

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 | homemade 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

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JW Maryland Style Lump Crab Cake old bay tartar	£14
Kansas City Steak Soup	£ 7
Cream of Crab Soup	£ 8
Smoked Salmon traditional garnishes	£12
Fried Calamari old bay tartar	£10
on ice	
Rock Oysters when available	market
Jumbo Prawns (6)	£24
Lump Crab	£14
Lobster half	market

salads

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JW Iceberg Lettuce Wedge blue cheese crispy bacon lump crab louis dressing	£ 8 £12
Beet and Goat Cheese Salad rocket fennel citrus vinaigrette	£ 7
Classic Caesar Garlic Croutons grilled chicken breast	£ 8 £15
grilled sirloin steak	£19
seared rare tuna	£16
JW Chopped Salad 9 fresh vegetables feta avocado crispy fried onions lemon vinaigrette	£ 9
Harvest Salad apple pear walnut hearty leaves cider honey vinaigrette	£ 9

steaks

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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 £26	8 oz £33	6 oz £32	8 oz £39
		10 oz £40	
		14 oz £34	
Butcher's British Cuts			
Macken Brothers of Chiswick - superior quality grass fed Aberdeen Angus Beef and Lamb			
Aberdeen Angus Rib Eye 14 oz.		Hangar Steak 10 oz.	
£26		£19	
Welsh Lamb Rack Chops			
minted onion marmalade £21			

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

Toppings: Bleu Cheese Crust £3 | "Oscar" - lump crab, asparagus béarnaise £6

burgers & sandwiches

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served with fries

JW Steak Burger crispy bacon montgomery cheddar	£17
Classic Club Sandwich three layered toast turkey crisp bacon tomato lettuce Fries	£15
Chicken Avocado Salad Sandwich granary bread lettuce tomato Fries	£14
Portobello Mushroom Burger with rarebit	£14

steak temperatures

Rare – cool red center
Medium Rare – cool slightly red center
Medium – warm pink center
Medium Well – warm center, no pink

lunch plates

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Spit Roasted Half Chicken lemon thyme sauce mash	£18	Broiled Lobster Whole	Market
JW Maryland Style Lump Crab Cake fries old bay tartar	£28	Bangers and Mash sausages and onion gravy	£15
Seared Tuna Steak au Poivre organic greens or fries	£18	Fish and Chips line caught cod tartar sauce	£16
Bacon Wrapped Meatloaf bourbon mushrooms mash	£17	Steak Tartar mustard fries	£16
Welsh Lamb Chops minted onion marmalade fries	£21	Tortellini Butternut squash Walnuts	£16
12 Hour Braised Short Ribs Buttery mash	£18	Bean Casserole Potato dumpling Grilled Aubergines and Tomatoes	£12
		Eggs Benedict (available all day) organic greens or fries	£14

ounces to grams

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

sides

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JW Onion Rings spicy ketchup	£ 4
Simple and Buttery Mash	£ 4
Fries	£ 4
Autumn Slaw	£ 6
JW Creamed Spinach	£ 4
Green Beans	£ 4
Organic Greens mustard vinaigrette	£ 4
Roasted root Vegetables	£ 6

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