STK
STEAKHOUSE

Cocktails

NOT YOUR DADDY'S OLD FASHIONED
woodford reserve bourbon - angostura bitters
brown sugar - vanilla bean *16*

SPICED WATERMELON
patrón silver tequila - st-germain - watermelon syrup
lime - jalapeño - tajin rim *17*

STRAWBERRY COBBLER
belvedere vodka - muddled strawberry
strawberry purée - cracker crust *17*

WHAT'S CHAMPS GOT TO DO WITH IT?
bombay sapphire gin - lychee liqueur
green apple liqueur - lime - elderflower
moët champagne *18*

SUN-WRAYS
wray & nephew - peach liqueur - passion fruit
orange *17*

CUCUMBER COOLER
42 below vodka - cucumber - st-germain - lime
mint leaves *16*

TROPICAL KISS
bacardi white rum - strawberry - lime - coconut
pineapple juice *16*

SWEET ESCAPE
bombay saphire gin - strawberry liqueur
blackcurrant - lime *16*

PEACH HENNY SPRITZ
belvedere vodka - hennessy v.s - peach liqueur
strawberry - prosecco *17*

SPICY MULE
spiced rum - cointreau - maple spice - lime
ginger beer *16*

PERFECT MARGARITA
cazadores tequila - cointreau - lime *16*

Zero Proof *11 each*

NO-GRONI
tanqueray 0.00 - cranberry juice - orange sanguine

BURST OF PASSION
pineapple juice, cocunut syrup - lime juice - passion fruit

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Market Salads & Starters

BABY GEM CAESAR SALAD
baby gem leaves - crunchy focaccia - parmesan *19*

BLUE ICEBERG
applewood bacon - blue cheese ranch
stilton crumble - cherry tomato *19*

BURRATA
heirloom tomatoes - roasted nectarine - honey &
balsamic dressing - toasted pumpkin seeds *21*

LIL' BRG
USDA beef - special sauce - sesame seed bun *20*

CRISPY CALAMARI
basil - padrón peppers - roasted garlic & lime aioli
asian chilli sauce *21*

POPCORN CHICKEN
honey bbq sauce *15*

YELLOWFIN TUNA TARTARE
hass avocado - taro chips - soy-honey emulsion *22*

CALIFORNIA ROLL
snow crab - japanese mayo - avocado - tobiko
tempura - wasabi - ginger *19*

SPICY TUNA ROLL
yellowfin tuna - chili garlic paste - avocado
crispy onion - sesame seeds - wasabi - ginger *18*

WAGYU CARPACCIO
truffle emulsion - crispy lotus root - micro herbs *38*

Raw Bar

KING CRAB
cocktail sauce - dijonnaise - lemon *58*

JALAPENO PICKLED SHRIMPS
cocktail sauce - lemon *23*

OYSTERS ON A HALF SHELL
mignonette - cocktail sauce - lemon *(6) 20 - (12) 38*

CEVICHE
ponzu tiger's milk - citrus tobiko - tapioca cracker *20*

CAVIAR 30G
oscietra caviar - blinis - creme fraiche *160*

Shellfish Platter

OYSTERS - CEVICE - CLAMS
MUSSELS - KING CRAB - LOBSTER TAIL
JALAPENO PICKLED SHRIMP
44 per person

Mains

KING CRAB LINGUINI
white wine chardonnay sauce - tomtoes - fried basil *42*

BEEF FILET PICATA
mixed mushrooms - mushroom cream sauce - red wine jus *38*

HALIBUT FISH & CHIPS
beer battered halibut filet - hand cut chunky fries
hot yuzu tartar sauce *36*

BRAISED SHORT RIB
creamed potatoes - roasted pepper relish - crispy shallots
red wine glaze *37*

BLACK COD
miso marinated - bok choy - togarashi - chili thread *41*

ROASTED CORN-FED CHICKEN
pressed confit leg - hispi cabbage - port jus *31*

ROASTED SALMON
caramelised cauliflower - broad beans - marseillaise sauce *33*

STRACIATELLA RAVIOLI
sweet pea - confit tomatoes - shaved truffle *34*

ROASTED LAMB RACK
parsnip purée - crispy baby kale - rosemary jus *36*

Sides *10 each*

TRIPLE COOKED CHIPS bacon jalapeño fry sauce
ROSEMARY FRENCH FRIES
SAUTÉED SPINACH garlic chips
BROCCOLINI preserved lemon & chilli
MASHED POTATOES parmesan crust
TOMATO SALAD heirloom tomatoes - onion - fried basil - pesto
SAUTÉED FIELD MUSHROOMS garlic butter

Mac & Cheese

CLASSIC *10* | **BACON** *13* | **TRUFFLE** *18*

Desserts

CHOCOLATE FUDGE CAKE
chocolate ganache - cocoa crumble *13*

NEW YORK CHEESECAKE
raspberries - milk ice cream *13*

WARM CHOCOLATE CHIP COOKIE
vanilla ice cream - caramel sauce *13*

APPLE CRUMBLE vanilla ice-cream *13*

JUNK CHALICE *(to share)*
whipped cream - brownie - marshmallow - popcorn
chocolate & caramel sauce *19*

