

desserts

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

£15

Bettie's Bread Pudding | bourbon hard sauce served warm with vanilla bean ice cream. £8

- Strawberry Sundae £8
- Churros | warm chocolate sauce £8
- Warm Apple Pie £8
- Warm Brownie Pudding £8
- Mississippi Mud Pie £8
- Pecan Pie £8
any of the above with a choice of vanilla | cinnamon | bourbon ice cream
- House Made Ice Creams and Sorbets £7
- Farmhouse Cheeses | homemade biscuits lincolnshire poacher | norbury blue | cornish brie £12

coffee and tea

£5.75

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 £16

If you have any allergies please check with your server before ordering. A discretionary service charge of 12.5% will be added to your final bill. Please note menu is subject to change.

wines by the glass

JW STEAKHOUSE

LONDON

sparkling & champagne	125ml
Lanson Père et Fils, Brut	£15
Lanson, Rosé Label, Brut	£16
Bollinger Special Cuvée Brut	£18
rosé	175ml
The Bulletin Zinfandel USA	2017 £8
Whispering Angel Côtes de Provence	2018 £15

white	175ml
Drifting Chardonnay Lodi Valley, USA	2016 £8
White Rabbit Reisling Germany	2018 £12
Alois Lageder 'Dolomiti', Pinot Grigio Trentino, Italy	2018 £13
Cloudy Bay, Sauvignon Blanc Marlborough, New Zealand	2018 £16
Robert Mondavi, Fumé Blanc California, USA	2014 £18
Chablis 1er Cru Fourchaume Domaine Vrignaud Burgundy, France	2016 £21

red	175ml
Drifting Merlot Lodi Valley, USA	2016 £8
Aruma, Lafite and Nicolas Catena, Malbec Mendoza, Argentina	2017 £9
Masseria Borgo Dei Trulli Primitivo Di Manduria Italy	2016 £10
Jack Hammer, Pinot Noir Central Coast, USA	2016 £13
Federalist, Cabernet Sauvignon Lodi Valley, USA	2016 £14
Meerlust 'Rubicon Stellenbosch, South Africa	2016 £18
Château Haut-Bergey Pessac- Léognan, Bordeaux	2002 £19
Rutherford Hill Merlot Napa Valley, USA	2015 £22

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starters

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Spinach and Artichoke Dip tortillas salsa sour cream	£9
Cream of Crab Soup	£9
Kansas City Steak Soup	£10
JW Shrimp and Avocado Cocktail	£15
Smoked Salmon traditional garnishes	£14
Fried Calamari old bay tartar	£12
JW Maryland Style Crab Cake old bay tartar	£15 £27

on ice

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Rock Oyster	£3 each
Jumbo Shrimp (6)	£26
Seafood platter 4 oysters 4 jumbo shrimps crab meat	£34

burgers & sandwiches

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JW Burger crisp bacon monterey jack	£18
Black quinoa burger sweet pepper relish sweet potato fries	£16
Classic Club turkey tomato crisp bacon lettuce	£15
Grilled Chicken and Avocado white or brown bloomer lettuce tomato	£14
Rubens pastrami sauerkraut gruyere cheese	£14
Crab BLT fries	£15

steak temperatures

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

salads

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JW Iceberg Lettuce Wedge blue cheese crispy bacon lump crab egg louis dressing	£9 £13
Roasted Iron Bark Squash Salad goat's cheese golden raisins toasted seeds	£12
Classic Caesar garlic croutons	£9
JW Chopped Salad 9 fresh vegetables feta avocado crispy fried onions citrus dressing	£10
Lobster Cobb Salad avocado baby gem vine tomato citrus dressing	£18

finishing touches

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seared rare tuna	£7
grilled chicken breast	£6
grilled new york strip 6oz	£12
jumbo shrimp (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		Butcher's British Cuts Macken Brothers of Chiswick superior quality grass fed Aberdeen Angus beef	
Filet	6 oz £32	8 oz £39	
	10 oz £46		Aberdeen Angus Rib Eye 14 oz £35
			Lamb Chop 14 oz £29
New York Strip	10 oz £34	14 oz £44	
Filet "Oscar" topped with crab meat, asparagus and béarnaise sauce	6 oz £38	8 oz £45	
Sauces			Toppings
Béarnaise Bourbon Peppercorn Red Wine Port & Stilton Horseradish Garlic Butter			grilled jumbo shrimp (2) £8 blue cheese crust £3 'oscar' crab meat, asparagus béarnaise £8

lunch plates

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Spit Roasted Half Chicken lemon thyme sauce mash	£19	Roast Atlantic Hake romesco sauce	£22
Seared Tuna Steak au Poivre organic greens or fries	£22	Steak and Bourbon Pie creamy mash	£15
Grilled Jumbo Shrimps (6) organic greens garlic butter	£26	Crispy Skin Scottish Salmon lemon butter sauce	£18
Braised Short Ribs barbeque sauce	£22	Fish and Chips line caught cod tartar sauce	£17
Steak Tartar mustard fries	£16	Lentil & Kidney Bean Chilli (V) basmati rice	£18
Wild Mushroom Risotto (V) shaved parmesan truffle oil	£19	Eggs Benedict (available all day) organic leaves 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

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sides

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Creamed Spinach	£6
JW Onion Rings	£6
Rocket and Parmesan	£6
Fries plain, truffle salt or parmesan	£5
Sweet Potato Fries	£5
Hand Cut Chips	£5
Simple and Buttery Mash maris piper	£5
Sautéed Wild Mushrooms	£6
Asparagus	£6
Organic Leaves mustard vinaigrette	£5
Roasted Vegetables	£6
Apple and Celeriac Slaw walnuts grain mustard dressing	£6