

STARTERS

Kansas City Steak Soup (220cal) <i>Sulphites, Gluten, Celery, Dairy</i>	9
Cream of Crab Soup (260cal) <i>Eggs, Crustacean, Dairy, Gluten, Fish, Sulphites, Celery</i>	12
Steak Tartar (552cal) confit egg yolk focaccia crostini <i>Gluten, Sulphites, Fish</i>	20
Smoked Scottish Salmon (490cal) crème fraîche capers shallots cornichons <i>Dairy, Gluten, Fish, Sulphites</i>	17
JW Shrimp & Avocado Cocktail (510cal) <i>Mustard, Sulphites, Eggs, Crustaceans, Fish, Gluten</i>	18
Fried Calamari (620cal)  Old Bay tartar <i>Eggs, Gluten, Sulphites, Celery, Dairy, Mustard, Mollusks, Fish</i>	16
JW Maryland Style Crab Cake (305cal 610 cal) 21 40 Old Bay tartar <i>Eggs, Mustard, Gluten, Crustaceans, Fish, Celery, Sulphites, Dairy</i>	
Spinach & Artichoke Dip (910cal)  tortillas salsa sour cream <i>Dairy, Gluten</i>	14
Tuna Tartar (360cal) avocado soy sesame dressing <i>Gluten, Fish, Mustard, Soya, Sulphites, Sesame</i>	20
Stone Bass Ceviche (534cal) avocado grapefruit lime dressing <i>Fish</i>	19
Rock Oysters Mignonette (210cal 420cal) Irish west coast 6 24 12 48 Maldon UK east coast <i>Mollusks, Celery, Sulphites</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 (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
Dairy, Crustacean

Blue Cheese Crust (450cal) 3
Dairy, Gluten

Oscar-style (270cal) 12
crab meat, asparagus & béarnaise sauce
Dairy, Eggs, Sulphite, Crustacean

Sauces


Béarnaise (330cal) *Dairy, Eggs, Sulphites* | Bourbon Peppercorn (130cal) *Celery, Sulphites, Dairy*

Red Wine (130cal) *Celery, Sulphites* | Port & Stilton (150cal) *Sulphites, Dairy, Celery*

Creamy Horseradish (150cal) *Dairy, Mustard* | Garlic Butter (300cal) *Dairy*

Café de Paris Butter (320cal) *Sulphites, Fish, Dairy*


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

Recommended to share. 

SIDES

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

SALADS

Classic Caesar (850cal) garlic croutons parmesan <i>Fish, Dairy, Sulphites, Gluten, Eggs, Mustard</i>	12
JW Chopped Salad (710cal)  9 vegetables feta avocado crispy fried onions citrus dressing <i>Mustard, Sulphites, Dairy, Gluten</i>	12 16
Lobster Cobb Salad (390cal) avocado baby gem vine tomato citrus dressing <i>Celery, Eggs, Sulphites, Crustaceans, Mustard</i>	24
JW Iceberg Wedge blue cheese crispy bacon (680cal) <i>Dairy, Mustard, Sulphites</i>	15
crab St Ewe egg Louis dressing (630cal) <i>Eggs, Crustaceans, Fish, Mustard, Sulphites, Gluten</i>	22

FINISHING TOUCHES

Seared Rare Tuna <i>Fish, Dairy</i>	12
Grilled Chicken Breast <i>Dairy</i>	8
Grilled New York Strip 5oz <i>Dairy</i>	20
Jumbo Shrimp (3) <i>Dairy, Crustacean</i>	18

BURGERS & SANDWICHES

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

All burgers & sandwiches served with JW fries or organic greens

LUNCH PLATES

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

CHEESECAKE

(2272cal)
The Best
Cheesecake 
Eggs, Gluten, Dairy
"This side of the pond"

You may not want to share but you should.
20

DESSERTS

Warm Apple Pie (440cal) vanilla ice cream <i>Eggs, Gluten, Dairy, Sulphites</i>	11
Pecan Pie (503cal) vanilla ice cream <i>Dairy, Eggs, Gluten, Tree Nut</i>	11
Warm Brownie Pudding (650cal) vanilla cinnamon or bourbon ice cream <i>Dairy, Eggs</i>	11
Strawberry Sundae (510cal) Toasted meringue vanilla & strawberry ice cream <i>Dairy, Eggs</i>	11
Bettie's Bread & Butter Pudding (521cal) bourbon hard sauce vanilla ice cream <i>Dairy, Eggs, Gluten, Sulphites, Tree Nut</i>	10
Homemade Ice Creams (137cal/scoop) <i>Dairy, Eggs, Sulphites, Tree Nut</i>	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

