

JWSTEAKHOUSE  
LONDON

ARTISANAL CONTINENTAL BUFFET

28

JASON VALE FRESH PRESSED JUICES

<b>DETOX</b> (222cal) apple   ginger   celery   cucumber	<b>LEMON ZINGER</b> (211cal) carrot   apple   lemon   ginger	<b>PEARFECTION</b> (140cal) pear   apple   cucumber mint   parsnip   lime	<b>DIGESTIVE AID</b> (170cal) apple   carrot   ginger   celery   fennel	<b>RUBY THURSDAY</b> (210cal) pineapple   beetroot   carrot   ginger   basil
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**JW STEAKHOUSE FULL ENGLISH** (860cal)

maple glazed bacon, Macken Brothers Cumberland sausage, black pudding, sauteed potato, Portobello mushroom, baked beans,

2 eggs any style *Eggs, Dairy, Sulphites*

22

We use only the finest free range St Ewe's rich yolk eggs

**WILD MUSHROOMS**

**ON TOAST** (980cal)

poached eggs

on toasted sourdough

*Eggs, Gluten, Dairy, Sulphites*

15

**SMOKED SCOTTISH**

**SALMON** (320cal)

scrambled eggs

on toasted sourdough

*Eggs, Fish, Dairy, Sulphites*

17

**CLASSIC BREAKFAST SANDWICH**

Your choice of: maple cured bacon (388cal)

Macken Bros Cumberland sausage (540cal)

2 fried eggs or full house

Served with HP sauce or spiced JW ketchup

*Eggs, Gluten*

9 | 12

HEALTHY BREAKFAST

**CRUSHED AVOCADO SOURDOUGH TOAST**(410cal)

sun blushed tomato, poached eggs

*Eggs, Gluten*

14

**PORRIDGE** (230cal)

steel cut oats, banana,

raisins & honey

*Gluten*

8

**TOASTED BAGEL**(404cal)

smoked salmon,

cream cheese & chives

*Eggs, Fish, Gluten, Dairy, Sulphites*

12

**WARM QUINOA BOWL** (590cal)

wakame, sauerkraut, butternut squash, edamame beans

& yuzu dressing

*Soya, Sulphites*

15

CHEF'S SIGNATURE DISHES

**JW STEAK & EGGS**

(560cal)

10oz New York strip,

eggs any style, roasted

vine tomato

*Eggs, Dairy, Sulphites*

45

**GLAZED NATIVE BLUE**

**LOBSTER OMELETTE**

(515cal)

black truffle

*Eggs, Crustaceans, Dairy,*

*Sulphites*

35

**BROWN & FOREST**

**SMOKED HADDOCK**

(542cal)

poached egg,

spinach, caviar

*Eggs, Fish, Dairy, Sulphites*

28

**RED FLANNEL HASH** (370cal)

heritage beets, fried potato,

Rosary goat's cheese,

2 eggs any style

*Eggs, Dairy, Sulphites*

17

**SHORT RIB HASH** (560cal)

Aberdeen Angus short rib,

Leeks, fried potatoes,

2 eggs any style

*Eggs, Celery, Sulphites*

19

THE BENEDICTS

English muffin, St Ewe's rich yolk eggs, Hollandaise sauce

**ROYALE**(907cal)

smoked salmon

*Eggs, Fish, Gluten,*

*Dairy, Sulphites*

18

**FLORENTINE**(590cal)

Spinach

*Eggs, Gluten,*

*Sulphites*

17

**CLASSIC**(1013cal)

Ham

*Eggs, Gluten,*

*Dairy, Sulphites*

17

EGGS YOUR WAY

**3 EGG OMELETTE**(230cal- 670cal)

your choice of:

ham, turkey, salmon, Swiss, cheddar or Pecorino cheese,

mixed peppers, tomato or mushroom

*Eggs, Sulphites*

14

**2 EGGS OF YOUR CHOICE**(147cal- 260cal)

to your liking

*Eggs, Sulphites, Dairy*

9

**SHAKSHOUKA** (530cal)

eggs, spiced tomato, peppers, crumbled feta

*Eggs, Celery, Gluten, Mustard, Sesame, Nuts*

15

**EGG WHITE SKILLET** (360cal)

asparagus, peas, parmesan, fine herbs

*Eggs, Dairy, Sulphites*

14

SWEET CLASSICS

**AMERICAN STYLE**

**PANCAKES** (570cal)

blueberry compote, vanilla

cream, maple syrup

*Eggs, Gluten, Dairy, Sulphites*

12

**WAFFLES** (460cal)

Caramelized cinnamon

apples

*Eggs, Gluten, Dairy,*

*Sulphites*

12

**BANANA FOSTER**

**FRENCH TOAST** (660cal)

maple syrup

*Eggs, Gluten, Dairy*


12

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.  
A discretionary optional service charge of 12.5% will be added to your bill. Includes VAT.

