

starters

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Spinach and Artichoke Dip tortillas salsa sour cream	£9
Cream of Crab Soup drop scones	£9
Celeriac and Apple Soup blue cheese croquettes	£10
JW Shrimp and Avocado Cocktail	£15
Smoked Salmon traditional garnishes	£14
Fried Calamari old bay tartar	£12
JW Maryland Style Lump Crab Cake old bay tartar	£15 £27

on ice

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

lunch plates

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Spit Roasted Half Chicken lemon thyme sauce mash	£19
Seared Tuna Steak au Poivre organic greens or fries	£22
Grilled Jumbo Shrimps (6) organic greens garlic butter	£26
Braised Short Ribs barbeque sauce	£22
Steak Tartar mustard fries	£16
Wild Mushroom Risotto (V) shaved parmesan truffle oil	£19

ounces to grams

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

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				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	
Filet	6 oz	£32	8 oz	£39	
	10 oz	£46			Aberdeen Angus Rib Eye 14 oz £35
New York Strip	10 oz	£34	14 oz	£44	Lamb Chop 14 oz £29
Filet "Oscar"	6 oz	£38	8 oz	£45	
topped with lump crab, asparagus and béarnaise sauce				Toppings	
Sauces				grilled jumbo shrimp (2) £8	
Béarnaise Bourbon Peppercorn				blue cheese crust £3	
Red Wine Port & Stilton Horseradish				'oscar' lump crab, asparagus béarnaise £8	
Garlic Butter					

sides

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Roast Atlantic Hake romesco sauce	£22	Creamed Spinach	£6
Steak and Bourbon Pie creamy mash	£15	JW Onion Rings	£6
Crispy Skin Scottish Salmon lemon butter sauce	£18	Rocket and Parmesan	£6
Fish and Chips line caught cod tartar sauce	£17	Fries plain, truffle salt or parmesan	£5
Lentil & Kidney Bean Chilli (V) basmati & wild rice	£18	Sweet Potato Fries	£5
Eggs Benedict (available all day) organic leaves or fries	£14	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

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

desserts



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 £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.*

wines by the glass

JW STEAKHOUSE

LONDON

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	175ml
Stonebarn Chardonnay California, USA	2014 £8
Peirano, Estate Vineyards, Viognier Lodi, USA	2013 £9
Mandolin Vineyards, Riesling Monterey, USA	2014 £10
Tangley Oaks, Chardonnay Mendocino County, 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 Vriгдаud Burgundy, France	2014 £21

red	175ml
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	2002 £19
Rutherford Hill Merlot Napa Valley, USA	2011 £22
Chimney Rock, Tomahawk Vineyard Stag's Leap, USA	2012 £35