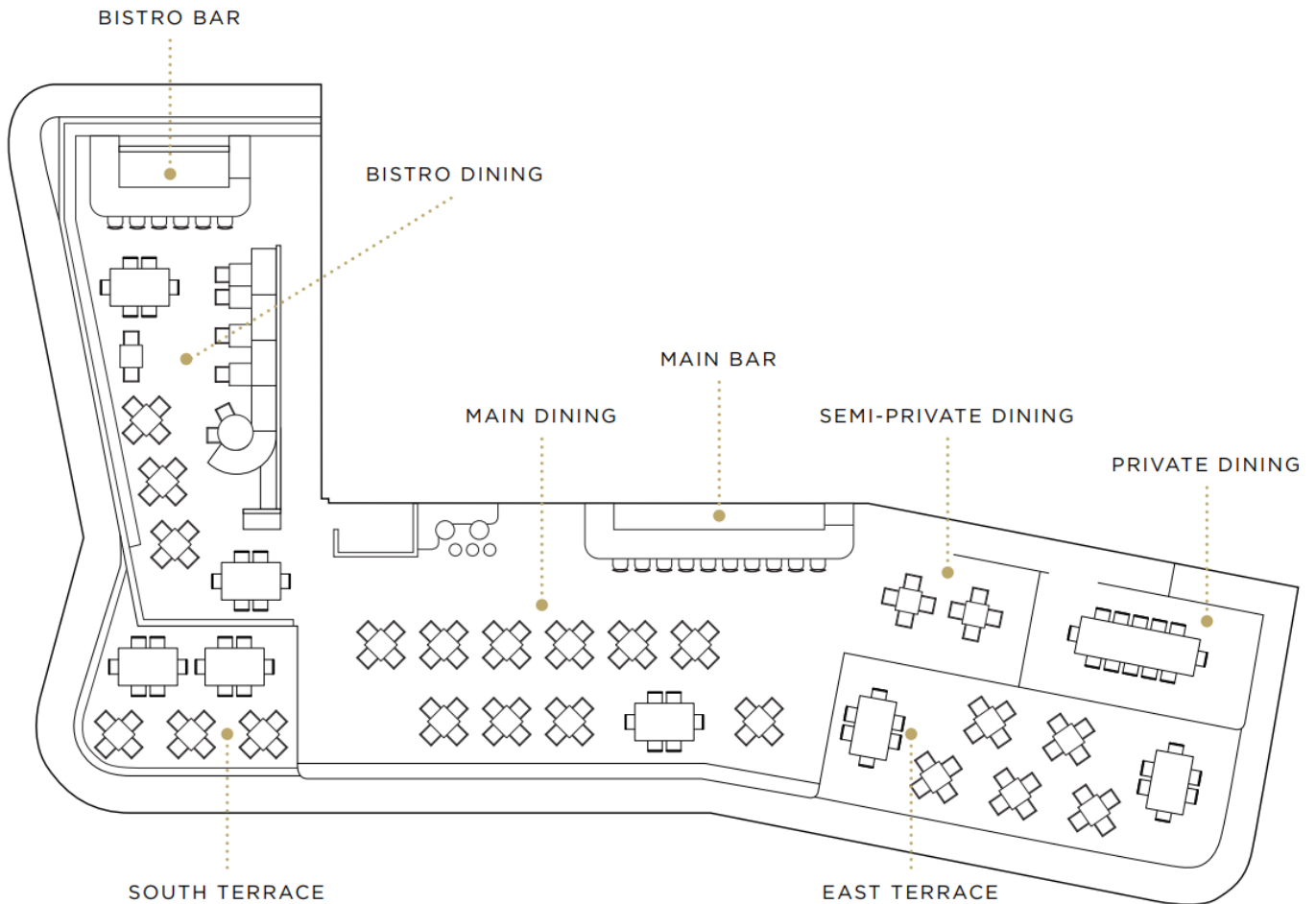
Saturday & Sunday: 11am - 4pm

**HAPPY HOUR**

Monday - Friday: 3pm - 6:30pm

Sunday - Wednesday: 10pm - Close

# Floorplan



## **PRIVATE DINING ROOM**

Maximum capacity:  
18 guests seated  
30 reception style

## **BISTRO**

Maximum capacity:  
40 guests seated  
70 reception style

## **MAIN DINING ROOM**

Maximum capacity:  
72 guests seated  
250 reception style

## **FULL VENUE**

Maximum capacity:  
115 guests seated  
350 reception style



Let's do lunch

£45 per person  
Monday to Friday

**STARTER** *served family style* .....

**BABY GEM CAESAR**  
baby gem leaves - crunchy focaccia - parmesan cheese

**CHOPPED LETTUCE**  
peas - avocado - cucumber - croutons - mature cheddar

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

**MAIN** *choice of one main per person* .....

**GRILLED CHICKEN SANDWICH**  
fried egg - blt - cheddar cheese - toasted bun - fries

**BIG USDA BURGERS & FRIES**  
180G beef patty - cheddar cheese - lettuce - tomato - special sauce

**STK SANDWICH**  
shaved coffee-rubbed ribeye - carmelized onion - gruyere - horseradish cream

**MUSHROOM & TRUFFLE TAGLIATELLE**  
pecorino - braised mushroom - baby spinach - shaved black truffle

**SIDES** *served family style* .....

**CHEF'S SELECTION OF SIDES**

**DESSERT** *served family style* .....

**STK SIGNATURE DESSERT BOARD**

*\*Menus are seasonal, items & pricing are subject to change\*  
Please inform the team if you have any allergies or dietary requirements.  
