

Desserts

The best £ 8

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
Autumn Fruits of the Moment £ 8
House Made Ice Creams and Sorbets £ 7

coffee and tea

£ 4

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 £ 8

22nd October 2010

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
Ca Montini, Pinot Grigio, L'Aristocratico Trentino, Italy (2009) £ 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) £10.5
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 (2006) £ 7
Château Lyonnat, Lussac Saint-Émilion, France (2005) £ 8
Pulenta Estate, La Flor Malbec Mendoza, Argentina (2009) £ 8
Cline, 'Cashmere' Grenache/Syrah/Mourvèdre California, USA (2008) £10
Pierre Lamotte, Nuits-St-Georges, France (2007) £11
Duckhorn Vineyards Decoy, Cabernet Sauvignon Napa Valley, USA (2008) £14

starters

Spinach and Artichoke Dip tortillas salsa sour cream	£ 8
Oysters Rockefeller	£ 16
Fried Calamari old bay tartar	£10
Steak Tartar mustard crispy toast	£16
Smoked Salmon traditional garnishes	£12
JW Maryland Style Lump Crab Cake old bay tartar	£14
on ice	
Rock Oysters (when available)	market
Jumbo Prawns (6)	£24
Lump Crab	£12
Lobster half	market

soups & salads

Cream of Crab Soup drop biscuits	£ 8
Kansas City Steak Soup	£ 7
Beet and Goat Cheese Salad rocket fennel citrus vinaigrette	£ 7
Classic Caesar garlic croutons parmesan	£ 8
Harvest Salad apple pear walnut hearty leaves cider honey vinaigrette	£ 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 6 oz £26	8 oz £33	10 oz £40	Filet "Oscar" 6 oz £32 8 oz £39 topped with lump crab, asparagus and béarnaise sauce
New York Strip	14 oz £34	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 32 oz Aberdeen Angus Rib Eye served on-the-bone. Limited availability.	£42	Aberdeen Angus Hangar 10 oz	£19
Welsh Lamb Rack Chops minted onion marmalade	£21	Aberdeen Angus Rib Eye 14 oz	£26
		12 Hour Braised Short Ribs buttery mash	£17

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

Toppings: Bleu 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
Fish and Chips line caught cod tartar sauce	£16
JW Bacon Wrapped Meatloaf bourbon mushrooms mash	£17
Spit Roasted Half Chicken lemon thyme sauce	£18
Crispy Skinned Scottish Salmon lemon butter sauce	£17
Seared Tuna Steak au Poivre	£18
JW Maryland Style Lump Crab Cakes old bay tartar	£28
Tortellini Butternut squash Walnuts	£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	£ 4
Autumn Slaw	£ 6
Green Beans	£ 4
JW Onion Rings spicy ketchup	£ 4
Sautéed Wild Mushrooms	£ 6
Cheddar Mac 'n Cheese	£ 4
Roasted root Vegetables	£ 6
Organic Greens mustard vinaigrette	£ 4

ounces to grams

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