## STARTERS

Cream of Crab Soup <small>260cal</small>	12
<i>Eggs, Crustacean, Dairy, Gluten, Fish, Sulphites, Celery</i>	
Steak Tartar <small>552cal</small>	6oz   20 8oz   28
confit egg yolk   focaccia crostini <i>Gluten, Sulphites, Fish, Eggs, Soya, Mustard</i>	
Smoked Scottish Salmon <small>490cal</small>	17
crème fraîche   capers   shallots   cornichons <i>Dairy, Gluten, Fish, Sulphites</i>	
JW Shrimp & Avocado Cocktail <small>510cal</small>	18
<i>Mustard, Sulphites, Eggs, Crustaceans, Fish, Gluten, Celery</i>	
Fried Calamari <small>620cal</small> 	16
Old Bay tartar <i>Eggs, Gluten, Sulphites, Celery, Dairy, Mustard, Molluscs</i>	
JW Maryland Style Crab Cake <small>305cal   610cal</small>	Sml   21 Lge   40
Old Bay tartar <i>Eggs, Mustard, Gluten, Crustaceans, Celery, Sulphites, Dairy</i>	
Spinach & Artichoke Dip <small>910cal</small> 	16
tortillas   salsa   sour cream <i>Dairy, Gluten, Sulphites</i>	
Tuna Tartar <small>360cal</small>	20
avocado   soy sesame dressing <i>Gluten, Fish, Mustard, Soya, Sulphites, Sesame</i>	
Rock Oysters Mignonette <small>210cal   420cal</small>	6   24 12   48
Irish west coast Maldon UK east coast <i>Molluscs, Celery, Sulphites</i>	

## SALADS

Classic Caesar <small>850cal</small>	12
garlic croutons   parmesan Reggiano <i>Fish, Dairy, Sulphites, Gluten, Eggs, Mustard</i>	
JW Chopped Salad <small>355cal   710cal</small>	Sml   12 Lge   16 
9 vegetables   feta   avocado   crispy fried onions citrus dressing <i>Mustard, Sulphites, Dairy, Gluten</i>	
Lobster Cobb Salad <small>390cal</small>	32
avocado   baby gem   vine tomato   citrus dressing <i>Celery, Eggs, Sulphites, Crustaceans, Mustard</i>	
JW Iceberg Wedge	
blue cheese   crispy bacon <small>680cal</small>	15
<i>Dairy, Mustard, Sulphites</i>	
crab   St. Ewe egg   Louis dressing <small>630cal</small>	22
<i>Eggs, Crustacean, Fish, Mustard, Sulphites, Gluten</i>	

## FINISHING TOUCHES

Seared Rare Tuna	12
<i>Fish, Dairy</i>	
Grilled Chicken Breast	8
<i>Dairy</i>	
Grilled New York Strip 5oz	22
<i>Dairy</i>	
Jumbo Shrimp (3)	18
<i>Dairy, Crustaceans</i>	

## 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 <small>320cal</small>	40
Fillet   8oz <small>420cal</small>	52
Fillet   10oz <small>530cal</small>	60

New York Strip   10oz <small>490cal</small>	44
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New York Strip   14oz <small>700cal</small>	55
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### Butchers British Cuts

Macken Brothers of Chiswick superior quality grass fed Aberdeen Angus beef

Rib Eye   14oz <small>1210cal</small>	45
Toppings	

Grilled Jumbo Shrimp   2 <small>150cal</small>	12
<i>Dairy, Crustacean</i>	

Blue Cheese Crust <small>450cal</small>	3
<i>Dairy, Gluten</i>	

Oscar-style <small>270cal</small>	12
crab meat, asparagus & bearnaise sauce <i>Dairy, Eggs, Sulphites, Crustacean</i>	

### Sauces

Bearnaise <small>330cal</small> <i>Eggs, dairy, Sulphites</i>	Bourbon Peppercorn <small>130cal</small> <i>Dairy, Celery Sulphites</i>	Red Wine <small>130cal</small> <i>Dairy, Celery, Sulphites</i>
Port & Stilton <small>150cal</small> <i>Dairy, Celery, Sulphites</i>		
Creamy Horseradish <small>150cal</small> <i>Dairy, Mustard</i>	Garlic Butter <small>300cal</small> <i>Dairy</i>	Café de Paris Butter <small>320cal</small> <i>Dairy, Fish,</i>

### STEAK TEMPERATURES

rare – cool red center  
medium rare – warm red center  
medium – pink center  
medium well – no pink

### 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

All steaks may contain dairy, please ask your server for details


## BURGERS & SANDWICHES

JW Burger <small>1890cal</small>	23	Reuben Sandwich <small>603cal</small>	19
crispy bacon   Monterey Jack <i>Eggs, Gluten, Dairy, Sulphites</i>		rye bread   pastrami   sauerkraut   Swiss cheese <i>Gluten, Sulphites, Dairy, Mustard, Eggs</i>	
Vegetarian Burger	23	Californian Lobster Roll <small>380cal</small>	32
panko crusted Portobello mushroom   goat cheese   red onion   Sriracha mayo <i>Gluten, Eggs, Dairy</i>		avocado   lemon mayo   celery <i>Crustaceans, Eggs, Dairy, Gluten, Fish</i>	
Buttermilk Chicken Burger <small>1590cal</small>	22	Grilled Chicken & Avocado <small>469cal</small>	16
lettuce   tomato   Monterey Jack   Siracha mayo <i>Gluten, Eggs, Dairy</i>		white or brown sourdough   lettuce   tomato <i>Gluten, Eggs</i>	
		Grilled Octopus Roll	25
		picked red onion   smoked aioli <i>Crustaceans, Eggs, Dairy, Sulphites</i>	

All burgers & sandwiches served with JW fries or organic greens

## LUNCH PLATES

Braised Angus Short Ribs <small>1320cal</small>	24	Fish & Chips <small>1010cal</small>	22
BBQ sauce   pickled slaw <i>Gluten, Celery, Sulphites</i>		line caught cod   tartar sauce <i>Celery, Eggs, Fish, Gluten, Sulphites, Mustard</i>	
Grilled Cajun Chicken <small>450cal</small>	20	Crispy Skinned Salmon <small>442cal</small>	28
cherry tomatoes   roquette   Pecorino <i>Mustard, Sulphites</i>		spinach   garlic   chilli <i>Fish, Dairy</i>	
Pea & Mint Risotto <small>490cal</small>	19	Seared Tuna Steak au Poivre <small>630cal</small>	28
pickled mushrooms   parmesan Reggiano <i>Dairy, Sulphites, Celery</i>		JW fries or organic greens <i>Fish, Sulphites, Celery, Dairy, Mustard</i>	

Recommended to share. 