Grill

SMALL

FILET 200G *49*
FLAT IRON 290G *38*
NEW YORK STRIP 250G *42*

MEDIUM

SIRLOIN 350G *50*
WAGYU SKIRT 300G *42*
FILET 300G *67*
WAGYU PICANHA 350G *52*
RIBEYE 350G *54*

LARGE - served sliced

BLACK ANGUS TOMAHAWK 900G *98*
PORTERHOUSE 900G *113*

WAGYU - per 100g

JAPANESE A5
FILET *88* | STRIPLOIN *72*

AUSTRALIAN
RIBEYE 300G *68* | CHATEAUBRIAND *80*

Surf & Turf

FILET 200G & ROASTED LOBSTER TAIL *69*
FILET 200G GRILLED KING PRAWN *54*

SIGNATURE BUTTERS 6 each

TRUFFLE • LOBSTER • WAGYU • GARLIC

TOPPINGS

PEPPER CRUST *3*
SMOKED BACON & BLUE CHEESE *7*
GRILLED KING PRAWN *7*
SHAVED BLACK TRUFFLE *17*
CRAB & PARMESAN CRUST *13*

SAUCES

STK • STK BOLD • CHIMICHURRI
RED WINE • BÉARNAISE • PEPPERCORN

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.

Beverages

Wine by the Glass

Glass (125ML)
Carafe (500ML)

CHAMPAGNES & SPARKLING

moët & chandon impérial, brut, nv	*17*
moët & chandon impérial, rosé, nv	*21*
chandon garden spritz	*15*
casa valduga, ponto nero cult brut, nv, bz	*11*
perlinetto, pinot noir metodo classico rosé, toscana, it	*16*

WHITE

meinert le berry, semillon, cape winelands, sa	*8 | 30*
arco die giovi, pinot grigio, it	*9 | 34*
martin meinert, sauvignon blanc, western cape, sa	*10 | 40*
casa valduga terroir, chardonnay, bz	*11 | 42*
luca spinola, gavi di gavi, piemonte (o), it	*12 | 46*

ROSÉ

sospiro, pinot grigio blush, it	*8 | 30*
whispering angel, côtes de provence, fr	*12 | 46*

RED

meinert le berry, bordeaux blend, cape winelands, sa	*8 | 30*
martin meinert, merlot, western cape, sa	*9 | 34*
trapiche estacion 1883, malbec, mendoza, arg	*10 | 40*
cannonball, cabernet sauvignon, california, usa	*12 | 46*
vallepicciola, chianti classico, toscana, it	*13 | 50*

FINE RED

signature susana balbo, malbec, mendoza, arg, '19-'21	*16 | 62*
avant garde, pinot noir, carneros, napa, ca, usa, '20	*17 | 66*
the federalist, bba cabernet sauvignon, lodi, ca, usa, '17	*18 | 70*
il poggione, brunello di montalcino, it, '17	*19 | 74*

Beer & Cider

harbour stk lager	*7*	**corona**	*7*
harbour session ipa	*7*	**sassy pear / rose cider**	*8.5*
asahi	*7*		

ZERO PROOF

heineken 0.0	*7*	**peroni 0.0**	*7*
asahi 0.0	*7*	**sassy apple cider 0.0**	*8.5*

Tequila Cellar

patron silver	*19*	**don julio blanco**	*21*
patron reposado	*23*	**don julio anejo**	*24*
patron anejo	*25*	**don julio reposado**	*25*
casamigos blanco	*22*	**don julio 1942**	*60*
casamigos reposado	*24*	**clase azul blanco**	*37*
rose tequila	*13*	**clase azul reposado**	*54*
del maguey mezcal	*22*	**clase azul anejo**	*110*

LET'S BE

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to be the first to receive our latest offers & updates.

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Happy Hour

WEEKDAY **MON - FRI 3 - 6:30PM**
LATE NIGHT* **SUN - WED 10PM - CLOSE**

DRINKS

£3 HOUSE BEER
£6 GLASS HOUSE RED/WHITE/ROSÉ
£9 SPECIALTY COCKTAILS

$3

OYSTERS
FALAFEL CHILI TAHINI

$6

LIL'S BRG & TRUFFLE FRIES
GIANT WAGYU MEATBALL
SHORT RIB QUESADILLA

$9

A5 WAGYU TACO
BEEF TARTARE
TUNA TARTARE TACO
POPCORN CHICKEN
CRISPY CALAMARI
JALAPEÑO PICKLED SHRIMP COCKTAIL

Happy Surf & Turf **£19**
90GR FILET & JUMBO PRAWN

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. We serve premium or deluxe spirits, poured as 50ml. All spirits are also available in 25ml measures. All wines by the glass are available in 125 ml measures.

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