A discretionary service charge of 12.5% will be added to your bill.*

# Bright & Early

£55 per person  
Saturday and Sunday brunch

## **STARTER** *served family style* .....

FRESH FRUIT

ASSORTED PASTRIES

## **MAIN** *choice of one main per person* .....

### **LOBSTER & EGGS BENEDICT**

lobster - baby spinach - poached eggs - caviar hollandaise - toasted english muffin

**FILET 200G** - served with fries

### **CINNAMON FRENCH TOAST**

brioche - berries - cream cheese icing - maple syrup

### **HOT CHICKEN & WAFFLE**

buttermilk waffles - fried hot chicken thigh - pickles - coleslaw - maple BBQ sauce

## **DESSERT** *served family style* .....

STK SIGNATURE DESSERT BOARD

*Bottoms Up*

**MIMOSA OR BLOODY MARY**

£30 PER PERSON | 90 MINUTES

# *It's a brunch thing*

*£80 per person  
Saturday and Sunday brunch*

## **STARTER** *served family style* .....

### FRESH FRUIT

#### **BABY GEM CAESAR**

baby gem leaves - crunchy focaccia - parmesan cheese

#### **CHOPPED LETTUCE**

peas - avocado - cucumber - croutons - mature cheddar

#### **CRISPY CALAMARI**

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

## **MAIN** *served family style* .....

### FILET 200G

### NY STRIP

#### **CINAMMON FRENCH TOAST**

brioche - berries - cream cheese icing - maple syrup

#### **HOT CHICKEN & WAFFLE**

buttermilk waffle - fried hot chicken thigh - pickles - coleslaw - maple BBQ sauce

#### **LOBSTER & EGGS BENEDICT**

lobster - baby spinach - poached eggs - caviar hollandaise - toasted english muffin

