

starters

Spinach and Artichoke Dip tortillas salsa sour cream	£ 9
Tuna Tartar avocado lime dressing	£14
Smoked Scottish Salmon traditional garnishes	£14
JW Shrimp and Avocado Cocktail	£15
Grilled Scottish King Scallops bacon garlic butter parsley	£15
Fried Calamari old bay tartar	£12
JW Maryland Style Lump Crab Cake old bay tartar	£15 £27

on ice

Rock Oyster	£3 each
Jumbo Shrimp (6)	£26
Lump Crab	£14
Seafood platter 4 oysters 4 jumbo shrimps lump crab	£34

soups & salads

Cream of Crab Soup	£9
Celeriac and Apple Soup £10 blue cheese croquettes	
Classic Caesar garlic croutons parmesan	£9
JW Chopped Salad 9 fresh vegetables feta avocado crispy fried onions	£10
Roasted Iron Bark squash Salad goat's cheese capers golden raisins toasted seeds	£12
Lobster Cobb Salad avocado baby gem vine tomato citrus dressing	£18
JW Iceberg Wedge blue cheese crispy bacon lump crab egg louis dressing	£9 £13

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				Butcher's British Cuts			
Creekstone Kansas Black Angus is the gold standard for USDA beef consistently tender and delicious				Macken Brothers of Chiswick superior quality grass fed Aberdeen Angus beef and lamb			
Filet	6 oz	£32	8 oz	£39	JW "Tomahawk" Rib Eye 32 oz Aberdeen Angus Rib Eye served on-the-bone - limited availability.	£59	
	10 oz	£46					
New York Strip	10 oz	£34	14 oz	£44	Aberdeen Angus Rib Eye 14 oz	£35	
Filet "Oscar" topped with lump crab, asparagus and béarnaise sauce	6 oz	£38	8 oz	£45	Lamb Chop mint sauce	£29	
Bone-In Kansas City Strip			16 oz	£38	Veal Chop	£8.50/100g	
Sauces				Toppings			
Béarnaise Bourbon Peppercorn				grilled jumbo shrimp (2)			£8
Red Wine Port & Stilton Horseradish				blue cheese crust			£3
Garlic Butter				'oscar' lump crab, asparagus, béarnaise			£8

market potatoes

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

mains

JW Burger crisp bacon monterey jack	£18	Roasted Wild Sea Bass blushed tomatoes black olives basil	£26
Fish and Chips line caught cod tartar sauce	£17	Grilled Lobster lemon butter sauce	£19 £36
Angus Short Ribs barbeque sauce	£22	Grilled Jumbo Shrimps (6) garlic butter	£26
Spit Roasted Half Chicken lemon thyme sauce	£19	Black Quinoa Burger sweet pepper relish sweet potato fries	£16
Roast Atlantic Hake romesco sauce	£22	Lentil & Kidney Bean Chilli (V) basmati & wild rice	£18
Seared Tuna Steak au Poivre	£21	Wild Mushroom Risotto (V) shaved parmesan truffle oil	£19

steak temperatures

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

sides

Creamed Spinach	£6
JW Onion Rings	£6
Sautéed Wild Mushrooms	£6
Mac 'n Cheese	£6
Asparagus	£6
Organic Leaves mustard vinaigrette	£5
Roasted Vegetables	£6
Apple and Celeriac Slaw walnuts grain mustard dressing	£6
Rocket and Parmesan	£6

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

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 any of the above with a choice of vanilla cinnamon bourbon ice cream	£8
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 £9

*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.*

JW STEAKHOUSE

LONDON

wines by the glass

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sparkling & champagne 125ml

Lanson Père et Fils, Brut	£14
Lanson, Rosé Label, Brut	£15
Taittinger Nocturne Sec	£16
R de Ruinart Brut	£16
Bollinger Special Cuvée Brut	£17
Ruinart Rosé	£17

rosé 175ml

The Bulletin Zinfandel USA	2015	£8
Le Versant Grenche Côtes de Provence	2015	£10
Whispering Angel Côtes de Provence	2015	£14

white

Stonebarn Chardonnay California, USA	2014	£8
Peirano, Estate Vineyards, Viognier Lodi, USA	2013	£9
Mandolin Vineyards, Riesling California, USA	2014	£10
Tangley Oaks, Chardonnay California, USA	2014	£12
Alois Lageder 'Dolomiti', Pinot Grigio Trentino, Italy	2015	£13
Cloudy Bay, Sauvignon Blanc Marlborough, New Zealand	2015	£16
Robert Mondavi, Fumé Blanc California, USA	2012	£18
Chablis 1er Cru Fourchaume Domaine Vrgnaud Burgundy, France	2014	£21

175ml red

Stonebarn Merlot California, USA	2015	£8
Aruma, Lafite and Nicolas Catena, Malbec Mendoza, Argentina	2015	£9
Masseria Borgo Dei Trulli Primitivo Di Manduria Italy	2015	£10
Jack Hammer, Pinot Noir Central Coast, USA	2014	£13
Federalist, Cabernet Sauvignon Lodi Valley, USA	2015	£14
Meerlust 'Rubicon Stellenbosch, South Africa	2012	£17
Château Haut-Bergey Pessac- Léognan, Bordeaux	2004	£19
Rutherford Hill Merlot Napa Valley, USA	2011	£22
Chimney Rock, Tomahawk Vineyard Stag's Leap, USA	2012	£35