

Desserts

The best £ 9

Cheesecake

"This side of the Pond"
you may not want to share but you should

Bettie's Bread Pudding | Bourbon Hard Sauce £ 8
Served warm with our house made vanilla bean ice cream. If you don't love it, it's on us!

- Warm Brownie Pudding | Vanilla Ice Cream £ 7
- Warm Apple Pie | House Made Ice Cream £ 8
- Whoopie Pies | Bailey's Milk Shake £ 8
- Fruits of the Moment £ 8
- House Made Ice Creams and Sorbets £ 7

coffee and tea £ 5

Freshly brewed tea or coffee, espresso, americano, cappuccino, latte

Twinings tea

Kentucky Coffee

A JW Steakhouse specialty: Maker's Mark Bourbon sweetened with raw cane sugar, served piping hot with hand whipped cream £ 9

May 2011

JW STEAKHOUSE

LONDON

wines by the glass

sparkling & champagne 125ml

- Fantinel, Prosecco Extra Dry, Italy (NV) £ 8
- Piper Heidsieck Brut (NV) £11
- Veuve Clicquot, 'Yellow Label' Brut (NV) £15
- Taittinger Prestige Brut Rosé (NV) £17

rosé 175ml

- Montemarino, Pinot Grigio Rosé, Veneto, Italy £ 5

white 175ml

- La Côte Flamenc, Picpoul de Pinet, Coteaux de Languedoc (2009) £ 5
- Duck Pond, Pinot Grigio, Oregon, USA (2007) £ 7
- Adrien Maréchal, Sancerre La Fuzelle, France (2008) £ 7
- J. Moreau et Fils, 'Gloire de Chablis', Chablis France (2008) £ 8
- Sonoma-Cutrer, Chardonnay, Sonoma Coast, USA (2006) £10
- Willamette Valley Vineyards, Pinot Gris Oregon, USA (2008) £10
- Dog Point, Sauvignon Blanc, Marlborough, New Zealand (2008) £13

red 175ml

- Estancia 'Pinnacles', Pinot Noir, Monterey, USA (2008) £ 6
- Bonterra, Organic Merlot, Mendocino County, USA (2008) £ 7
- Château Lyonnat, Lussac Saint-Émilion, France (2005) £ 8
- Pulenta Estate, La Flor Malbec, Mendoza, Argentina (2009) £ 8
- Cline Cashmere, Grenache Syrah Mourvèdre, Sonoma Coast, USA (2009) £10
- Pierre Lamotte, Nuits-St-Georges, France (2007) £11
- Hawk Crest, Cabernet Sauvignon Napa Valley, USA (2006) £11
- Frog's Leap, Cabernet Sauvignon Napa Valley, USA (2006) £16

starters

Spinach and Artichoke Dip tortillas salsa sour cream	£ 8
Tuna Tartar Avocado Lime Dressing	£13
Fried Calamari old bay tartar	£10
Steak Tartar mustard crispy toast	£16
Smoked Salmon traditional garnishes	£13
JW Maryland Style Lump Crab Cake old bay tartar	£14

on ice

Rock Oysters (when available)	market
Jumbo Prawns (6)	£25
Lump Crab	£12
Lobster (half)	market
Seafood Platter (for two)	£38
Rock oyster Jumbo prawns lobster lump crab	

soups & salads

Cream of Crab Soup drop biscuits	£ 9
Kansas City Steak Soup	£ 8
Heritage Tomato Salad gorgonzola red wine vinaigrette	£ 8
Classic Caesar garlic croutons parmesan	£ 9
Grilled Baby Vegetable Salad asparagus fennel citrus dressing	£ 9
JW Chopped Salad 9 fresh vegetables feta avocado crispy fried onions lemon vinaigrette	£ 9
JW Iceberg Wedge blue cheese crispy bacon lump crab	£ 8 £12

steaks & chops

Each steak is carefully hand picked and cut in house before being expertly seared on our 650°C broiler.
Select a sauce to accompany your choice...

American USDA Beef

Creekstone Kansas Black Angus is the gold standard for USDA beef
consistently tender and delicious

Filet	Filet "Oscar"	6 oz £32 8 oz £39
6 oz £26 8 oz £33 10 oz £40	topped with lump crab, asparagus and béarnaise sauce	
New York Strip	14 oz £35	
	Bone-In Kansas City Strip	16 oz £36

Butcher's British Cuts

Macken Brothers of Chiswick - superior quality grass fed Aberdeen Angus beef and lamb

JW "Tomahawk" Rib Eye	Aberdeen Angus Hangar
£44	10 oz £20
32 oz Aberdeen Angus Rib Eye served on-the-bone. Limited availability.	Aberdeen Angus Rib Eye
	14 oz £27
Welsh Lamb Rack Chops (double cut)	Welsh Black Gold Strip 18oz
£27	£37
Crushed minted peas	

Sauces: Creamy Horseradish | Béarnaise | Bourbon Peppercorn | Red Wine | Port & Stilton

Toppings: Blue Cheese Crust £3 | "Oscar" - Lump Crab, Asparagus Béarnaise £ 6

market potatoes

Simple and Buttery Mash (desiree)	£ 4
Fries	£ 4
Bourbon Sweet Potato Mash marshmallow crust	£ 4
Hand Cut Chips (maris piper)	£ 4
Seasonal New Potatoes	£ 4
Au Gratin	£ 4
Baked Potato sour cream spring onions cheddar bacon	£ 5

Mains

Broiled Lobster Market

JW Steak Burger crisp bacon montgomery cheddar	£17	Crispy Skinned Wild Sea Bass red pepper salsa	£22
Fish and Chips line caught cod tartar sauce	£16	Seared Tuna Steak au Poivre	£19
12 Hour Braised Short Ribs buttery mash	£17	JW Maryland Style Lump Crab Cakes old bay tartar	£28
Spit Roasted Half Chicken lemon thyme sauce	£19	Pappardelle grilled vegetables morel mushrooms herb sauce	£16

steak temperatures

Rare - cool red center
Medium Rare - cool slightly red center

Medium - warm pink center
Medium Well - warm center, no pink

sides

JW Creamed Spinach	£ 5
JW Onion Rings spicy ketchup	£ 4
Sautéed Wild Mushrooms	£ 6
Cheddar Mac 'n Cheese	£ 4
Grilled Asparagus	£ 6
Organic Greens mustard vinaigrette	£ 4
Roasted Vegetables	£ 6
Slaw	£ 4

ounces to grams

6 oz = 170 grams 8 oz = 225 grams
10 oz = 280 grams 14 oz = 400 grams
32 oz = 900 grams