



ROOFTOP  
STK®  
STRATFORD

GROUP & PRIVATE DINING



40 CELEBRATION AVENUE  
EAST VILLAGE, LONDON E20 1DB  
+44 (0) 20 3475 8126

GROUP RESERVATION & ENQUIRIES  
london\_reservations@togrp.com

PRIVATE DINING RESERVATION & ENQUIRIES  
london\_reservations@togrp.com

STKSTEAKHOUSE.COM/LONDON  
EATSTKLONDON

### HOURS OF OPERATION

Sunday - Thursday	11:30 - 00:00
Friday - Saturday	11:30 - 01:00

\*Hours can be extended subject to availability.



### Private Dining Room

From celebratory dinners to business lunches, our private dining room is the perfect space for your event.



### Bistro

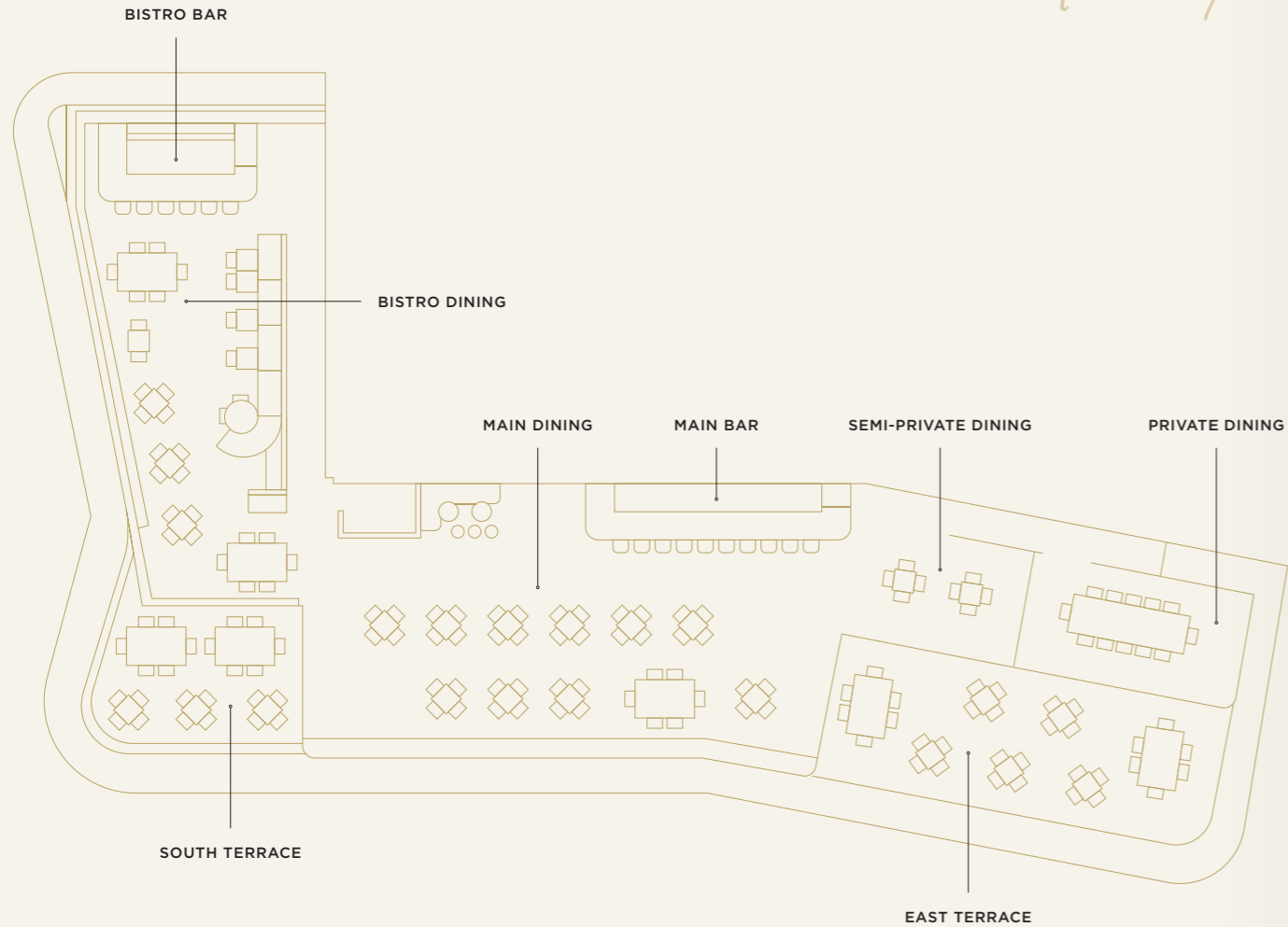
Our versatile Bistro is the perfect backdrop for your semi-exclusive events.



