



LUNCH £65 | DINNER £75

STARTERS

LIL' BRGS
USDA BEEF, SPECIAL SAUCE, SESAME SEED BUN

SOFT SHELL CRAB SLIDERS
WASABI REMOULADE, PICKLED GINGER

BEETROOT CURED SALMON
CARBON CARTA BREAD, HORSERADISH CREAM & BEETROOTS

ROASTED CAULIFLOWER
CELERIAC CREAM, SWEET RED ENDIVE, TRUFFLE
& TOASTED HAZELNUTS

CHOPPED SALAD
PEAS, AVOCADO, CUCUMBER, CROUTONS, MATURE CHEDDAR

MAINS

SLOW ROASTED FREE RANGE TURKEY
CHESTNUT & SAGE STUFFING, BRUSSELS SPROUTS & CHESTNUT,
ALL THE TRIMMINGS

GRILLED GRAIN FED BEEF FILLET 200G
STK SAUCE

ROASTED SEA BASS
PINE NUT CRUST, MUSSELS, PARSNIP, WATERCRESS VELOUTE

WILD MUSHROOMS
CAVOLO NERO, YUCCA & FETA MASH, MOJO SAUCE

SIDES

MAC & CHEESE | ROASTED BROCCOLINI, CHILLI, PINE NUTS & PECORINO
PARMESAN TRUFFLE CHIPS | FRENCH FRIES | CREAMED SPINACH

DESSERTS

STK ICE
PRE-DESSERT FOR EVERYONE

STK SWEET TREAT BOARD
ASSORTMENT OF CHOCOLATE CAKES, MINI DESSERTS, MACAROONS, FUN SWEETS & COTTON CANDY

Head Chef - Dimitrios Niarchos / Executive Chef - Vincent Menager

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.
Allergen information is available on request from your server. A discretionary service charge of 12.5% will be added to your bill.