



PRIVATE DINING

STK
L O N D O N



London hails as the sexiest steakhouse to hit London. It's unique concept artfully blends the modern steakhouse and chic lounge into one, offering a dynamic, fine dining experience with the superior quality of a traditional steakhouse.

London distinguishes itself by focusing on the social experience with a sleek, contemporary design and an in-house DJ who creates an infectious, high-energy vibe. The menu features reimagined classic American cuisine with signature dishes like bite-sized Lil' BRGs made with Wagyu beef, and, of course, the highest quality USDA Prime steak.

London defines the modern fine dining experience with incredible food, world-class service and the perfect atmosphere.

THE MAIN DINING ROOM

Seated dinner for up to 240 guests

WITHIN THE MAIN DINING AREA:

- GILDA GREY
90 Guests
- TEMPEST STORM
130 Guests
- CANDY BAR
Cocktail reception area for up to 30 guests

PRIVATE DINING SUITE

- BLAZE STAR
For more intimate affairs, we offer our private room which looks out onto the restaurant floor that can seat groups of up to 28.





DINING AREAS

BLAZE STAR

- Seats up to 28 guests
- Fully private area located off the Main Floor
- The music from the DJ is piped into this room for the ultimate atmosphere (you control the volume)
- Table settings, personalised menus and invitations available upon request.



CANDY STAR

- Area can host up to 30 guests
- Ideal for a semiprivate event
- The Candy Bar is located on the main floor
- Leather seating, low tables and complimentary white leather stools make it to perfect area to socialize and network
- Specific 'Social' menu and drinks packages available
- Table settings, personalised menus and invitations available upon request.



TEMPEST STORM

- Raised area of the Main Room
- Ideal for a semiprivate event
- Seats up to 130 guests
- Table settings, personalised menus and invitations available upon request.



GILDA GREY

- Bistro area of the Main Room
- Ideal for a semiprivate event
- Table settings, personalised menus and invitations available upon request.



MENUS

BAR

- 5. Ultra premium bar
- 5. Premium bar
- 6. Standard open bar
- 6. Beer & wine package

CANDY BAR MENU

- 7. Social menu

DINNER MENUS

- 9. Seated dinner #1
- 10. Seated dinner #2
- 11. Seated dinner #3
- 12. Steak masterclass menu
- 13. Wine tasting menu



BAR PACKAGES

ULTRA PREMIUM

LIQUOR

Belvedere, Bulldog Gin, Tanqueray Ten, Bacardi 8 Year Old, Patron Silver, Gentleman Jack Bourbon, Johnnie Walker Gold, Balvenie 14 Year Old, Courvoisier VSOP

CHAMPAGNE

Billecart-Salmon Rosé

SPARKLING

Casa Valduga, Arte Tradicional

WINE

Painter Bridge Chardonnay, Seresin Sauvignon Blanc, Alsace Pinot Blanc, Artolas Vidigal Portugal, Four Vines Zinfandel, Gran Mascota Malbec

BOTTLED BEER

Asahi Super Dry, Hiver Honey Lager, Goose Island IPA, Blue Moon, Rekorderlig Dry

NON - ALCOHOLIC

Assorted fresh juices, Soft drinks, Red Bull

1 Hour £45 | 2 Hour £85 | 3 Hour £125 (£25 per guest, every hour thereafter)

*pricing is per guest and does not include VAT or service charge. Minimum of 1 hour & 15 guests required. Packages do not include bottled water or shots. All spirit measures are based on 50ml and wine based on 175ml pours

PREMIUM

LIQUOR

Grey Goose, Star of Bombay, Sailor Jerry Spiced, Bacardi Superior, Johnnie Walker Black, Parton Silver

SPARKLING

Casa Valduga, Arte Tradicional

WINE

Painter Bridge Chardonnay, Seresin Sauvignon Blanc, Alsace Pinot Blanc, Artolas Vidigal Portugal, Four Vines Zinfandel

BOTTLED BEER

Asahi Super Dry, Hiver Honey Lager, Goose Island IPA, Blue Moon, Rekorderlig Dry

NON - ALCOHOLIC

Assorted fresh juices, Soft drinks, Red Bull

1 Hour £30 | 2 Hour £57 | 3 Hour £85 (£18 per guest, every hour thereafter)

*pricing is per guest and does not include VAT or service charge. Minimum of 1 hour & 15 guests required. Packages do not include bottled water, Red Bull or shots. All spirit measures are based on 50ml and wine based on 175ml pours.

