

A man and a woman are smiling and dining at a restaurant. The man is on the left, holding a wine glass. The woman is on the right, holding a piece of bread. The table is set with a large plate of steak, a small bowl of sauce, a tray of bread, and a bowl of salad. The background is dark and out of focus.

STK[®]

GROUP & PRIVATE DINING

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

PRIVATE DINING RESERVATIONS / ENQUIRES

London_reservations@togrp.com

HOURS OF OPERATION:

DINNER

Sunday - Thursday: 4pm - Midnight

Friday & Saturday: 4pm - 1am

LUNCH

Monday - Friday: 11:30am - 4pm

BRUNCH

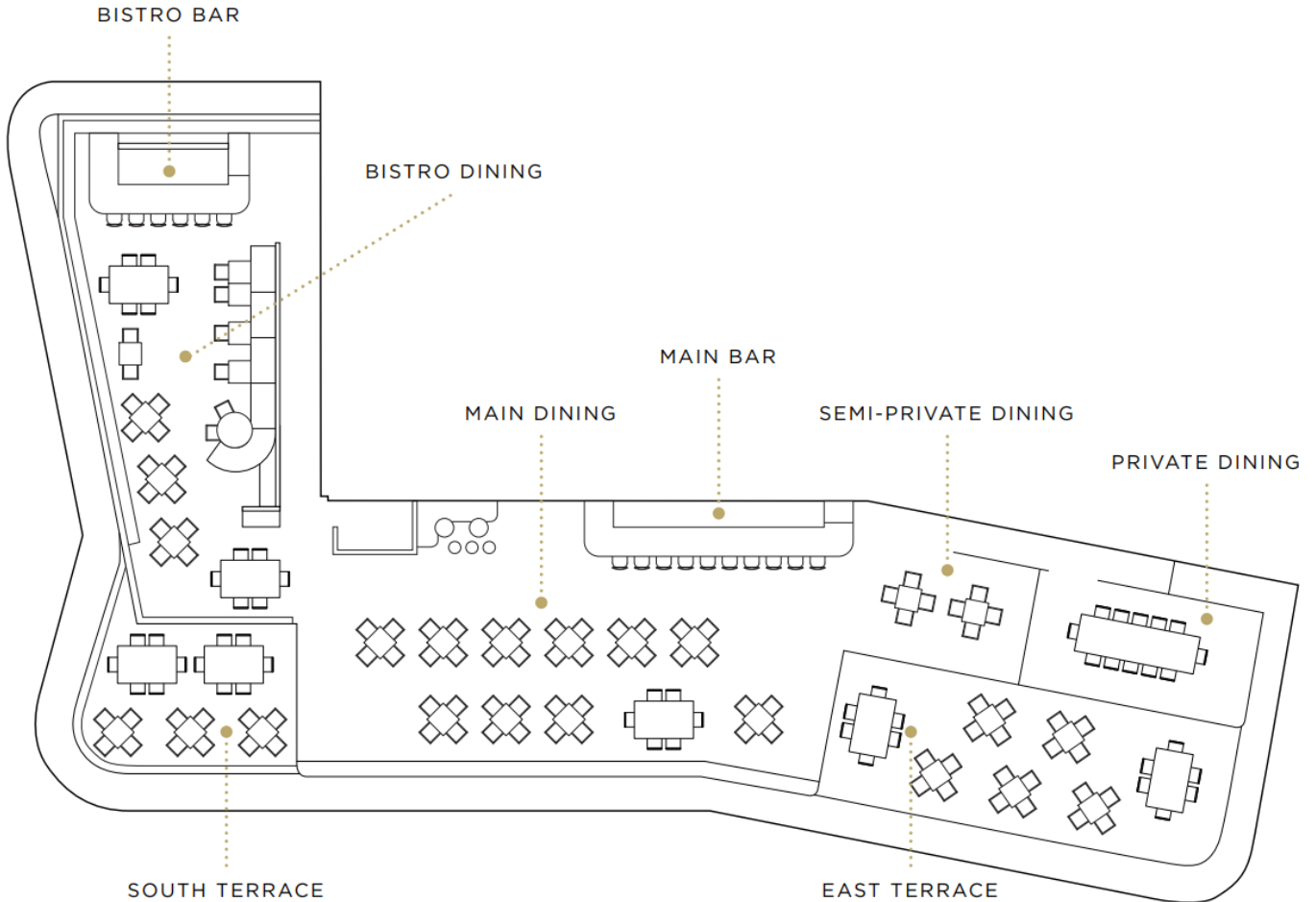
Saturday & Sunday: 11am - 4pm

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

**Menus are seasonal, items & pricing are subject to change*
A discretionary service charge of 12.5% will be added to your bill.*



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

**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.*



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

1ST 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

2ND 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

Menus are seasonal, items & pricing are subject to change
A discretionary service charge of 12.5% will be added to your bill.

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*

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.