STEAKHOUSE

 \overline{R}

STK STRAND GROUP & PRIVATE DINING



STK STRAND 336-337 STRAND LONDON WC2R 1HA +44 (0) 20 3880 7045

GROUP RESERVATION & ENQUIRIES stkstrand@togrp.com

PRIVATE DINING RESERVATION & ENQUIRIES stkstrand@togrp.com

STKSTEAKHOUSE.COM/LONDON

HOURS OF OPERATION

Sunday - Thursday Friday - Saturday 12:00pm - 12:00am 12:00pm - 1:00am

*Hours can be extended subject to availability.









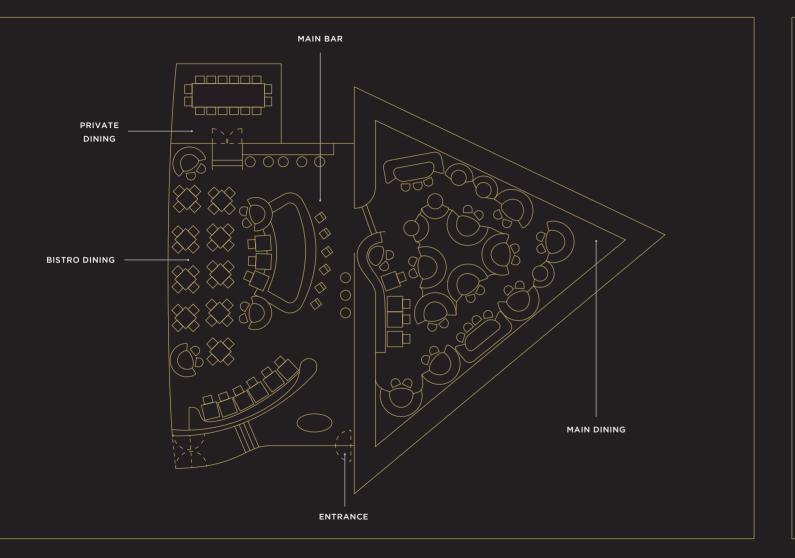
Private Dining Room From celebratory dinners to business lunches, our private dining room is the perfect space



Main Dining Room Our Main Dining Room is perfect for large-scale events from end of year parties, to

Bistro





Floorplan & Capacities

EVENT OPTIONS	SEATED CAPACITY	STANDING CAPACITY
PRIVATE DINING	30	40
BISTRO DINING	120	200
MAIN DINING	130	250

FULL VENUE	250
------------	-----



500

Events Team +44 (0) 20 3880 7045 | stkstrand@togrp.com

STK STRAND

The Vibe Menu

SAMPLE MENU | 70 PER GUEST

STARTERS SERVED FAMILY STYLE

BABY GEM CAESAR SALAD baby gem leaves - crunchy focaccia - anchovies - parmesan BLUE ICEBERG applewood bacon - blue cheese ranch - stilton crumble - cherry tomatoes LIL' BRGS jack's creek beef patty - special sauce - sesame seed bun TRUFFLE ARANCINI parmesan - truffle mayo

MAINS CHOICE OF ONE MAIN PER PERSON

NEW YORK STRIP 250g **ROASTED CORNFED CHICKEN** sweetcorn - romesco sauce - glazed pearl onions **ROASTED SALMON** crushed potatoes - capers - parsley - saffron lemon - butter sauce PUMPKIN RAVIOLI roasted butternut squash - enoki mushroom - sage butter - shaved truffle

SIDES SERVED FAMILY STYLE CHEF'S SELECTION OF SIDES

DESSERTS SERVED FAMILY STYLE STK SIGNATURE DESSERT BOARD



Not Your Daddy's Menu

SAMPLE MENU | 80 PER GUEST

STARTERS SERVED FAMILY STYLE

BABY GEM CAESAR SALAD baby gem leaves - crunchy focaccia - anchovies - parmesan LIL' BRGS jack's creek beef patty - special sauce - sesame seed bun TRUFFLE ARANCINI parmesan - truffle mayo YELLOWFIN TUNA TARTARE* hass avocado - taro chips - soy - honey emulsion CRISPY CALAMARI basil - padrón peppers - roasted garlic & lime aioli - asian chili sauce

MAINS CHOICE OF ONE MAIN PER PERSON

FILET 200g

NEW YORK STRIP 250g

ROASTED CORNFED CHICKEN sweetcorn - romesco sauce - glazed pearl onions ROASTED SALMON crushed potatoes - capers - parsley - saffron lemon - butter sauce BRAISED BEEF SHORT RIB creamed potatoes - roasted pepper relish - crispy shallots - red wine glaze PUMPKIN RAVIOLI roasted butternut squash - enoki mushroom - sage butter - shaved truffle

SIDES SERVED FAMILY STYLE

CHEF'S SELECTION OF SIDES

DESSERTS 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 will be added to your bill.