### Main Dining Room

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

# Floorplan



## Capacities

### PRIVATE DINING

MAXIMUM CAPACITY:  
Seated  
Standing

### BISTRO

MAXIMUM CAPACITY:  
Seated  
Standing

### MAIN DINING

MAXIMUM CAPACITY:  
Seated  
Standing

### FULL VENUE

MAXIMUM CAPACITY:  
Seated  
Standing

STK | GROUP & PRIVATE DINING | FLOORPLAN



# Lunch Menu

SAMPLE MENU | 45 PER GUEST

## STARTERS SERVED FAMILY STYLE

### BABY GEM CAESAR

Baby gem leaves, crunchy focaccia, parmesan cheese

### BLUE ICEBERG

Bacon, blue cheese ranch, Stilton crumble, cherry tomato

### YELLOWFIN TUNA TARTARE

Hass avocado, taro chips, soy-honey emulsion

## MAINS CHOICE OF ONE MAIN PER PERSON

### GRILLED CHICKEN SANDWICH

Fried egg, BLT, cheddar cheese, toasted bun

### BIG USDA BURGER

180g Beef patty, cheddar cheese, lettuce, tomato, special sauce

### STK SANDWICH

Shaved coffee, rubbed ribeye, caramelised onion, Gruyère cheese, horseradish cream

### PUMPKIN RAVIOLI

Roasted butternut squash, enoki mushroom, sage butter, chesnut crumb, black 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 of 12.5% Will be added to your bill.



# The Vibe Menu

SAMPLE MENU | 70 PER GUEST

## STARTERS SERVED FAMILY STYLE

### BABY GEM CAESAR

Baby gem leaves, crunchy focaccia, parmesan cheese

### BLUE ICEBERG

Bacon, blue cheese ranch, Stilton crumble, cherry tomato

### LIL' BRGS

USDA beef, special sauce, sesame seed bun

### JALAPEÑO PICKLED SHRIMP COCKTAIL

Cocktail sauce, lemon

## MAINS CHOICE OF ONE MAIN PER PERSON

### ROASTED CORN-FED CHICKEN

Confit leg, pumpkin purée, red wine jus, silver skin onions, crispy sage

### ROASTED SALMON

Celeriac purée, crispy cavolo nero, beurre blanc, salmon roe

### NEW YORK STRIP 290g

### WAGYU RUMP

### PUMPKIN RAVIOLI

Roasted butternut squash, enoki mushroom, sage butter, chesnut crumb, black truffle

## SIDES SERVED FAMILY STYLE

### CHEF'S SELECTION OF SIDES

## DESSERTS SERVED FAMILY STYLE

### STK SIGNATURE DESSERT BOARD

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# Not Your Daddy's Menu

SAMPLE MENU | 80 PER GUEST

## STARTERS SERVED FAMILY STYLE

### 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, Padrón peppers, roasted garlic & lime aioli, Asian chilli sauce

### JALAPEÑO PICKLED SHRIMP COCKTAIL

Cocktail sauce, lemon

## MAINS CHOICE OF ONE MAIN PER PERSON

### FILET 200g

### WAGYU RUMP

### ROASTED CORN-FED CHICKEN

Confit leg, pumpkin purée, red wine jus, silver skin onions, crispy sage

### ROASTED SALMON

Celeriac purée, crispy cavolo nero, beurre blanc, salmon roe

### BRAISED BEEF SHORT RIB

Creamed potatoes, roasted pepper relish, crispy shallots, red wine glaze

### PUMPKIN RAVIOLI

Roasted butternut squash, enoki mushroom, sage butter, chesnut crumb, black truffle

## SIDES SERVED FAMILY STYLE

### CHEF'S SELECTION OF SIDES

## DESSERTS SERVED FAMILY STYLE

### STK SIGNATURE DESSERT BOARD

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STK | GROUP & PRIVATE DINING | NOT YOUR DADDY'S MENU

# The STK Prime Menu

SAMPLE MENU | 90 PER GUEST

## 1<sup>ST</sup> COURSE SERVED FAMILY STYLE

### SHELLFISH PLATTER

Oysters, ceviche, clams, mussels, jalapeño pickled shrimp, King crab

### BURRATA

Heritage beet, cherry vinegar reduction, crunchy sourdough

### BABY GEM CAESAR

Baby gem leaves, crunchy focaccia, parmesan cheese

### CRISPY CALAMARI

Basil, Padrón 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 CORN-FED CHICKEN

Confit leg, pumpkin purée, red wine jus, silver skin onions, crispy sage

### ROASTED SALMON

Celeriac purée, crispy cavolo nero, beurre blanc, salmon roe

### PUMPKIN RAVIOLI

Roasted butternut squash, enoki mushroom, sage butter, chesnut crumb, black truffle

## SIDES SERVED FAMILY STYLE

### CHEF'S SELECTION OF SIDES

## DESSERTS SERVED FAMILY STYLE

### STK SIGNATURE DESSERT BOARD

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STK | GROUP & PRIVATE DINING | THE STK PRIME

# The Upgrades

## SUPPLEMENTS PRICES AVAILABLE ON REQUEST

### SHELLFISH TOWER

Oysters, ceviche, clams, mussels, jalapeño pickled shrimp, snow crab, Maine lobster

### OYSTERS-ON-A-HALF SHELL

Cocktail sauce, mignonette, lemon

(6) | (12)

### BUTTER BOARD

Truffle, lobster, Wagyu umami, garlic

### STK SIGNATURE SAUCES

STK | STK bold | peppercorn | red wine | béarnaise | chimichurri

### 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.

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