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## SIDES

JW Fries <small>330cal</small>	7
truffle salt <small>340cal</small>	8
parmesan <small>440cal</small> <i>Dairy</i>	8
Sweet Potato Fries <small>390cal</small>	8
Hand Cut Chips <small>390cal</small>	8
Maris piper	
Buttery Mash <small>660cal</small> <i>Dairy</i>	7
Desirée	
Creamed Spinach <small>380cal</small> <i>Dairy, Gluten, Mustard</i>	8
JW Onion Rings <small>620cal</small> <i>Eggs, Dairy, Gluten</i>	8
<i>Celery, Sulphites</i>	
Mac 'n' Cheese <small>490cal</small> <i>Eggs, Dairy, Gluten, Mustard</i>	8
Sautéed Wild Mushrooms <small>170cal</small> <i>Dairy</i>	8
Organic Leaves <small>150cal</small> <i>Mustard, Sulphites</i>	7
mustard vinaigrette	
Roasted Vegetables <small>220cal</small> <i>Celery, Dairy</i>	8
Apple and Celeriac Slaw <small>173cal</small> <i>Sulphites, Dairy</i>	8
<i>Eggs, Tree Nut</i>	
walnuts   grain mustard dressing	

## CHEESECAKE

2272cal

The Best

**cheesecake** 

*Nut Traces, Eggs, Soya, Dairy, Gluten*

“This side of the pond”

You may not want to share but you should  
20

## DESSERTS

Warm Apple Pie <small>440cal</small>	11
vanilla ice cream <i>Eggs, Gluten, Dairy, Sulphites</i>	
Pecan Pie <small>503cal</small>	11
vanilla ice cream <i>Dairy, Eggs, Gluten, Tree Nut</i>	
Warm Brownie Pudding <small>650cal</small>	11
vanilla   cinnamon or bourbon ice cream <i>Dairy, Eggs</i>	
Bettie's Bread & Butter Pudding <small>521cal</small>	10
bourbon hard sauce   vanilla ice cream <i>Dairy, Eggs, Gluten, Sulphites, Tree Nut</i>	
Homemade Ice Creams (per scoop) <small>137cal/scoop</small>	4
mint & Oreo   bourbon   pistachio   salted caramel <i>Dairy, Eggs, Sulphites, Tree Nut</i>	
Homemade Sorbets (per scoop) <small>110cal/scoop</small>	4
mango   passion fruit   raspberry   lemon   strawberry	

## ALCOHOL-FREE

Apple Blossom cloudy apple juice   jasmine tea   Verjus soda	11
French 05 Seedlip Grove 42   gooseberry jam elderflower cordial tonic	11
Rhubarb & Custard rhubarb   vanilla   Supawasa   clarified milk	11
Forest Picante Everleaf forest   freshly squeezed lime juice   agave nectar   orange blossom   coriander   chilli	10

## LEMONADE

Classic	6.5
English Strawberry Lemonade	8
Arnold Palmer ½ lemonade   ½ iced tea	7
Blood Orange Hibiscus Lemonade fresh lemon juice   hibiscus tea   blood orange	8

## HOT DRINKS

Coffees Espresso   cortado   macchiato Americano   cappuccino   flat white   mocha	6 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	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

## WINES by the glass

<b>WHITE</b>	175ml
Tenuta Sant'Helena Fantinel, Pinot Grigio Collio, Italy 2019	14
North Coast, Chardonnay Buena Vista   North Coast, USA 2018	17
Dr Fischer, Riesling Trocken Mosel, Germany 2022	18
Mahi, Sauvignon Blanc Marlborough, New Zealand 2021	19
<b>RED</b>	
Sebastiani, Zinfandel Sonoma County, USA 2019	14
Aruma, Barons de Rothschild, Malbec Mendoza, Argentina 2021	15
Valley Floor Shiraz, Langmeil Barossa, Australia 2018	17
Silver Palm, Cabernet Sauvignon North Coast, USA 2018	20
Federalist Bourbon Barrel Aged Cabernet Sauvignon Lodi, USA 2017	22
Blason d'Issan Margaux, France 2013	28
Our extended wine & beverage list is available on request	

## THE OLD FASHIONED TROLLEY

With roots that date back to the 1800s, the name 'Old Fashioned' simply comes from the way it is made- the old fashioned way.

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.

