



DINNER MENU

starters

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Spinach and Artichoke Dip £8
tortillas | salsa | sour cream

Beef Carpaccio £15
parmesan | rocket | balsamic vinegar

JW Shrimp and Avocado Cocktail £15

Tuna Tartar £14
avocado | lime dressing

Fried Calamari £12
old bay tartar

Smoked Salmon £13
traditional garnishes

JW Maryland Style Lump Crab Cake £14 | £27
old bay tartar

on ice

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Rock Oysters (6) £16

Jumbo Prawns (6) £25

Lump Crab £12

market potatoes

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Fries (plain, truffle salt or herbs) £5

Sweet Potato Fries £5

Hand Cut Chips (maris piper) £5

Buttery Mash (desiree) £5

Bourbon Sweet Potato Mash £5
marshmallow crust

Au Gratin £5

Baked Potato £5
sour cream | spring onions | cheddar | bacon

Steaks & chops

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Each steak is carefully handpicked 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 £35 10 oz £42

New York Strip 10 oz £29 14 oz £39

Filet "Oscar" 6 oz £34 8 oz £40

topped with lump crab, asparagus and béarnaise sauce

Bone-In Kansas City Strip 16 oz £36

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 £52

32 oz Aberdeen Angus Rib Eye served on-the-bone. Limited availability

Aberdeen Angus Rib Eye | 14 oz £32

Double Lamb Chop | 14 oz £27

Toppings

Grilled Jumbo Shrimp (2) £8

Blue Cheese Crust £3

'Oscar' Lump crab, asparagus béarnaise £8

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

soups & salads

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Cream of Crab Soup £9
drop scones

Rustic Tomato and Parmesan Soup £ 8
basil croutons | lemon oil

Classic Caesar £8
garlic croutons | parmesan

Pumpkin and Goats Cheese Salad £9
spinach | toasted pumpkin seeds | maple and mustard vinaigrette

JW Chopped Salad £10
9 fresh vegetables | feta | avocado | crispy fried onions | citrus dressing

Lobster Cobb Salad £17
avocado | baby gem | vine tomato

sides

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

Mains

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JW Burger	£17
crisp bacon monterey jack	
Fish and Chips	£16
line caught cod tartar sauce	
Hickory Smoked Short Ribs	£22
BBQ sauce	
Spit Roasted Half Chicken	£19
lemon thyme sauce	
Calves Liver	£22
bacon sage butter	
Seared Tuna Steak au Poivre	£20
Whole Grilled Sea Bream	£20
chili and coriander	
Grilled Lobster	£18 £34
Grilled Jumbo Shrimps (6)	£25
garlic butter	
Spinach and ricotta cannelloni (V)	£16

Desserts

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The best **Cheesecake** £14
"This side of the Pond"
you may not want to share but you should
#JWCheesecake

Bettie's Bread Pudding | Bourbon Hard Sauce £8
Served warm with our house made vanilla bean ice cream.

Strawberry Sundae £8

Churros | Warm Chocolate Sauce £8

Warm Apple Pie £8

Warm Brownie Pudding £8

Mississippi Mud Pie £8

Pecan Pie £8

Served with a choice of Vanilla, Cinnamon or Bourbon Ice Cream

House Made Ice Creams and Sorbets £7
Farmhouse Cheeses | Homemade Biscuits £12
Lincolnshire Poacher | Norbury Blue

Coffee and Tea

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freshly brewed tea or coffee, espresso, americano, cappuccino, latte,
Twinings tea £5

Kentucky Coffee £9

A JW Steakhouse specialty: Maker's Mark Bourbon sweetened with raw cane sugar, served piping hot with hand
whipped cream

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.
* Conditions Apply | prices subject to change

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