The STR Prime Menu

SAMPLE MENU | 90 PER GUEST

1ST COURSE SERVED FAMILY STYLE

SHELLFISH PLATTER ovsters - ceviche - clams - mussels - jalapeño pickled shrimp - snow crab BABY GEM CAESAR SALAD baby gem leaves - crunchy focaccia - anchovies - parmesan LIL' BRGS jack's creek beef patty - special sauce - sesame seed bun **TRUFFLE ARANCINI** parmesan - truffle mayo CRISPY CALAMARI basil - padrón peppers - roasted garlic & lime aioli - asian chili sauce

2ND COURSE SERVED FAMILY STYLE

WAGYU PICANHA 350g

TOMAHAWK

ROASTED CORNFED CHICKEN sweetcorn - romesco sauce - glazed pearl onions ROASTED SALMON crushed potatoes - capers - parsley - saffron lemon - butter sauce PUMPKIN RAVIOLI roasted butternut squash - enoki mushroom - sage butter - shaved truffle

SIDES SERVED FAMILY STYLE

CHEF'S SELECTION OF SIDES

DESSERTS SERVED FAMILY STYLE

STK SIGNATURE DESSERT BOARD





Canapé Menu

SAMPLE MENU

MENU PACKAGE 1 | 49 PER GUEST

LIL' BRGS | SHORT RIBS CROQUETTES | CEVICHE STK & CHIPS | TRUFFLE ARANCINI | CALIFORNIA MAKI ROLL **BACON MAC & CHEESE CROQUETTES | JALANPEÑO PICKLED SHRIMPS**

MENU PACKAGE 2 | 75 PER GUEST

TUNA TACOS | CEVICHE | CRAB SLIDER | LIL' BRG CRISPY CHICKEN BITES | TRUFFLE ARANCINI BACON MAC & CHEESE CROQUETTES | CALIFORNIA ROLL CALAMARI CONES | SALMON MAKI | FALAFEL TAHINI

CARVING STATION EXPERIENCE

Elevate your event with our Carving Station option included in our Canapé menu. Our skilled chefs will freshly carve a selection of premium cuts, accompanied by a variety of sauces and sides.

Interested in adding this to your event? Contact us for more information.



The Upgrades

SUPPLEMENTS PRICES AVAILABLE ON REQUEST OYSTERS-ON-A-HALF SHELL cocktail sauce - mignonette - lemon. served in half and full dozen BUTTER BOARD truffle - lobster - wagyu umami - garlic STK SIGNATURE SAUCES stk - stk bold - peppercorn - red wine - béarnaise - chimichurri SHELLFISH TOWER oysters - ceviche - clams - mussels - jalapeño pickled shrimp - snow crab - maine lobster CHEF CREATED TOPPINGS BOARD

PREMIUM STEAK

A5 WAGYU MENU served by the ounce at market price PORTERHOUSE

PREMIUM MAC & CHEESE

TRUFFLE MAC & CHEESE

BACON MAC & CHEESE

WINE PAIRINGS

Custom sommelier paired wines are available with each menu. Ask your event sales representative for pricing.

CANAPÉS

Please enquire.

FOOD STATIONS

Please enquire.

*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 will be added to your bill.







Our Suppliers

We have a preferred supplier list ranging from DJ's, p & videographers, florists and entertainment compa

Our expert team can recommend the perfect suppliers and ensure that every detail is taken care of so you and your guests have an unforgettable experience with us.

hotographers nies.



Notes



STK STRAND

336-337 STRAND, LONDON WC2R 1HA +44 (0) 20 3880 7045

stkstrand@togrp.com

STKSTEAKHOUSE.COM/LONDON