<b>Classic</b> Buffalo Trace bourbon   bitters   sugar	18
<b>Smoked</b> Eagle Rare bourbon   sherry toasted oak   bitters   sugar	20
<b>Aged</b> Eagle Rare bourbon aged between 2-4 weeks   bitters   sugar	20

Operating  
Responsibly



## CHAMPAGNE & ENGLISH SPARKLING WINES

Ridgeview Bloomsbury Brut NV	15
Rathfinny Wine Estate Classic Cuvée Brut 2018	16
Rathfinny Wine Estate Brut Rosé 2018	20
Ruinart 'R' de Ruinart Brut NV	22
Lanson Rosé NV	24
Lanson Le Blanc de Blancs NV	25

## BEER & CIDER

Our core range of Crate beers are brewed at Purity Brewing, one of the world's most sustainable breweries. Alongside our full range, you will find a rotation of seasonal beers, showcasing the very best of craft beers

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

## STARTERS

Cream of Crab Soup <small>260cal</small> <i>Eggs, Crustacean, Dairy, Gluten, Fish, Sulphites, Celery</i>		12
Steak Tartar <small>552cal</small> confit egg yolk   focaccia crostini <i>Gluten, Sulphites, Fish, Eggs, Soya, Mustard</i>	6oz   20	8oz   28
Tuna Tartar <small>360cal</small> avocado   lime   soy sesame dressing <i>Gluten, Fish, Mustard, Soya, Sulphites, Sesame</i>		20
Smoked Scottish Salmon <small>490cal</small> crème fraîche   capers   shallots   cornichons <i>Dairy, Gluten, Fish, Sulphites</i>		17
Burrata <small>465cal</small> heritage tomato   green olive   basil pesto   preserved lemon <i>Dairy, Sulphites</i>		16
JW Shrimp & Avocado Cocktail <small>510cal</small> <i>Mustard, Sulphites, Eggs, Crustaceans, Fish, Gluten, Celery</i>		18
Baked Scottish King Scallops <small>550cal</small> spinach   lemon   bacon <i>Gluten, Dairy, Molluscs, Sulphites</i>		20
Fried Calamari <small>620cal</small>  Old Bay tartar <i>Eggs, Gluten, Sulphites, Celery, Dairy, Mustard, Molluscs</i>		16
JW Maryland Style Crab Cake <small>305   610cal</small> Old Bay tartar <i>Eggs, Mustard, Gluten, Crustaceans, Celery, Sulphites, Dairy</i>	Sml   21	Lge   40
Spinach & Artichoke Dip <small>910cal</small>  tortillas   salsa   sour cream <i>Dairy, Gluten, Sulphites</i>		16

## 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 <small>320cal</small>	40
Fillet   8oz <small>420cal</small>	52
Fillet   10oz <small>530cal</small>	60

Add Half Lobster <small>229cal</small> garlic butter	35
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Bone-in Kansas City Strip | 16oz 790cal 52

New York Strip   10oz <small>490cal</small>	44
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New York Strip   14oz <small>700cal</small>	55
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Porterhouse | T-Bone 61cal/oz daily cut

### Butchers British Cuts

Macken Brothers of Chiswick superior quality grass fed Aberdeen Angus beef

JW "Tomahawk" Rib Eye   32oz <small>86cal/oz</small> served on the bone   limited availability 	80
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Rib Eye   14oz <small>910cal</small>	45
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### Toppings

Grilled Jumbo Shrimp   2 <small>150cal</small> <i>Dairy, Crustacean</i>	12
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Blue Cheese Crust <small>450cal</small> <i>Dairy, Gluten</i>	3
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Oscar-style <small>270cal</small> crab meat, asparagus & bearnaise sauce <i>Dairy, Eggs, Sulphites, Crustacean</i>	12
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### Sauces

Bearnaise 330cal *Eggs, dairy, Sulphites* Bourbon Peppercorn 130cal *Dairy, Celery Sulphites* Red Wine 130cal *Dairy, Celery, Sulphites*  
Port & Stilton 150cal *Dairy, Celery, Sulphites*

Creamy Horseradish 150cal *Dairy, Mustard* Garlic Butter 300cal *Dairy* Café de Paris Butter 320cal *Dairy, Fish, Mustard*

All steaks may contain dairy, please ask your server for details

## MARKET POTATOES

JW Fries <small>330cal</small>	7
truffle salt <small>340cal</small>	8
Parmesan <small>440cal</small> <i>Dairy</i>	8
Sweet Potato Fries <small>390cal</small>	8
Hand Cut Chips <small>390cal</small> Maris piper	8
Buttery Mash <small>660cal</small> <i>Dairy</i> Desirée	7
Bourbon Sweet Potato Mash <small>660cal</small> <i>Eggs, Dairy, Sulphites</i> marshmallow crust	9
Au Gratin <small>660cal</small> <i>Dairy</i>	7
Baked Potato <small>195cal</small> <i>Dairy, Sulphites</i> sour cream   spring onions   cheddar   bacon	7

## ON ICE

Rock Oysters Mignonette <small>210cal   420cal</small> Irish west coast Maldon UK east coast <i>Molluscs, Celery, Sulphites</i>	6   24	12   45
Seafood Platter <small>680cal   1360cal</small> jumbo lump crab   oysters lobster   jumbo shrimp <i>Celery, Molluscs, Crustaceans, Eggs, Mustard, Sulphites, Fish, Gluten</i>	for 2   85	for 4   160
Jumbo Shrimp (6) <small>270cal</small> Marie Rose   cocktail sauce   lemon <i>Eggs, Crustaceans, Celery, Sulphites, Fish, Gluten, Mustard</i>		36

## MAINS

JW Burger <small>1250cal</small> crispy bacon   Monterey Jack <i>Eggs, Gluten, Dairy, Sulphites</i>	23	Grilled Jumbo Shrimp (6) <small>410cal</small> garlic butter <i>Dairy, Crustaceans, Mustard, Sulphites</i>	36
Braised Angus Short Ribs <small>1320cal</small> BBQ sauce   pickled slaw <i>Gluten, Celery, Sulphites</i>	24	Fish & Chips <small>1010cal</small> line caught cod   tartar sauce <i>Celery, Eggs, Fish, Gluten, Sulphites, Mustard</i>	22
Spit Roasted Half Chicken <small>1130cal</small> lemon thyme sauce <i>Dairy, Celery</i>	20	Crispy Skinned Salmon <small>442cal</small> spinach   garlic   chilli <i>Fish, Dairy</i>	28
Pea & Mint Risotto (v) <small>600cal</small> pickled mushroom   parmesan Reggiano <i>Dairy, Sulphites, Celery</i>	19	Seared Tuna Steak au Poivre <small>630cal</small> JW fries or organic greens <i>Fish, Sulphites, Celery, Dairy, Mustard</i>	28

