

desserts

The best
Cheesecake
 "this side of the pond"
 you may not want to share but you should

£15

NHS Track & Trace



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

*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.*

cocktails

Sexy gin beefeater 24, apple sour, rose syrup, orange and peychaud bitters, with atomized violette	£18
Forgiven buffalo Trace, peach puree, chambord, grand marnier, lemon juice and grapefruit bitter	£18
Lavish hendricks's, st. germain, hibiscus syrup and pink grapefruit juice	£18
Black Pearl havana 7, lemon curd, coconut cream and pineapple juice	£18

*The Hotel reserves the right to collect payment at the time of
 booking or when orders are placed, including menus posted on the
 menu boards.*

wines by the glass

JW STEAKHOUSE

LONDON

sparkling & champagne		125ml/Bot
Lanson Père et Fils, Brut	NV	£15/£80
Lanson, Rosé Label, Brut	NV	£16/£85
Bollinger Special Cuvée Brut	NV	£18/£105
rosé		175ml/Bot
Wicked Lady, White Zinfandel Veneto, Italy	2019	£8/£36
Vérité du Terroir, Château La Gordonne Côtes de Provence	2018	£15/£58

white		175ml/Bot	red		175ml/Bot
Drifting, Chardonnay Lodi Valley, California, USA	2018	£8/£36	Drifting Merlot Lodi Valley, California, USA	2017	£8/£36
Loosen Bros Dr L, Riesling Mosel, Germany	2019	£11/£40	Feudi Salentini 125 Primitivo del Salento Puglia, Italy	2017	£10/£39
Tenuta Sant Helena Fantinel, Pinot Grigio Collio, Italy	2018	£13/£52	Santa Rita Medalla Real, Gran Reserva, Carménère Colchagua, Chile	2017	£11/£42
Meiomi, Chardonnay Monterey, USA	2019	£15/£58	Salentein Barrel Selection Malbec Mendoza, Argentina	2018	£12/£45
Cloudy Bay, Sauvignon Blanc Marlborough, New Zealand	2020	£16/£60	Murphy- Goode, Cabernet Sauvignon California, USA	2017	£13/£50
Chablis Premier Cru Montmains, J. Moreau & Fils Burgundy, France	2017	£21/£80	Acrobat, Pinot Noir Rioja, Spain	2017	£15/£55
			St Hallett Butcher's Cart, Shiraz Barossa, Australia	2018	£17/£60
			Blason D'Issan Marqaux, France	2013	£21/£80



Wine list

Please note all vintages are subject to change based on availability.

starters

Tuna Tartar avocado lime dressing	£15
Smoked Scottish Salmon crème fraiche capers shallots	£14
Burrata heirloom tomatoes olives orange	£14
JW Shrimp and Avocado Cocktail	£15
Grilled Scottish King Scallops bacon garlic butter parsley	£16
Fried Calamari old bay tartar	£12
JW Maryland Style Crab Cake old bay tartar	£15 £27
Buttermilk Popcorn Chicken sriracha mayonnaise	£12
Spinach and Artichoke Dip tortillas salsa sour cream	£10

on ice

Rock Oyster	£3 each
Jumbo Shrimp (6)	£26
Seafood platter	£75

soups & salads

Cream of Crab Soup	£9
Classic Caesar garlic croutons parmesan	£9
JW Chopped Salad fresh vegetables feta avocado crispy fried onions	£12
JW Iceberg Wedge blue cheese crispy bacon lump crab egg louis dressing	£10 £13
Lobster Cobb Salad avocado baby gem vine tomato citrus dressing	£18

American USDA Beef

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

Fillet 6oz £33 8oz £40 10oz £47

New York Strip 10 oz £35 14 oz £45

Fillet "Oscar" 6 oz £39 8 oz £46
topped with crab meat, asparagus and béarnaise
sauce

Bone-in Kansas City Strip 16 oz £39

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 £69

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

Aberdeen Angus Rib Eye | 14 oz £38

Toppings

grilled jumbo shrimp (2) £8

blue cheese crust £3

'Oscar' crab meat, asparagus, béarnaise £8

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...

mains

JW Burger crispy bacon Monterey Jack	£19	Buttermilk Fried Chicken Burger Cajun mayo Swiss cheese	£18
Fish and Chips line caught cod tartar sauce	£18	Grilled Jumbo Shrimps (6) garlic butter	£26
Spit Roasted Half Chicken lemon thyme sauce	£19	Lentil & Kidney Bean Chilli (V) basmati rice	£18
Roasted Salmon Fillet blushed tomatoes black olives basil	£19	Wild Mushroom Risotto (V) shaved parmesan truffle oil	£19
		Angus Short Ribs barbeque sauce	£22

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

market potatoes

Fries (plain, truffle salt or parmesan) plain truffle salt parmesan	£6
Sweet Potato Fries	£6
Hand Cut Chips maris piper	£6
Buttery Mash desirée	£6
Au Gratin	£6
Baked Potato sour cream spring onions cheddar bacon	£6

sides

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

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