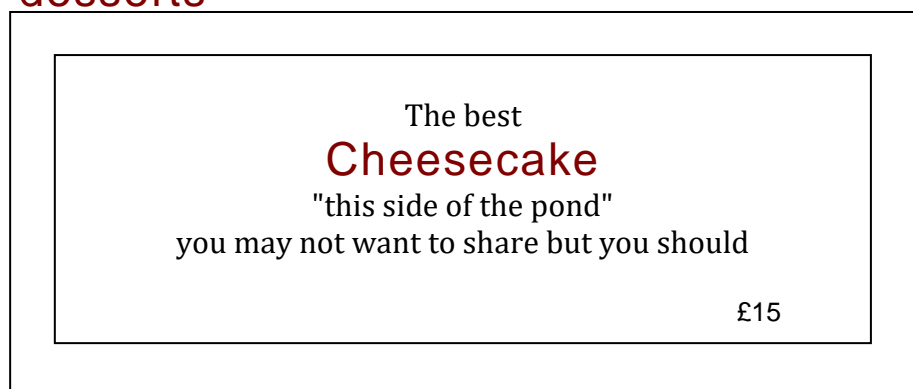


desserts



NHS Track & Trace



wines by the glass

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
Parini Pinot Grigio Rosé delle Venezie Veneto, Italy	2018	£8/£38
Mirabeau Pure Provence Rosé Côtes de Provence	2018	£15/£60



Wine list

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 (egg white)	£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.

JW STEAKHOUSE

LONDON

white	175ml/Bot	red	175ml/Bot
Drifting, Chardonnay Lodi Valley, California, USA	2018	£8/£36	Drifting Merlot Lodi Valley, California, USA
Emile Beyer, Riesling Alsace, France	2017	£12/£55	Serbal Malbec Mendoza, Argentina
Fantinel, Pinot Grigio Friuli, Italy	2018	£13/£56	1870 Mapuche Block, Cabernet Sauvignon Aconcagua Valle, Chila
La Graveliere, Joseph Mellot, Sancerre Loire Valley, France	2018	£16/£75	Parini Montepulciano d'Abruzzo Abruzzo, Italy
Robert Mondavi, Fumé Blanc California, USA	2017	£18/£76	Dryland, Pinot Noir Casablanca Valle, Chile
Chablis Premier Cru Montmains, J. Moreau & Fils Burgundy, France	2017	£19/£95	Bodegas Corral Don Jacobo Rioja Reserva Rioja, Spain
			Château de Seuil Graves, France
			Frog's Leap Cabernet Sauvignon Napa Valley, USA

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

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
JW Shrimp and Avocado Cocktail	£15
Grilled Scottish King Scallops bacon garlic butter parsley	£15
Fried Calamari old bay tartar	£12
JW Maryland Style Crab Cake old bay tartar	£15 £27
Buttermilk Popcorn Chicken sriracha mayonnaise	£11
Spinach and Artichoke Dip tortillas salsa sour cream	£9

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

New York Strip	10 oz	£34	14 oz	£44
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Fillet "Oscar" 6 oz £38 8 oz £45
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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Toppings

grilled jumbo shrimp (2)	£8
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blue cheese crust	£3
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'Oscar' crab meat, asparagus, béarnaise	£8
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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
JW Chopped Salad fresh vegetables feta avocado crispy fried onions	£10
JW Iceberg Wedge blue cheese crispy bacon lump crab egg louis dressing	£9 £13
Lobster Cobb Salad avocado baby gem vine tomato citrus dressing	£18

mains

JW Burger crispy bacon Monterey Jack	£18	Buttermilk Fried 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 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	Angus Short Ribs barbeque sauce	£22

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

steak temperatures

Rare – cool red center
Medium Rare – cool slightly red center

Medium – warm pink center
Medium Well – warm center, no pink

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

ounces to grams

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