STANDARD OPEN BAR

LIQUOR

Russian Standard Vodka, Bombay, Bacardi Superior, Early Times, Dewar'sw White Label, El Jimador Reposado

SPARKLING

Casa Valduga, Arte Tradicional

WINE

Painter Bridge Chardonnay, Artolas Vidigal Portugal

BOTTLED BEER

Asahi Super Dry, Hiver Honey Lager, Rekorderlig Dry

NON - ALCOHOLIC

Assorted fresh juices, Soft drinks

1 Hour £25 | 2 Hour £47 | 3 Hour £68 (£15 per guest, every hour thereafter)

*pricing is per guest and does not include VAT or service charge. Minimum of 1 hour & 15 guests required. Packages do not include bottled water, Red Bull or shots. All spirit measures are based on 50ml and wine based on 175ml pours.

BEER & WINE

WINE

Painter Bridge Chardonnay, Artolas Vidigal Portugal

BOTTLED BEER

Asahi Super Dry, Hiver Honey Lager, Rekorderlig Dry

NON - ALCOHOLIC

Assorted fresh juices, Soft drinks

1 Hour £20 | 2 Hour £35 | 3 Hour £50 (£10 per guest, every hour thereafter)

*pricing is per guest and does not include VAT or service charge. Minimum of 1 hour & 15 guests required. Packages do not include bottled water, Red Bull or shots. All wine based on 175ml pours.

BAR MENU

Lil' BRGs	11
Wagyu beef, special sauce, sesame seed bun	
Soft shell crab slider	12.5
Pickled ginger, crushed cashews	
Tuna pops	7
Red curry dressing	
Scallop ceviche	11
Avocado, orange, celery, coriander, lime zest	
Hot wings	10
Pickled celery, chilly curd	
Triple cooked chips & aioli	4

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.



SEATED DINNER #1

STARTERS

Lil' BRGs

Wagyu beef, special sauce, sesame seed bun

Fish soup, rouille, gruyere, croutes

Cucumber ceviche, greek yoghurt, green tomato caviar, grapefruit & mandarin

Dorset air dried ham, rosemary figs, berkswell cheddar, salt bread

MAINS

New York strip 250g

Cornish hake, mussels, celeriac, watercress, mussel ketchup, sea vegetables

Westcombe ricotta & spinach cannelloni

All mains are served with a chefs selection of sides for the table

DESSERTS

Sticky bourbon & cola pudding

Strawberry cheesecake ice cream & gingerbread

Twice baked apple crumble, milk ice cream

Head Chef - Stefano Lorenzini / Culinary Director Barry Vera

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.

SEATED DINNER #2

STARTERS

Lil' BRGs
Wagyu beef, special sauce, sesame seed bun

Scallop ceviche, avocado, orange, celery, coriander, lime

Iceberg, pulled pork, pulled bread, blue cheese, crispy onions

Quinoa, pomegranate, sweet potato, avocado

MAINS

Fillet steak 200g

Sirloin 350g

Braised lamb shoulder shepherd's pie

Roast bass, potatoes, saffron, artichoke

Westcombe ricotta & spinach cannelloni

All mains are served with a chefs selection of sides for the table

DESSERTS

Sticky bourbon & cola pudding

STK ice

Twice baked apple crumble, milk ice cream

Head Chef - Stefano Lorenzini / Culinary Director Barry Vera

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.

SEATED DINNER #3

STARTERS

Lil' BRGs
Wagyu beef, special sauce, sesame seed bun

Roasted octopus, olives, panisse, tomato

Hot wings, pickled celery, chilli & curd

Devon crab, grapefruit, spicy crackers

MAINS

Fillet steak 200g

Sirloin 350g

Slow-cooked venison loin, braised farro, raisin & carrot mascarpone

Roast bass, potatoes, saffron, artichoke

Westcombe ricotta & spinach cannelloni

Braised USDA short rib, molasses mop & onion salad

All mains are served with a chefs selection of sides for the table

DESSERTS

Sticky bourbon & cola pudding

STK ice

Twice baked apple crumble, milk ice cream

Head Chef - Stefano Lorenzini / Culinary Director Barry Vera

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.

Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.