

## desserts



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

## Cocktails

<b>Sexy gin</b>	£18
Beefeater 24, Apple Sour, Rose Syrup, Orange and Peychaud Bitters, with atomized Violette	
<b>Forgiven</b>	£18
Buffalo Trace, Peach puree, Chambord, Grand Marnier, Lemon Juice and Grapefruit Bitter (egg white)	
<b>Lavish</b>	£18
Hendricks's , St. Germain, Hibiscus Syrup and Pink Grapefruit juice	
<b>Black Pearl</b>	£18
Havana 7, Lemon Curd, Coconut cream and Pineapple Juice	

*All prices are inclusive of Value Added Tax at the current rate.  
A discretionary service charge of 12.5% shall be added to your bill.*

## wines by the glass

sparkling & champagne		125ml/Bot
Lanson Père et Fils, Brut		£14/£80
Lanson, Rosé Label, Brut		£15/£85
Bollinger Special Cuvée Brut		£17/£105
rosé		175ml/Bot
The Bulletin Zinfandel USA	2015	£8/£38
Whispering Angel Côtes de Provence	2015	£14/£70

## JW STEAKHOUSE LONDON

white		175ml/Bot	red		175ml/Bot
Drifting Chardonnay California, USA	2014	£8/£36	Stonebarn Merlot California, USA	2015	£8/£36
White Rabbit, Riesling Germany	2018	£12/£55	Aruma, Lafite and Nicolas Catena, Malbec Mendoza, Argentina	2015	£9/£40
Alois Lageder 'Dolomiti', Pinot Grigio Trentino, Italy	2015	£13/£56	Masseria Borgo Dei Trulli Primitivo Di Manduria Italy	2015	£10/£40
Cloudy Bay, Sauvignon Blanc Marlborough, New Zealand	2015	£16/£75	Jack Hammer, Pinot Noir Central Coast, USA	2014	£13/£60
Robert Mondavi, Fumé Blanc California, USA	2012	£18/£76	Federalist, Cabernet Sauvignon Lodi Valley, USA	2015	£14/£70
Chablis 1er Cru Fourchaume Domaine Vrignaud Burgundy, France	2014	£21/£95	Meerlust 'Rubicon Stellenbosch, South Africa	2012	£17/£78
			Château Haut-Bergey Pessac- Léognan, Bordeaux	2004	£19/£80
			Rutherford Hill Merlot Napa Valley, USA	2011	£22/£89

## 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...

## starters

Tuna Tartar avocado   lime dressing	£14
Smoked Scottish Salmon crème fraiche   capers   shallots	£14
Burrata heirloom tomatoes   olives   orange	£12
<b>JW</b> Shrimp and Avocado Cocktail	£15
Grilled Scottish King Scallops bacon   garlic butter   parsley	£15
Fried Calamari old bay tartar	£12
<b>JW</b> Maryland Style Crab Cake old bay tartar	£15   £27
Buttermilk Popcorn Chicken sriracha mayonnaise	£11

### American USDA Beef

Creekstone Kansas Black Angus  
is the gold standard for USDA beef  
consistently tender and delicious

Fillet	6 oz	£32	8 oz	£39
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	10 oz	£46
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New York Strip	10 oz	£34	14 oz	£44
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Filet "Oscar"	6 oz	£38	8 oz	£45
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topped with crab meat, asparagus and béarnaise sauce

Bone-in Kansas City Strip	16 oz	£38
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### Sauces

béarnaise | bourbon peppercorn  
red wine | port & stilton | horseradish  
garlic butter

### Butcher's British Cuts

Macken Brothers of Chiswick  
superior quality grass fed Aberdeen Angus beef and lamb

JW "Tomahawk" Rib Eye	£59
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32 oz Aberdeen Angus Rib Eye  
served on-the-bone - limited availability

Aberdeen Angus Rib Eye   14 oz	£35
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Lamb Chop	£29
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mint sauce

### Toppings

grilled jumbo shrimp (2)	£8
blue cheese crust	£3
'Oscar' crab meat, asparagus, béarnaise	£8

## market potatoes

Fries (plain, truffle salt or parmesan) plain   truffle salt   parmesan	£5
Sweet Potato Fries	£5
Hand Cut Chips maris piper	£5
Buttery Mash desirée	£5
Au Gratin	£5
Baked Potato sour cream   spring onions   cheddar bacon	£5

## soups & salads

Cream of Crab Soup	£9
Classic Caesar garlic croutons   parmesan	£9
<b>JW</b> Chopped Salad fresh vegetables   feta   avocado   crispy fried onions	£10
Lobster Cobb Salad avocado   baby gem   vine tomato citrus dressing	£18
<b>JW</b> Iceberg Wedge blue cheese   crispy bacon	£9
lump crab   egg   louis dressing	£13

## mains

<b>JW</b> Burger crispy bacon   Monterey Jack	£18	Blackened Chicken Burger Cajun mayo   Swiss cheese	£18
Fish and Chips line caught cod   tartar sauce	£17	Grilled Jumbo Shrimps (6) garlic butter	£26
Spit Roasted Half Chicken lemon thyme sauce	£19	Lentil & Kidney Bean Chilli (V) basmati & wild rice	£18
Seared Tuna Steak au Poivre	£21	Wild Mushroom Risotto (V) shaved parmesan   truffle oil	£19
Roasted Salmon Fillet blushed tomatoes   black olives   basil	£19		

## sides

Creamed Spinach	£6
<b>JW</b> Onion Rings	£6
Mac 'n Cheese	£6
Grilled Asparagus	£6
Organic Leaves   mustard vinaigrette	£5
Roasted Vegetables	£6
Rocket and Parmesan	£6

## steak temperatures

<b>Rare</b> – cool red center	<b>Medium</b> – warm pink center
<b>Medium Rare</b> – cool slightly red center	<b>Medium Well</b> – 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

If you have any questions about allergens or intolerances, please ask your server