

JW GARDEN

AT GROSVENOR HOUSE



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
crisp bacon | Monterey Jack
JW fries
25
Eggs, Gluten, Dairy, Sulphites
- Buttermilk Chicken Burger** 1590cal
lettuce | tomato | Monterey Jack
Siracha mayo
23
Gluten, Dairy, Eggs, Celery, Sulphites, Mustard
- Grilled Half / Whole Lobster** 229cal | 458cal
organic leaves | parsley garlic butter
35/65
Dairy, Crustaceans, Mustard, Sulphites
- Octopus Roll** 280cal
picked red onion | smoked aioli
JW fries
25
Molluscs, Eggs, Dairy, Sulphites, Celery, Mustard, Gluten
- Californian Lobster Roll** 380cal
avocado | lemon mayo | celery
JW fries
32
Crustaceans, Eggs, Dairy, Gluten, Celery, Mustard, Sulphites
- 6oz USDA Fillet** 320cal
hand cut chips | watercress salad
46
Dairy, Mustard, Sulphites
- 10oz USDA NY Strip** 490cal
hand cut chips | watercress salad
50
Dairy, Mustard, Sulphites
- 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
Eggs, Dairy, Gluten

DESSERTS

- JW Cheesecake** 2272cal
20
Nut Traces, Eggs, Soya, 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, Soya
- Chocolate Brownie Sundae** 1372cal
brownie chunks | caramelised pecans
crunchy waffle balls | melted chocolate
chocolate ice cream
Gluten, Dairy, Nuts, Eggs, Soya

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.

4th, 5th and 6th of July
11th, 12th and 13th of July

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.



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

ROSE	Gls	Bt
Whispering Angel, Chateau d'Esclans Côtes de Provence 2020	18	85

WHITE	Gls	Bt
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

RED	Gls	Bt
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

NATURAL WINE	Gls	Bt
Pulenta Estate Naranjo 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. 

In accordance with the Weights & Measures Act 1985 and the licensing Act 2003, the measures for the sale of wine by the glass available to customers at the JW Steakhouse is 175ml as standard and 150ml for sparkling wine. Wines are also available in 125ml upon request.

JW garden
SUMMER BBQ SERIES

Charred Romaine Lettuce
Caesar dressing, croutons, parmesan
(fish, gluten, dairy, egg, sulphites, mustard)
12

Smoked Jumbo Shrimp 3/6
American cocktail sauce
(crustacean, gluten)
18/36

JW Charcoal Burger
crispy bacon, Monterey Jack
(gluten, sulphites, dairy)
18

Coal Fired Chicken Burger
chipotle mayonnaise, onion marmalade
(gluten, sulphites, egg, mustard, dairy)
18

Olive Fed Wagyu Flat Iron
chimichurri
(sulphites, dairy)
35

Native Scottish Lobster Finished Over Coals
garlic butter
(sulphites, dairy, crustaceans)
Half 35
Whole 65

SIDES
6

Cajun Rubbed Corn Ribs
Corn dip
(dairy, sulphites)

Charlotte Potato Salad
coriander | mayonnaise | mustard | red onion
cornichons
(sulphites, egg, mustard, dairy)

Coal Fired Asparagus
(dairy)

Pickled Cabbage Slaw
(sulphites)

COLLINS
17

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

For allergen and
nutritional information
please scan QR Code



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ENGLISH SPARKLING

	Gls	Bt
Ridgeview Bloomsbury Brut NV	15	68
Rathfinny Wine Estate Classic Cuvée Brut 2018	16	75
Gusbourne Estate Brut Reserve 2016		80
Rathfinny Wine Estate Brut Rose 2018	20	90
Rathfinny Wine Estate Blanc de Blancs 2017		95

WINES

ROSE	Gls	Bt
Whispering Angel, Chateau d'Esclans Côtes de Provence 2020	18	85
WHITE		
Buena Vista North Coast Chardonnay California North Coast 2018	16	62
Mahi Sauvignon Blanc Marlborough New Zealand 2021	17	68
Chablis 1er Cru Domaine Vrgnaud Burgundy 2020	25	105
RED		
Aruma Barons de Rothschild & Catena Malbec Mendoza Argentina 2021	14	55
Rodney Strong Cabernet Sauvignon Sonoma County USA 2018	18	105
Sanford Pinot Noir Santa Rita Hills USA	28	98
NATURAL WINE		
Pulenta Estate Naranjo White Wine Mendoza, Argentina 2021		45
Kolfok, Ganze Traube Blaufrankisch Burgenland Austria 2021		86

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Find & Foster Appellation Release 2020 8% 75cl  pale straw gold with exceptionally fine champagne-like bubbles	35
Oliver's Fine Cider 6.3% 330ml sparkling dry fine cider	8
Oliver's Next Big Thing 3.5% 75cl  sparkling medium sweet keeved cider	22

PIMM'S


Cup Pimm's No 1 lemonade	15
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