

## desserts

The best £ 10

### 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

November 2011

# JW STEAKHOUSE LONDON

## wines by the glass

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<b>sparkling &amp; champagne</b>	<b>125ml</b>
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

<b>rosé</b>	<b>175ml</b>
Montemarino, Pinot Grigio Rosé, Veneto, Italy (NV)	£ 5

### white 175ml

Duck Pond, Chardonnay <small>Columbia Valley, USA (2007)</small>	£ 7
Cline, Viognier <small>Sonoma County, USA (2008)</small>	£ 8
Adrien Maréchal 'La Fuzelle', Sancerre <small>Loire Valley, France (2010)</small>	£ 9
Sonoma – Cutrer, Chardonnay <small>Sonoma Coast, USA (2009)</small>	£10
Alvaro Pecorari 'Lis Neris', Pinot Grigio <small>San Lorenzo, Italy (2009)</small>	£11
Frog's Leap, Sauvignon Blanc <small>Napa Valley, USA (2010)</small>	£12

### red 175ml

Pulenta Estate, 'La Flor' Malbec, <small>Mendoza, Argentina (2010)</small>	£ 8
Château des Annereaux <small>Lalande de Pomerol, France (2006)</small>	£ 9
Hawk Crest, Cabernet Sauvignon <small>Napa Valley, USA (2006)</small>	£ 10
Cline 'Cashmere', Grenache/Syrah/Mourvèdre <small>Sonoma Coast, USA (2009)</small>	£ 11
3H Columbia Crest, Cabernet Sauvignon <small>Columbia Valley, USA (2008)</small>	£13
'Au Bon Climat', Pinot Noir <small>Santa Maria, USA (2009)</small>	£16
Ridge Geyserville, Zinfandel <small>California, USA (2009)</small>	£18

## starters

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Spinach and Artichoke Dip tortillas   salsa   sour cream	£ 8
Tuna Tartar avocado   lime dressing	£13
Fried Calamari  old bay tartar	£12
Steak Tartar   mustard  crispy toast	£16
Smoked Salmon traditional garnishes	£13
<b>JW</b> Maryland Style Lump Crab Cake old bay tartar	£14

## on ice

Rock Oysters (6)	£16
Jumbo Prawns (6)	£25
Lump Crab	£12
Lobster (half – when available)	market
Seafood Platter (for two) rock oyster   jumbo prawns   lobster	£38 lump crab

## soups & salads

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Cream of Crab Soup drop biscuits	£ 9
Kansas City Steak Soup	£ 8
Goats Cheese Salad rocket   fennel   citrus vinaigrette	£ 9
Classic Caesar garlic croutons   parmesan	£ 8
Apple Heritage Salad oak leaf   pecorino   celeriac  walnuts	£ 9
<b>JW</b> Chopped Salad 9 fresh vegetables   feta   avocado fried onions   lemon vinaigrette	£ 10 crispy
<b>JW</b> Iceberg Wedge blue cheese   crispy bacon lump crab	£ 9 £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 £27	8 oz £34	10 oz £40	Filet "Oscar" 6 oz £33 8 oz £40 topped with lump crab, asparagus and béarnaise sauce
New York Strip 10 oz £26	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 32 oz Aberdeen Angus Rib Eye served on-the-bone. Limited availability.	£44	Aberdeen Angus Hangar   10 oz	£20
Welsh Lamb Rack Chops (double cut) home made mint jelly	£27	Welsh Black Gold Strip   10oz	£30
Aberdeen Angus Rib Eye   14 oz			£29

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

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

## mains

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Broiled Lobster	Market
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<b>JW</b> Steak Burger crisp bacon   montgomery cheddar	£17	Crispy Skin Scottish Salmon lemon butter sauce	£18
Fish and Chips line caught cod   tartar sauce	£16	Seared Tuna Steak au Poivre	£20
12 Hour Braised Short Ribs buttery mash	£17	<b>JW</b> Maryland Style Lump Crab Cakes old bay tartar	£28
Spit Roasted Half Chicken lemon thyme sauce	£19	Pumpkin Risotto porcini   baby spinach  parmesan 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

## market potatoes

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

## sides

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<b>JW</b> Creamed Spinach	£ 5
<b>JW</b> Onion Rings spicy ketchup	£ 5
Sautéed Wild Mushrooms	£ 6
Cheddar Mac 'n Cheese	£ 4
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