Grilled Half | Whole Lobster 229cal | 458cal

organic leaves | garlic butter  
35 | 65


*Dairy, Crustaceans, Mustard, Sulphites*

### STEAK TEMPERATURES

rare – cool red center  
medium rare – warm red center  
medium – pink center  
medium well – no pink

### OUNCES TO GRAMS

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

Recommended to share. 

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.

## SALADS

Classic Caesar <small>850cal</small> garlic croutons   parmesan Reggiano <i>Fish, Dairy, Sulphites, Gluten, Eggs, Mustard</i>		12
JW Chopped Salad <small>710cal</small> 9 vegetables   feta   avocado   crispy fried onions   citrus dressing <i>Mustard, Sulphites, Dairy, Gluten</i>	Sml   12	Lge   16
Lobster Cobb Salad <small>390cal</small> avocado   baby gem   vine tomato   citrus dressing <i>Celery, Eggs, Sulphites, Crustaceans, Mustard</i>		32
JW Iceberg Wedge blue cheese   crispy bacon <small>680cal</small> <i>Dairy, Mustard, Sulphites</i>		15
crab   St. Ewe egg   Louis dressing <small>630cal</small> <i>Eggs, Crustacean, Fish, Mustard, Sulphites, Gluten</i>		22

## SIDES

Creamed Spinach <small>380cal</small> <i>Dairy, Gluten, Mustard</i>	8
JW Onion Rings <small>420cal</small> <i>Eggs, Dairy, Gluten, Celery, Sulphites</i>	8
Mac 'n' Cheese <small>490cal</small> <i>Eggs, Dairy, Gluten, Mustard</i>	8
Grilled Asparagus <small>140cal</small> <i>Dairy</i>	8
Sautéed Wild Mushrooms <small>170cal</small> <i>Dairy</i>	8
Organic Leaves <small>150cal</small> <i>Mustard, Sulphites</i> mustard vinaigrette	7
Roasted Vegetables <small>220cal</small> <i>Celery, Dairy</i>	8
Rocket & Parmesan Salad <small>110cal</small> <i>Dairy, Sulphites</i>	8

## DESSERTS

### CHEESECAKE 2272cal

*Nut Traces, Eggs, Soya, Dairy, Gluten*

The Best  
**cheesecake** 🍷  
“This side of the pond”

You may not want to share but you should  
20

### KENTUCKY COFFEE

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

Served in 50ml measures  
\*Extensive bourbon menu available

Warm Apple Pie 440cal Eggs, Gluten, Dairy, Sulphites 11  
vanilla ice cream

Pecan Pie 503cal Dairy, Eggs, Gluten, Tree Nut 11  
vanilla ice cream

Warm Brownie Pudding 650cal Dairy, Eggs 11  
vanilla, cinnamon or bourbon ice cream

Classic Banana Split 1345cal Dairy, Eggs 13  
chocolate | vanilla | strawberry ice cream

Bettie’s Bread & Butter Pudding 521cal 10  
bourbon hard sauce | vanilla ice cream  
*Dairy, Eggs, Gluten, Sulphites, Tree Nut*

Homemade Ice Creams (per scoop) 137cal/scoop 4  
mint & Oreo | bourbon | pistachio | salted caramel  
*Dairy, Eggs, Sulphites, Tree Nut*

Homemade Sorbets (per scoop) 137cal/scoop 4  
mango | passion fruit | raspberry | lemon | strawberry

Farmhouse Cheeses 900cal 16  
artisan crackers | apple chutney  
*Dairy, Gluten, Sulphites*

## HOT DRINKS

Coffees  
Espresso | cortado | macchiato 6  
Americano | cappuccino | flat white | mocha 7

**JW Iced Coffee** 8  
Your choice of black | regular milk | almond milk  
coconut milk | oat milk

Newby Teas 7  
English breakfast | earl grey | Darjeeling | green tea  
chamomile | peppermint

Fresh Mint Tea 6  
Valrhona Hot Chocolate 8

## SWEET BITES

Enhance your coffee with one of our homemade small bites  
4

Bourbon Chocolate Truffles *Soya, Sulphites, Dairy*  
Mini Whoopie Pies *Dairy, Soya, Eggs*  
Peanut Butter Cookies *Peanuts, Eggs, Gluten, Dairy*

## WINES

by the glass

**WHITE** 175ml

Tenuta Sant’Helena Fantinel, Pinot Grigio 14  
Collio, Italy 2019

North Coast, Chardonnay 17  
Buena Vista | North Coast, USA 2018

Dr Fischer, Riesling Trocken 18  
Mosel, Germany 2022

Mahi, Sauvignon Blanc 19  
Marlborough, New Zealand 2021

### RED

Sebastiani, Zinfandel 14  
Sonoma County, USA 2019

Aruma, Barons de Rothschild, Malbec 15  
Mendoza, Argentina 2021

Valley Floor Shiraz, Langmeil 17  
Barossa, Australia 2018

Silver Palm, Cabernet Sauvignon 20  
North Coast, USA 2012

Federalist Bourbon Barrel Aged Cabernet Sauvignon 22  
Lodi, USA 2017

Blason d’Issan 28  
Margaux, France 2013

Our extended wine & beverage list is available on request

## THE OLD FASHIONED TROLLEY

With roots that date back to the 1800s, the name ‘Old Fashioned’ simply comes from the way it is made- the old fashioned way.

