

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

New York Strip | 10oz (490cal) 44
New York Strip | 14oz (700cal) 55

Butchers British Cuts

Macken Brothers of Chiswick superior quality grass fed Aberdeen Angus beef

Rib Eye | 14oz (1210cal) 45

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 (330cal)
Café de Paris Butter (320cal)

OUNCES TO GRAMS

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

STARTERS

Cream of Crab Soup (260cal)	12
Steak Tartar (552cal) confit egg yolk focaccia crostini	20
Smoked Scottish Salmon (490cal) crème fraîche capers shallots cornichons	17
JW Shrimp & Avocado Cocktail (510cal)	18
Fried Calamari (620cal) Old Bay tartar	16
JW Maryland Style Crab Cake (305cal 610cal) Old Bay tartar	21 40
Spinach & Artichoke Dip (910cal) tortillas salsa sour cream	14
Tuna Tartar (360cal) avocado soy sesame dressing	20
Stone Bass Ceviche (534cal) avocado grapefruit lime dressing	19
Rock Oysters Mignonette (210cal 420cal) Irish west coast Maldon UK east coast	6 24 12 48

SIDES

JW Fries (330cal) truffle salt (340cal) parmesan (440cal)	7 8 8
Sweet Potato Fries (390cal)	8
Hand Cut Chips (390cal) Maris piper	8
Buttery Mash (660cal) Desirée	7
Creamed Spinach (380cal)	8
JW Onion Rings (620cal)	8
Mac 'n Cheese (490cal)	8
Sauteed Wild Mushrooms (170cal)	8
Organic Leaves (150cal) mustard vinaigrette	7
Roasted Vegetables (220cal)	8
Apple and Celeriac Slaw (173cal) walnuts grain mustard dressing	8

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

BURGERS & SANDWICHES

JW Burger (1890cal) crispy bacon Monterey	23	Reuben Sandwich (603cal) rye bread pastrami sauerkraut Swiss cheese	19
Quinoa Burger (510cal) sweet pepper relish sweet potato fries	20	Lobster Roll (380cal) avocado chives bourbon lobster dressing	25
Buttermilk Chicken Burger (1590cal) lettuce tomato Monterey Jack Siracha mayo	22	Grilled Chicken & Avocado (469cal) white or brown sourdough lettuce tomato	16

All burgers & sandwiches served with JW fries or organic greens

CHEESECAKE

(2272cal)

The Best
cheesecake
"This side of the pond"

You may not want to share but you should
20

FINISHING TOUCHES

Seared Rare Tuna (315cal)	12
Grilled Chicken Breast (230cal)	8
Grilled New York Strip 5oz (245cal)	20
Jumbo Shrimp (3) (225cal)	18

LUNCH PLATES

Braised Angus Short Ribs (1320cal) Hoisin glaze watercress	24	Steak & Ale Pie (606cal) creamy mash	21
Grilled Cajun Chicken (450cal) cherry tomatoes roquette Pecorino	20	Fish & Chips (1010cal) line caught cod tartar sauce	21
Spinach & Ricotta Cannelloni (v) cheese sauce (500cal)	22	Crispy Skinned Salmon (442cal) spinach garlic chilli	28
Wild Mushroom Risotto (v) (490cal) parmesan black truffle oil	19	Seared Tuna Steak au Poivre (630cal) JW fries or organic greens	28

DESSERTS

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
Strawberry Sundae (510cal) Toasted meringue vanilla & strawberry ice cream	11
Bettie's Bread & Butter Pudding (521cal) bourbon hard sauce vanilla ice cream	10
Homemade Ice Creams (137/scoop)	9
Homemade Sorbets (110cal/scoop)	9

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.

ALCOHOL-FREE

Bee's Knees	11
Bee-pollen infused Seedlip Grove 42 Aecorn dry honey	
Tee-Total	11
Earl Grey tea orange cinnamon dark chocolate vanilla syrup	
Cherry Americano	11
Aecorn aromatic cherry syrup droplets sweet violet bitters soda	
Elderflower Spritz	10
Elderflower cordial mint green tea	
Sunday Club Tea	10
Lady grey tea agave nectar cucumber basil chilli	

LEMONADE

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

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

KENTUCKY COFFEE

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



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%	8
American Pale Ale			

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

WINE

WHITE

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

RED

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

Our extended wine & beverage list is available on request

CHAMPAGNE & ENGLISH SPARKLING

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