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	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	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%	8
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 American Pale Ale		4.2%	8

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 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	14
North Coast, Chardonnay Buena Vista North Coast, USA 2018	17
Mahi, Sauvignon Blanc Marlborough, New Zealand 2021	19
Dr Fischer, Riesling Trocken Mosel, Germany 2017	18

RED

Sebastiani, Zinfandel Sonoma County, USA 2019	14
Aruma, Barons de Rothschild and Catena, 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

CHAMPAGNE & ENGLISH SPARKLING

Ridgeview Bloomsbury Brut NV	Gls 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

STARTERS

Kansas City Steak Soup (220cal) <i>Sulphites, Gluten, Celery, Dairy</i>		9
Cream of Crab Soup (260cal) <i>Eggs, Crustacean, Dairy, Gluten, Fish, Sulphites, Celery</i>		12
Steak Tartar (552cal) confit egg yolk focaccia crostini <i>Gluten, Sulphites, Fish</i>	6oz 20	10oz 29
Tuna Tartar (360cal) avocado lime soy and sesame dressing <i>Gluten, Fish, Mustard, Soya, Sulphites, Sesame</i>		20
Smoked Scottish Salmon (490cal) crème fraîche capers shallots cornichons <i>Dairy, Gluten, Fish, Sulphites</i>		17
Burrata (465cal) heritage tomato green olive basil pesto preserved lemon <i>Dairy, Sulphites</i>		16
JW Shrimp & Avocado Cocktail (510cal) <i>Mustard, Sulphites, Eggs, Crustaceans, Fish, Gluten</i>		18
Baked Scottish King Scallops (550cal) spinach lemon bacon <i>Gluten, Dairy, Mollusks</i>		20
Fried Calamari (620cal)  Old Bay tartar <i>Eggs, Gluten, Sulphites, Celery, Dairy, Mustard, Mollusks, Fish</i>		16
JW Maryland Style Crab Cake (305cal 610cal) Old Bay tartar <i>Eggs, Mustard, Gluten, Crustaceans, Fish, Celery, Sulphites, Dairy</i>	21 40	
Stone Bass Ceviche (534cal) avocado grapefruit lime dressing <i>Fish</i>		19
Spinach & Artichoke Dip (910cal)  tortilla salsa sour cream <i>Dairy, Gluten</i>		14

ON ICE

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

SALADS

Classic Caesar (850cal) garlic croutons parmesan <i>Fish, Dairy, Sulphites, Gluten, Eggs, Mustard</i>		12
JW Chopped Salad (710cal)  9 vegetables feta avocado crispy fried onions citrus dressing <i>Mustard, Sulphites, Dairy, Gluten</i>		12 16
Lobster Cobb Salad (390cal) avocado baby gem vine tomato citrus dressing <i>Celery, Eggs, Sulphites, Crustaceans, Mustard</i>		24
JW Iceberg Wedge blue cheese crispy bacon (680cal) <i>Dairy, Mustard, Sulphites</i>		15
lump crab St Ewe's egg Louis dressing (630cal) <i>Eggs, Crustacean, Fish, Mustard, Sulphites, Gluten</i>		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	35
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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) served on the bone limited availability 	80
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Rib Eye 14oz (1210cal)	45
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Veal Chop 14oz (598cal)	45
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Toppings	
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Grilled Jumbo Shrimp 2 (150cal) <i>Dairy, Crustacean</i>	12
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Blue Cheese Crust (450cal) <i>Dairy, Gluten</i>	3
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Oscar-style (270cal) crab meat, asparagus & béarnaise sauce <i>Dairy, Eggs, Sulphites, Crustacean</i>	12
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Sauces

Béarnaise (330cal) *Dairy, Eggs, Sulphites* | Bourbon Peppercorn (130cal) *Celery, Sulphites, Dairy*