## **SIDES** *served family style* .....

### CHEF'S SELECTION OF SIDES

## **DESSERT** *served family style* .....

### STK SIGNATURE DESSERT BOARD

*Bottoms Up*

**MIMOSA OR BLOODY MARY**

£30 PER PERSON | 90 MINUTES



# The Vibe menu

£70 per person  
Monday to Sunday - lunch and dinner

## STARTER *served family style* .....

**BABY GEM CAESAR**  
baby gem leaves - crunchy focaccia - parmesan cheese

**CHOPPED LETTUCE**  
peas - avocado - cucumber - croutons - mature cheddar

**LIL' BRGS**  
usda beef - special sauce - sesame seed bun

**JALAPENO PICKLED SHRIMP COCKTAIL**  
cocktail sauce - lemon

## MAIN *choice of one main per person* .....

**ROASTED CORNFED CHICKEN**  
peas & beans - confit garlic - toasted mustard seeds jus

**ROASTED SALMON**  
asparagus - green peas - potato gnocchi - beurre blanc sauce

**NEW YORK STRIP 290g**

**FLAT IRON**

**MUSHROOM TAGLIATELLE**  
pecorino - braised mushroom - baby spinach - shaved black truffle

## SIDES *served family style* .....

**CHEF'S SELECTION OF SIDES**

## DESSERT *served family style* .....

**STK SIGNATURE DESSERT BOARD**

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# Not your daddy's menu

£80 per person  
Monday to Sunday - lunch and dinner

## STARTER *choice of one starter per person* .....

### BABY GEM CAESAR

baby gem leaves - crunchy focaccia - parmesan cheese

### LIL' BRGS

usda beef - special sauce - sesame seed bun

### YELLOWFIN TUNA TARTARE

hass avocado - taro chips - soy-honey emulsion

### CRISPY CALAMARI

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

### JALAPENO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

## MAIN *choice of one main per person* .....

### ROASTED CORNFED CHICKEN

peas & beans - confit garlic - toasted mustard seeds jus

### FILET 200G

### FLAT IRON

### BRAISED BEEF SHORT RIB

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

### ROASTED SALMON

asparagus - green peas - potato gnocchi - beurre blanc sauce

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - baby spinach shaved black truffle

## SIDES *served family style* .....

### CHEF'S SELECTION OF SIDES

## DESSERT *served family style* .....

### STK SIGNATURE DESSERT BOARD





# The STK prime menu

£90 per person

Monday to Sunday - lunch and dinner

## 1<sup>ST</sup>COURSE *served family style* .....

**SHELLFISH PLATTER** - oysters - ceviche - clams - mussels - jalapeno pickled shrimp - crab

**BURRATA** - heirloom tomatoes - fried basil - basil oil - crunchy sourdough - pesto

**BABY GEM CAESAR** - baby gem leaves - crunchy focaccia - parmesan cheese

**CRISPY CALAMARI** - basil - padron peppers - roasted garlic & lime aioli - asian chili sauce

**LIL'S BRGS** - USDA beef - special sauce - sesame seed bun

## 2<sup>ND</sup>COURSE *served family style* .....

**WAGYU PICANHA**

**TOMAHAWK**

**ROASTED CORNFED CHICKEN** - peas & beans - confit garlic - toasted mustard seeds jus

**ROASTED SALMON** - asparagus - green peas - potato gnocchi - beurre blanc sauce

**MUSHROOM & TRUFFLE TAGLIATELLE** - pecorino - braised mushrooms - baby spinach shaved black truffle

## SIDES *served family style* .....

**CHEF'S SELECTION OF THREE SIDES**

## DESSERT *served family style* .....

**STK SIGNATURE DESSERT BOARD**

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## The upgrades

### ADD ONS

#### SHELLFISH TOWER

oyster - ceviche - clams - mussels -jalapeno pickled shrimp - snow crab - maine lobster £40

#### OYSTER ON A HALF SHELL

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

#### BUTTER BOARD

truffle - lobster - wagyu umami - garlic £25

#### STK SIGNATURE SAUCES

STK - STK bold - peppercorn - red wine - bernaise - chimichurri £14

CHEF CREATED TOPPINGS BOARD £25

### PREMIUM MAC & CHEESE

TRUFFLE MAC & CHEESE £18

BACON MAC & CHEESE £13

### PREMIUM STEAK

A5 WAGYU MENU - priced per ounce \*MP

PORTERHOUSE £113

### WINE PAIRINGS

Custom sommelier paired wines are available with each menu,  
ask your event sales representative for pricing

*\*MP market price*

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