

STARTERS

Cream of Crab Soup (260cal)	12
Steak Tartar (552cal) confit egg yolk focaccia crostini	20
Tuna Tartar (360cal) avocado lime soy and sesame dressing	20
Smoked Scottish Salmon (490cal) crème fraîche capers shallots cornichons	17
Burrata (465cal) heritage tomato green olive basil pesto preserved lemon	16
JW Shrimp & Avocado Cocktail (510cal)	18
Baked Scottish King Scallops (550cal) spinach lemon bacon	20
Fried Calamari (620cal) Old Bay tartar	16
JW Maryland Style Crab Cake (305cal 610cal) Old Bay tartar	21 40
Stone Bass Ceviche (534cal) avocado grapefruit lime dressing	19
Spinach & Artichoke Dip (910cal) tortilla salsa sour cream	14

ON ICE

Rock Oysters Mignonette (210cal 420cal) Irish west coast Maldon UK east coast	6 24	12 45
Seafood Platter (680cal 1360cal) crab oysters lobster jumbo shrimp	for 2 85	for 4 155
Jumbo Shrimp (6) (270cal) Marie Rose cocktail sauce		36

SALADS

Classic Caesar (850cal) garlic croutons parmesan	12
JW Chopped Salad (710cal) 9 vegetables feta avocado crispy fried onions citrus dressing	16
Lobster Cobb Salad (390cal) avocado baby gem vine tomato citrus dressing	24
JW Iceberg Wedge blue cheese crispy bacon (680cal) crab St Ewe egg Louis dressing (630cal)	15 22

STEAKS & CHOPS

Each steak is carefully hand-picked and cut in house before being expertly seared on our 650C broiler

American USDA Prime Beef

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

Fillet 6oz (320cal)	40
Fillet 8oz (420cal)	48
Fillet 10oz (530cal)	60

Add Half Lobster (229cal) garlic butter	26
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Bone-in Kansas City Strip 16oz (790cal)	52
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New York Strip 10oz (490cal)	44
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New York Strip 14oz (700cal)	55
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Porterhouse T-Bone (61cal/oz)	daily cut
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Butchers British Cuts

Macken Brothers of Chiswick superior quality grass fed Aberdeen Angus beef

JW "Tomahawk" Rib Eye 32oz (86cal/oz)	80
served on the bone limited availability	

Rib Eye 14oz (910cal)	45
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Veal Chop 14oz (598cal)	45
Cornish Lamb Cutlets (605cal)	34
organic greens grilled lime	

Toppings

Grilled Jumbo Shrimp 2 (150cal)	12
Blue Cheese Crust (450cal)	3
Oscar-style (270cal)	12
crab meat, asparagus & bearnaise sauce	

Sauces

Bearnaise (330cal) | Bourbon Peppercorn (130cal) | Red Wine (130cal)
Port & Stilton (150cal) | Creamy Horseradish (150cal) | Garlic Butter (300cal)
Café de Paris Butter (320cal)

MAINS

JW Burger (1250cal) crispy bacon Monterey	23	Grilled Jumbo Shrimp (6) (410cal) garlic butter	36
Braised Angus Short Ribs (1320cal) Hoisin glaze watercress	24	Grilled Half Whole Lobster organic leaves parsley garlic butter (229cal 458cal)	26 48
Spit Roasted Half Chicken (1130cal) lemon thyme sauce	20	Fish & Chips (1010cal) line caught cod tartar sauce	21
Spinach & Ricotta Cannelloni (v) cheese sauce (400cal)	22	Crispy Skinned Salmon (442cal) spinach garlic chilli	28
Wild Mushroom Risotto (v) (600cal) parmesan black truffle oil	19	Seared Tuna Steak au Poivre (630cal) JW fries or organic greens	28

OUNCES TO GRAMS

6 oz = 170 grams	14 oz = 400 grams
8 oz = 225 grams	16 oz = 453 grams
10 oz = 280 grams	32 oz = 900 grams



For allergen and nutritional information please scan QR code

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill. Includes VAT.