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** 18  
Buffalo Trace bourbon | bitters | sugar

**Smoked** 20  
Eagle Rare bourbon | sherry toasted oak | bitters | sugar

**Aged** 20  
Eagle Rare bourbon aged between 2-4 weeks | bitters | sugar

Operating  
Responsibly



## CHAMPAGNE & ENGLISH SPARKLING WINE

	150ml
Ridgeview Bloomsbury Brut NV	15
Rathfinny Wine Estate Classic Cuvée Brut 2018	16
Rathfinny Wine Estate Brut Rosé 2018	20
Ruinart ‘R’ de Ruinart Brut NV	22
Lanson Rosé NV	24
Lanson Le Blanc de Blancs NV	25

## BEER & CIDER

Our core range of Crate beers are brewed at Purity Brewing, one of the world's most sustainable breweries. Alongside our full range, you will find a rotation of seasonal beers, showcasing the very best of craft beers

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



## STARTERS

- Tuna Tartar** 360cal  
avocado | soy sesame dressing  
20/28  
*Gluten, Fish, Mustard, Soya, Sulphites, Sesame*
- JW Shrimp & Avocado Cocktail** 510cal  
18  
*Mustard, Sulphites, Egg, Crustaceans, Fish, Gluten*
- Seafood Platter** 680cal | 1360cal  
lump crab | oysters | mussels | jumbo shrimp | lobster   
For 2 85 for 4 160  
*Celery, Molluscs, Crustaceans, Eggs, Mustard, Sulphites, Fish, Gluten*

## SALADS

- Classic Caesar** 850cal  
garlic croutons | parmesan  
12  
*Fish, Dairy, Sulphites, Gluten, Eggs, Mustard*
- Chicken** 230cal 8  
*Dairy*
- Jumbo Prawns** 225cal 18  
*Dairy, Crustaceans*
- Native Lobster Cobb Salad** 390cal  
avocado | quail eggs | spring onion  
cherry tomatoes  
32  
*Celery, Eggs, Sulphites, Crustaceans, Mustard*
- Burrata** 465cal  
heritage tomato | green olive  
basil pesto  
18  
*Dairy, Sulphites*

## COLLINS

- JW Collins**  
Commissioner aged gin | orange  
sugar | soda
- Cherry & Walnut**  
Buffalo Trace bourbon | cherry | Napa  
Valley walnuts bitters | vanilla | soda
- Peach & Cider**  
Commissioner gin | Kummel  
peach | cider
- Yuzu & Gooseberry**  
Blanco tequila | yuzu sake | gooseberry  
jam | cucumber, yuzu & rosemary soda  
18


## MAINS

- JW Burger** 1250cal  
crispy bacon | Monterey Jack  
JW fries  
25  
*Eggs, Gluten, Dairy, Celery, Mustard, Sulphites*
- Buttermilk Chicken Burger** 1590cal  
lettuce | tomato | Monterey Jack  
Siracha mayo  
23  
*Gluten, Dairy, Eggs*
- Grilled Half | Whole Lobster** 229cal | 458cal  
organic leaves | parsley garlic butter  
35/65  
*Dairy, Crustaceans, Gluten*

- Octopus Roll** 280cal  
picked red onion | smoked aioli  
JW fries  
25  
*Gluten, Sulphites, Egg, Dairy*
- Californian Lobster Roll** 380cal  
avocado | lemon mayo | celery  
JW fries  
32  
*Crustaceans, Eggs, Dairy, Gluten, Fish*

- 6oz USDA Fillet** 320cal  
hand cut chips | watercress salad  
46  
*Dairy*
- 10oz USDA NY Strip** 490cal  
hand cut chips | watercress salad  
50  
*Dairy*
- Seared Tuna Steak au Poivre** 630cal  
JW fries or organic greens  
28  
*Fish, Sulphites, Celery, Dairy, Mustard*
- Pumpkin & Sage Tortellini** 900 cal  
roasted squash | pine nuts  
herb oil  
20  
*Gluten, tree nuts*

## DESSERTS

- JW Cheesecake** 2272cal  
20   
*Eggs, Gluten, Dairy*
- Summer Pudding** 630cal  
clotted cream  
12  
*Eggs, Dairy, Gluten,*
- English Strawberry Pavlova** 490cal  
11  
*Eggs, Dairy*
- Selection of Homemade  
Ice Cream & Sorbets** 137cal/scoop  
4 per scoop  
*Eggs, Dairy*

## SUNDAES


- all 13
- Knickerbocker Glory** 1172cal  
raspberries | mango | blueberries  
pistachios | vanilla ice cream  
*Eggs, Dairy, Nuts*
- Classic Banana Split** 1345cal  
burnt banana | toasted hazelnuts  
whipped bourbon cream | vanilla & salted  
caramel ice cream  
*Dairy, Eggs, Nuts*
- Chocolate Brownie Sundae** 1372cal  
brownie chunks | caramelised pecans  
crunchy waffle balls | melted chocolate  
chocolate ice cream  
*Gluten, Dairy, Nuts*

## JW GARDEN BBQ

This summer season, enjoy our JW Garden BBQ and indulge in a selection of freshly grilled lobster, smoky succulent burgers and signature dishes.

