

## 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

### 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, £ 5  
Veneto, Italy (NV)

### white

175ml

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

### red

175ml

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

## starters

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<b>JW Maryland Style Lump Crab Cake</b> old bay tartar	£14
Kansas City Steak Soup	£ 8
Cream of Crab Soup	£ 9
Smoked Salmon traditional garnishes	£13
Fried Calamari old bay tartar	£12

### on ice

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Rock Oysters (6)	£16
Jumbo Prawns (6)	£25
Lump Crab	£12
Lobster half - when available	market

## salads

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<b>JW Iceberg Lettuce Wedge</b> blue cheese   crispy bacon lump crab   louis dressing	£ 9 £12
Goats Cheese Salad rocket   fennel   citrus vinaigrette	£ 9
Classic Caesar   garlic croutons	£ 8
<b>JW Chopped Salad</b> 9 fresh vegetables   feta   avocado crispy fried onions   lemon vinaigrette	£ 10

Apple Heritage Salad oak leaf   pecorino   celeriac   walnuts	£ 9
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### finishing touches

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seared rare tuna	£ 7
grilled chicken breast	£ 6
grilled sirloin steak 6oz	£10
jumbo prawns (4)	£16

## 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 6 oz £27	8 oz £34	10 oz £40	Filet "Oscar" topped with lump crab, asparagus and béarnaise sauce	6 oz £33	8 oz £40
New York Strip	10 oz £26	14 oz £35			

### Butcher's British Cuts

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

Aberdeen Angus Rib Eye   14 oz	£29	Aberdeen Angus Hangar   10 oz	£20
Welsh Lamb Rack Chops (double cut)		£27	
Home made mint jelly			

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

Toppings: Blue Cheese Crust £3 | "Oscar" – lump crab, asparagus béarnaise £ 6

## burgers & sandwiches

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served with fries

<b>JW Steak Burger</b> 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

## lunch plates

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Spit Roasted Half Chicken lemon thyme sauce   mash	£19
<b>JW Maryland Style Lump Crab Cake</b> fries   old bay tartar	£28
Seared Tuna Steak au Poivre organic greens or fries	£20
Grilled Jumbo Prawns organic greens   garlic butter	£25
12 Hour Braised Short Ribs buttery mash	£17
Steak Tartar mustard   fries	£16

Broiled Lobster whole – when available	Market
Bangers and Mash sausages and onion gravy	£14
Fish and Chips line caught cod   tartar sauce	£16
Pumpkin Risotto porcini   baby spinach   parmesan herb sauce	£16
<b>Eggs Benedict</b> (available all day) organic greens or fries	£14

## sides

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<b>JW Creamed Spinach</b>	£ 5
<b>JW Onion Rings</b> spicy ketchup	£ 5
Fries	£ 4
Simple and Buttery Mash (desirée)	£ 4
Asparagus	£ 6
Organic Greens mustard vinaigrette	£ 4
Roasted Vegetables	£ 6
Slaw	£ 4

### steak temperatures

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

### ounces to grams

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

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LONDON