Red Wine (130cal) *Celery, Sulphites* | Port & Stilton (150cal) *Sulphites, Dairy, Celery*

Creamy Horseradish (150cal) *Dairy, Mustard* | Garlic Butter (300cal) *Dairy*

Café de Paris Butter (320cal) *Sulphites, Fish, Dairy*


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

MAINS

JW Burger (1890cal) crispy bacon Monterey <i>Eggs, Gluten, Dairy, Celery, Mustard, Sulphites</i>	23	Grilled Jumbo Shrimp (6) (410cal) garlic butter <i>Dairy, Crustaceans</i>	36
Braised Angus Short Ribs (1320cal) Hoisin glaze watercress <i>Soya, Sesame, Fish, Gluten</i>	24	Grilled Half Whole Lobster organic leaves parsley garlic butter (229cal 458cal) <i>Dairy, Crustaceans, Gluten</i>	35 65
Spit Roasted Half Chicken (1330cal) lemon thyme sauce <i>Dairy, Celery</i>	20	Fish & Chips (1010cal) line caught cod tartar sauce <i>Celery, Eggs, Fish, Gluten, Sulphites, Mustard</i>	21
Spinach & Ricotta Cannelloni (v) cheese sauce (500cal) <i>Gluten, Dairy</i>	22	Crispy Skinned Salmon (442cal) spinach garlic chilli <i>Fish, Dairy</i>	28
Wild Mushroom Risotto (v) (490cal) parmesan black truffle oil <i>Dairy, Sulphites</i>	19	Seared Tuna Steak au Poivre (630cal) JW fries or organic greens <i>Fish, Sulphites, Celery, Dairy, Mustard</i>	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

Recommended to share. 

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MARKET POTATOES

JW Fries (300cal)	7
truffle salt (340cal)	8
parmesan (440cal) <i>Dairy</i>	8
Sweet Potato Fries (390cal)	8
Hand Cut Chips (390cal) Maris piper	8
Buttery Mash (660cal) <i>Dairy</i> Desirée	7
Bourbon Sweet Potato Mash (660cal) <i>Eggs, Dairy, Sulphites</i> marshmallow crust	9
Au Gratin (660cal) <i>Dairy</i>	7
Baked Potato (195cal) <i>Dairy</i> sour cream spring onions cheddar bacon	7

SIDES

Creamed Spinach (380cal) <i>Dairy, Gluten</i>	8
JW Onion Rings (620cal) <i>Eggs, Dairy, Gluten, Celery, Sulphites</i>	8
Mac 'n Cheese (490cal) <i>Eggs, Dairy, Gluten</i>	8
Grilled Asparagus (140cal) <i>Dairy</i>	8
Sauteed Wild Mushrooms (170cal) <i>Dairy</i>	8
Organic Leaves (150cal) <i>Mustard, Sulphites</i> mustard vinaigrette	7
Roasted Vegetables (220cal) <i>Celery, Dairy</i>	8
Rocket & Parmesan Salad (110cal) <i>Dairy, Sulphites</i>	8

DESSERTS

CHEESECAKE

(2272cal)

The Best

Cheesecake

Eggs, Gluten, Dairy

“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) *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* 11
chocolate | vanilla | strawberry ice cream

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

Seasonal Baked Alaska (481cal) *Dairy, Eggs, Gluten* 10

Homemade Ice Creams & Sorbets (137cal/scoop) 9
Dairy, Eggs, Sulphites, Tree Nut

Farmhouse Cheeses | homemade biscuits (900cal) 14
Dairy, Gluten, Sulphites
apple chutney

HOT DRINK

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 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% 8

American Pale Ale

CHAMPAGNE & ENGLISH SPARKLING

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

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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 14
Collio, Italy 2019

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

Mahi, Sauvignon Blanc 19
Marlborough, New Zealand 2021

Villa Huesgen, Schiefer Riesling 18
Mosel, Germany 2017

RED

Sebastiani, Zinfandel 14
Sonoma County, USA 2019

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

Valley Floor Shiraz, Langmeil 17
Barossa, Australia 2018

Silver Palm, Cabernet Sauvignon 20
North Coast, USA 2018

Federalist Bourbon Barrel Aged Cabernet Sauvignon 22
Lodi, USA 2017

Blason d'Issan 28
Margaux, France 2013

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