4<sup>th</sup>, 5<sup>th</sup> and 6<sup>th</sup> of July  
11<sup>th</sup>, 12<sup>th</sup> and 13<sup>th</sup> of July



Recommended to share. 



## BEER

Our core range of Crate beers are brewed at Purity Brewing, one of the world's most sustainable breweries. Alongside our full range, you will find a rotation of seasonal beers, showcasing the very best of craft beer.

Lager 330ml	5.0%	8
Pale Ale 330ml	4.5%	7
IPA 330ml	6.8%	7.5
Session IPA 330ml	3.6%	7

## ENGLISH SPARKLING

	Gls	Bt
Ridgeview Bloomsbury Brut NV	15	68
Rathfinny Wine Estate Classic Cuvée Brut 2018	16	75
Rathfinny Wine Estate Brut Rose 2018	20	90
Rathfinny Wine Estate Blanc de Blancs 2017		95

## WINES

	Gls	Bt
<b>ROSE</b>		
Whispering Angel, Chateau d'Esclans Côtes de Provence 2020	18	85
<b>WHITE</b>		
Buena Vista North Coast Chardonnay California North Coast 2018	17	62
Mahi Sauvignon Blanc Marlborough   New Zealand 2021	19	72
Chablis 1er Cru Domaine Vrgnaud Burgundy 2020	28	105
<b>RED</b>		
Aruma Barons de Rothschild & Catena Malbec Mendoza   Argentina 2021	15	55
Federalist Bourbon Aged Cabernet Sauvignon Lodi   USA 2018	22	82
Sanford Pinot Noir Santa Rita Hills   USA	32	110
<b>NATURAL WINE</b>		
Pulenta Estate Naranja   White Wine Mendoza, Argentina 2021	45	
Kolfok, Ganze Traube Blaufrankisch Burgenland   Austria 2021	86	

OUR EXTENDED WINE & BEVERAGE LIST  
IS AVAILABLE ON REQUEST

## CIDERS

Our ciders are a pure expression of the apple varieties and the terroir in the UK. Unlike commercial orchards, these orchards are rich in nationally rare species and an important home for diverse pollinators, birds & other wildlife

Find & Foster - Mele 2022 5.2% 330ml vibrant & aromatic, fruity with tropical notes & delicate tannins	7
Find & Foster Appellation Release 2020 8% 75cl	35
Oliver's Fine Cider 6.3% 330ml sparkling dry fine cider	8
Oliver's Next Big Thing 3.5% 75cl	22

## PIMM'S

Cup Pimm's No 1   lemonade	15
Spritz Pimm's No 1   lemonade   English sparkling wine cucumber   mint	16
Mule Pimm's No 1   ginger ale   lime   mint	15

## LEMONADES

Classic fresh Lemonade	6.5
Arnold Palmer Lemonade ½ lemonade   ½ iced tea	7

## HOT DRINKS

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	7

Recommended to share.



# VEGAN MENU

## BREAKFAST

Granola Yoghurt Parfait (240cal) 10  
Coconut Yoghurt | Home Made Granola |  
Seasonal Berries  
*Tree nuts, peanuts, gluten*

Full English Breakfast (860 cal) 24  
Vegan Sausage | Grilled Portobello Mushroom  
Vine Cherry Tomato | Avocado | Baked Beans | Hash Browns  
*Gluten, sulphites*

Warm Quinoa Bowl (590 cal) 15  
Wakame Sauerkraut | Butternut Squash | Edamame Beans  
Yuzu Dressing  
*Gluten, soya, sulphites*

Wild Mushroom Sourdough Toast (560 cal) 15  
Grilled Portobello Mushrooms | Vine Cherry Tomatoes  
*Gluten*

Crushed Avocado Sourdough Toast (410 cal) 15  
Sun Blushed Tomatoes  
*Gluten*

Red Flannel Hash (370 cal) 17  
Heritage Beets | Fried Potato | Vegan Feta  
*Soya*

## SOUPS & SNACKS

Country Vegetable Soup (250 cal) 10  
Tomato Broth | Seasonal Vegetables  
*Celery*

Selection of Crudites (420 cal) 10  
Hummus | Guacamole  
*Gluten, sesame*

Hummus (480 cal) 12  
Sesame | Lemon Juice | Olive Oil  
Khobez Bread  
*Gluten, sesame*

Moutabal (380 cal) 12  
Smokey Aubergine | Sesame | Lemon Juice |  
Olive oil | Khobez Bread  
*Sesame, gluten*

Falafel (650 cal) 16  
Tahini Sauce  
*Sesame*

## SALADS

Chopped Salad (710 cal) 15  
9 Vegetables | Vegan Feta | Avocado |  
Lemon Vinaigrette  
*Sulphites, gluten, mustard, soya*

Heirloom Tomato Salad (340 cal) 19  
Toasted pine nuts | Vegan Pesto |  
Balsamic Vinegar Glaze  
*Tree nuts, sulphites*

Heritage Beetroot & Puy Lentil Salad (450 cal) 19  
Seasonal Dressing | Vegan Feta | Coriander |  
Citrus Dressing  
*Mustard, tree nuts, sulphites, soya*

## PASTA & RISOTTO

Penne Pasta 17  
Vine Plum Tomato Sauce | Fresh Basil |  
Vegan Parmesan (800 cal)  
Or  
Flora Cream Sauce | Wild Mushrooms | Herbs (950 cal)  
*Gluten, Soya*

Pumpkin & Sage Tortellini (900 cal) 17  
Roasted Squash | Pine Nuts | Herb Oil  
*Gluten, tree nuts*

