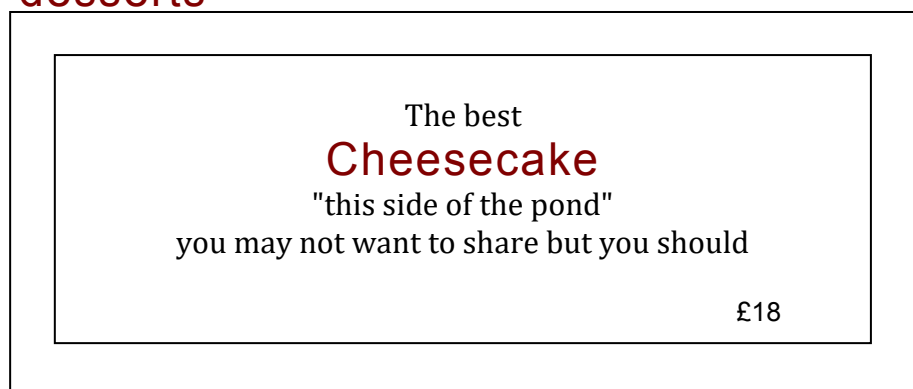


## desserts



### NHS Track & Trace



Warm Apple Pie	£8
Pecan Pie	£8
Warm Brownie Pudding	£8
any of the above with a choice of vanilla   cinnamon   bourbon ice cream	
Strawberry Sundae	£8
House Made Ice Creams and Sorbets	£7
Farmhouse Cheeses   homemade biscuits lincolnshire poacher   norbury blue   cornish brie	£12

*All prices are inclusive of Value Added Tax at the current rate.  
A discretionary service charge of 12.5% shall be added to your bill.*

## cocktails

<b>Sexy gin</b> beefeater 24, apple sour, rose syrup, orange and peychaud bitters, with atomized violette	£18
<b>Forgiven</b> buffalo Trace, peach puree, chambord, grand marnier, lemon juice and grapefruit bitter	£18
<b>Lavish</b> beefeater 24, st. germain, hibiscus syrup and pink grapefruit juice	£18

*The Hotel reserves the right to collect payment at the time of  
booking or when orders are placed, including menus posted on the  
menu boards.*

## wines by the glass

# JW STEAKHOUSE LONDON

sparkling & champagne		125ml/Bot
Taittinger, Brut	NV	£15/£80
Taittinger, Prestige Rosé,	NV	£16/£85
Deutz Brut Classic	NV	£18/£105
rosé		175ml/Bot
Wicked Lady, White Zinfandel Veneto, Italy	2019	£8/£36
Mirabeau, Pure Côtes de Provence	2018	£15/£58

white		175ml/Bot
Drifting, Chardonnay Lodi Valley, California, USA	2018	£8/£36
Loosen Bros Dr L, Riesling Mosel, Germany	2019	£11/£40
Tenuta Sant Helena Fantinel, Pinot Grigio Collio, Italy	2018	£13/£52
Meiomi, Chardonnay Monterey, USA	2019	£15/£58
Cloudy Bay, Sauvignon Blanc Marlborough, New Zealand	2020	£16/£60
Chablis Premier Cru Montmains, J. Moreau & Fils Burgundy, France	2017	£21/£80

red		175ml/Bot
Drifting Merlot Lodi Valley, California, USA	2017	£8/£36
Feudi Salentini 125 Primitivo del Salento Puglia, Italy	2017	£10/£39
Santa Rita Medalla Real, Gran Reserva, Carménère Colchagua, Chile	2017	£11/£42
Salentein Barrel Selection Malbec Mendoza, Argentina	2018	£12/£45
Murphy- Goode, Cabernet Sauvignon California, USA	2017	£13/£50
Acrobat, Pinot Noir Oregon, USA	2017	£15/£55
St Hallett Butcher's Cart, Shiraz Barossa, Australia	2018	£17/£60
Blason D'Issan Marqaux, France	2013	£21/£80



### Wine list

JW Marriott Grosvenor House London

86 Park Lane W1K 7TN

02074996363

*Please note all vintages are subject to change based on availability.*

## starters

Tuna Tartar avocado   lime dressing	£15
Smoked Scottish Salmon crème fraiche   capers   shallots	£14
Burrata heirloom tomatoes   olives   orange	£14
<b>JW</b> Shrimp and Avocado Cocktail	£15
Grilled Scottish King Scallops bacon   garlic butter   parsley	£16
Fried Calamari old bay tartar	£12
<b>JW</b> Maryland Style Crab Cake old bay tartar	£15 £27
Buttermilk Popcorn Chicken sriracha mayonnaise	£12
Spinach and Artichoke Dip tortillas   salsa   sour cream	£10

## on ice

Rock Oyster	£3 each
Jumbo Shrimp	£26

## soups & salads

Cream of Crab Soup	£9
Classic Caesar garlic croutons   parmesan	£9
<b>JW</b> Chopped Salad fresh vegetables   feta   avocado crispy fried onions	£12
<b>JW</b> Iceberg Wedge blue cheese   crispy bacon lump crab   egg   louis dressing	£10 £13
Lobster Cobb Salad avocado   baby gem   vine tomato citrus dressing	£18

## market potatoes

Fries (plain, truffle salt or parmesan) plain   truffle salt   parmesan	£6
Sweet Potato Fries	£6
Hand Cut Chips maris piper	£6
Buttery Mash desirée	£6
Au Gratin	£6
Baked Potato sour cream   spring onions   cheddar bacon	£6

### American USDA Beef

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

Fillet	6oz £33	8oz £40	10oz £47
New York Strip	10 oz £35	14 oz £45	

Fillet "Oscar"	6 oz £39	8 oz £46
topped with crab meat, asparagus and béarnaise sauce		

Bone-in Kansas City Strip	16 oz £39
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### Sauces

béarnaise | bourbon peppercorn  
red wine | port & stilton | horseradish  
garlic butter

### Butcher's British Cuts

Macken Brothers of Chiswick  
superior quality grass fed Aberdeen Angus beef and lamb

JW "Tomahawk" Rib Eye	£69
32 oz Aberdeen Angus Rib Eye served on-the-bone - limited availability	

Aberdeen Angus Rib Eye   14 oz	£38
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### Toppings

grilled jumbo shrimp (2)	£8
blue cheese crust	£3
'Oscar' crab meat, asparagus, béarnaise	£8

## steaks & chops

Each steak is carefully hand-picked and cut in house before being expertly seared on our 650°C broiler.  
Select a sauce to accompany your choice...

## mains

<b>JW</b> Burger crispy bacon   Monterey Jack	£19	Buttermilk Fried Chicken Burger Cajun mayo   Swiss cheese	£18
Fish and Chips line caught cod   tartar sauce	£18	Grilled Jumbo Shrimps garlic butter	£26
Spit Roasted Half Chicken lemon thyme sauce	£19	Lentil & Kidney Bean Chilli (V) basmati rice	£18
Roasted Salmon Fillet blushed tomatoes   black olives   basil	£19	Wild Mushroom Risotto (V) shaved parmesan   truffle oil	£19
		Angus Short Ribs barbeque sauce	£22

## sides

Creamed Spinach	£6
JW Onion Rings	£6
Mac 'n Cheese	£6
Grilled Asparagus	£6
Organic Leaves mustard vinaigrette	£5
Roasted Vegetables	£6
Rocket and Parmesan	£6

### steak temperatures

**Rare** – cool red center  
**Medium Rare** – cool slightly red center

**Medium** – warm pink center  
**Medium Well** – warm center, no pink

### ounces to grams

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