



Three Course Menu for £30

Starters

chilled gazpacho
basil sorbet

salt beef & green beans
shallots – tarragon – Dijon

li'l BRGs
wagyu beef – special sauce – sesame seed bun

Mains

USDA rump steak (£5 supplement)
200g – STK sauce

risotto
ceps – wild garlic

new season lamb
braised shoulder – roast cutlet – gnocchi – tomato petals

roast cod
chick peas – mussels – leeks

Fancy a Cheeky Bit on the Side?

lobster mac & cheese ~14 **fries** ~4
Jersey Royal potatoes ~4 **mac & cheese** ~6
buttered greens ~4 **tomato & onion salad** ~4
parmesan truffle chips ~6 **mushrooms** ~4
sticky rib mac & cheese ~8

Additional Toppings

grilled lobster half tail ~17 **pepper crust** ~3
bacon & cheese melt ~4.5 **soft shell crab** ~6.5
duck liver ~7 **grilled prawn** ~9
black truffle butter ~4 **fried hen's egg** ~2
bone marrow butter ~3.5

Desserts

“STK snickers”
salted caramel – roasted peanuts

lager and lime
lime parfait – beer jelly

STK ice
mini ice cream cones & fruit sorbet

*A discretionary service charge of 15% will be added to your bill. We cannot guarantee the absence of nuts traces or other allergens.
Please advise a member of staff if you have any particular dietary requirements.*

T: 02073953450 W: STKhouse.com