MARKET POTATOES

JW Fries (330cal)	7
truffle salt (340cal)	8
parmesan (440cal)	8
Sweet Potato Fries (390cal)	8
Hand Cut Chips (390cal) Maris piper	8
Buttery Mash (660cal) Desirée	7
Bourbon Sweet Potato Mash (660cal) marshmallow crust	9
Au Gratin (660cal)	7
Baked Potato (195cal) sour cream spring onions cheddar bacon	7

SIDES

Creamed Spinach (380cal)	8
JW Onion Rings (420cal)	8
Mac 'n' Cheese (490cal)	8
Grilled Asparagus (140cal)	8
Sauteed Wild Mushrooms (170cal)	8
Organic Leaves (110cal) mustard vinaigrette	7
Roasted Vegetables (220cal)	8
Rocket & Parmesan Salad (150cal)	8

DESSERTS

CHEESECAKE

(2272cal)

The Best
cheesecake
“This side of the pond”

You may not want to share but you should
20

FLOAT

A dreamy cold indulgence is just seconds away

Buffalo Trace bourbon cream | root beer |
homemade vanilla ice cream
16

Warm Apple Pie (440cal) vanilla ice cream	11
Pecan Pie (503cal) vanilla ice cream	11
Warm Brownie Pudding (650cal) vanilla, cinnamon or bourbon ice cream	11
Classic Banana Split (1345cal) chocolate vanilla strawberry ice cream	11
Bettie's Bread & Butter Pudding (521cal) bourbon hard sauce vanilla ice cream	10
Seasonal Baked Alaska (481cal)	10
Homemade Ice Creams & Sorbets (137cal/scoop)	9
Farmhouse Cheeses homemade biscuits (900cal) apple chutney	14

HOT DRINK

Espresso cortado macchiato	6
Americano cappuccino flat white mocha	7
JW Iced Coffee Your choice of black regular milk almond milk coconut milk oat milk	8
Newby Teas English breakfast earl grey Darjeeling green tea chamomile peppermint	7
Fresh mint tea from our garden	6
Valrhona hot chocolate	8

KENTUCKY COFFEE

Buffalo Trace bourbon | raw cane sugar
freshly brewed coffee | cream
18

Served in 50ml measures
*Extensive bourbon menu available

BEER & CIDER

Crate Lager	330ml	5.0%	7
Crate Pale Ale	330ml	4.5%	7
Crate IPA	330ml	6.8%	7.5
Crate Session IPA	330ml	3.6%	7
Crate Cider	330ml	4.7%	7
Electric Bear WERRRD!	440ml	4.2%	
American Pale Ale			8

THE OLD FASHIONED TROLLEY

Over 200 years later, the legacy continues with our Bourbon Bar, which is home to over 300 rare, pre-prohibition, single batch and most sought-after bourbons in the world.

The Old Fashioned Trolley, created in partnership with the world's most awarded distillery, Buffalo Trace, offers classic ingredients, tailored to your taste and served with a sense of theatre.

That leaves us to say, raise a glass to history and enjoy a perfectly crafted classic, smoked or aged Old Fashioned that improves with every sip.

Classic Old Fashioned Buffalo Trace bourbon bitters sugar	18
Smoked Old Fashioned Eagle Rare bourbon sherry toasted oak bitters sugar	20
Aged Old Fashioned Eagle Rare bourbon aged between 2-4 weeks bitters sugar	20

WINE

WHITE

Tenuta Sant'Helena Fantinel, Pinot Grigio Collio, Italy 2019	13
North Coast, Chardonnay Buena Vista North Coast, USA 2018	16
Mahi, Sauvignon Blanc Marlborough, New Zealand 2021	17
Villa Huesgen, Schiefer Riesling Mosel, Germany 2017	18

RED

Sebastiani, Zinfandel Sonoma County, USA 2019	13
Aruma, Barons de Rothschild and Catena, Malbec Mendoza, Argentina 2021	14
Valley Floor Shiraz, Langmeil Barossa, Australia 2018	15
Rodney Strong, Cabernet Sauvignon Sonoma County, USA 2018	18
Federalist Bourbon Barrel Aged Cabernet Sauvignon Lodi, USA 2017	19
Blason d'Issan Margaux, France 2013	25

Our extended wine & beverage list is available on
request

CHAMPAGNE & ENGLISH SPARKLING

Ridgeview Bloomsbury Brut NV	Gls 15
Rathfinny Wine Estate Classic Cuvée Brut 2018	16
Rathfinny Wine Estate Brut Rosé 2018	20
Lanson Pere et Fils Brut NV	17
Lanson Le Blanc de Blancs NV	25