Mushroom Risotto (950 cal) 17  
Chipotle Almonds | Miso | Almond Butter  
*Tree nuts, soya*

## MAINS

Grilled Cauliflower Steak (860 cal) 19  
Spinach | Quinoa | Caper | Golden Raisin  
Pine Nut Salsa  
*Tree nuts, sulphites*

Lentil & Kidney Bean Chilli (650 cal) 18  
Steamed Basmati Rice  
*Celery, gluten, tree nuts, peanut*

## DESSERTS

Valrhona Chocolate & Raspberry Tart (580 cal) 10  
Raspberry Sorbet  
*Soya*

Seasonal Sliced Fruits & Berries (180 cal) 14

Selection of Homemade Sorbets (137 cal/scoop) 10

Grosvenor House makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As we prepares all our food in centralised kitchens, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

A discretionary 12.5% service charge will be added to your final account

# SUNDAY ROAST

## STARTER

### Spring pea & lovage soup

Goats Cheese Croquette  
*Dairy, Gluten, Eggs*

### Burrata

New Season Broad Beans | Baby Leeks | Black Truffle Dressing  
*Dairy, Sulphites*

### Scottish smoked salmon

Potato Latke | Beetroot Relish | Sour Cream & Chive  
*Fish, Dairy, Gluten, Eggs, Sulphite*

## MAIN

### Prime Aberdeen Angus Sirloin

Yorkshire Pudding | Horseradish Sauce  
*Gluten, Dairy, Eggs, Sulphites*

### New season English Lamb leg

Mint Sauce  
*Sulphites, Dairy, Eggs, Gluten*

### Spit Roasted Corn-Fed Chicken

Sage and Onion Stuffing  
*Dairy, Gluten, Sulphites*

### Risotto Primavera

Basil | Fontina cheese | Early Harvest Olive Oil  
*Dairy*

## SIDES TO SHARE

Duck Fat Roast Potatoes

Spring Cabbage

Chantenay Carrots | Cauliflower Gratin

*Dairy, Gluten*

## DESSERT

### Classic Peach Melba

Scottish Raspberry Sauce | Almond Vanilla Tuile  
*Dairy, Gluten, Eggs*

### Warm Apple Pie

Vanilla Ice Cream  
*Dairy, Gluten, Eggs*

### Dark chocolate Macadamia tart

Crème Fraîche  
*Dairy, Gluten, Eggs*

### Homemade profiteroles

Vanilla Custard | Hot Chocolate Sauce  
*Dairy, Gluten, Eggs*

2 Courses £35.00 3 Courses £45.00



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.

# Children's Menu

## BREAKFAST

Served from 7am-11am

**English Breakfast** (430 cal) 14  
Your choice of egg: fried, boiled, scrambled or poached bacon | sausage | mushrooms | tomato | beans  
*Eggs, dairy, sulphites*

**Buttermilk Pancakes** (380 cal) 6  
Blueberry compote | vanilla cream | maple syrup  
*Eggs, gluten, dairy*

**Belgian Waffles** (307 cal) 6  
Caramelized cinnamon apples  
*Eggs, gluten, dairy*

**Two Eggs Omelette** (140-190 cal) 6  
Your choice of ham, turkey or salmon | Swiss cheddar Pecorino cheese | mixed peppers | tomato | mushroom  
*Eggs*

**Cereals** (160 cal) 4.5  
Coco Pops | Cornflakes | Rice Krispies | Frosties  
*Dairy, gluten*

**Fresh Fruit Salad** (108 cal) 7

**British Berries Smoothie** 6  
*Dairy*

## SOFT DRINKS

**Homemade Lemonade** 6

**Pepsi & Diet Pepsi** 4

**Franklin & Sons Lemonade** 4

**Freshly Squeezed Orange Juice** 6

**Freshly Squeezed Juices** 4  
Apple | Cranberry | Grapefruit | Pineapple

## ALL DAY DINING

Served from 12am-11pm

**Cream of Tomato Soup** (200 cal) 6  
*Gluten, dairy, sulphites, celery*

**Selection of Crudités** (320 cal) 10  
Hummus | carrots |cucumber | celery  
*sesame*

**Grilled Cheese Toastie** (475 cal) 6.5  
Melted cheese | white or brown bread  
*Gluten, dairy, egg*

**Penne Pasta** (330 cal) 10  
Butter or tomato sauce  
*Dairy, gluten, celery*

**Margherita Pizza** (847 cal) 12  
Buffalo mozzarella | vine plum tomato sauce  
fresh basil  
*Dairy, gluten*

**JW Kids Burger** (647 cal) 12  
100% British beef burger | cheddar cheese  
French fries  
*Gluten, dairy, eggs*

**Grilled Chicken Breast** (480 cal) 8  
Mashed potato | broccoli  
*Celery, dairy*

**Breaded Chicken Fingers** (635 cal) 11  
Fries  
*Gluten, dairy, eggs*

**Kids Chopped Salad** (355 cal) 10  
9 vegetables | feta | avocado | crispy fried onions  
citrus dressing  
*Gluten, dairy, sulphites, mustard*

## DESSERTS

**Ice Cream** (207 cal) 6  
2 scoops  
*Eggs, dairy, sulphites*

**Mixed Berries & Cream** (308 cal) 7  
*Dairy*

**Cookies & Milk** (383 cal) 5  
*Dairy, gluten, eggs, tree nuts, peanuts*

**Chocolate Brownie Sundae** (420 cal) 6  
*Eggs, dairy*

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