

135 PORTLAND RD.
LONDON W11

Julie's

À LA CARTE MENU
MAY 2024

Artists, thinkers, martini drinkers. Since our doors first opened in 1969, we've welcomed them all. Here's to the life and soul of W11.

Julie's
Negroni
12

Beurre
Noisette
15

Sauternes
Martini
13

Pear &
Pastis
14

Snacks

Radishes,
smoked
cod's roe
8

Green
Intosso
olives
5

Crispy 'nduja
quail's egg,
tarragon mayo
5

Pea panisse,
Cornish
gouda
6

Molinari
salami
5

Spider crab
"toast", lemon
& fennel
6

Raw Fish Counter

Lindisfarne oysters, mignonette,
lemon (each)
4

Carabinero carpaccio
29

Tuna tartare, spring onion,
sesame & chilli
19

Hand dived scallop, chicken skin crisp
10

Caviar, Jersey potatoes, crème fraîche
(20g / 30g) 50 / 75

Starters

Chilled cucumber & nettle soup, jalapeño,8
sourdough crumbs

Eggs mollet, truffle, mâche & fine beans12

Buttered asparagus, pecorino12

Chalk Stream trout pastrami, mustard &14
choucroute

Skate wing & potato terrine, sauce gribiche14

Duck liver schnitzel, shallot marmalade &19
quails' egg

Beef fillet tartare, fermented beer relish, yolk15
& crispy shallots

Tete de veau carpaccio, pickled onion &17
sauce ravigote

Salads

Lobster caesar, baby gem, parmesan & anchovy38

Linley Farm mixed leaves, mustard dressing8

Chopped salad of the day18

Tomato & basil8

Sides

Frites5

Pomme purée7

Artichoke barigoule10

Charred hispi, romesco sauce7

Maple roasted carrots, sweet & spicy sauce8

Mains

Crab & scallop tortellini, spinach, brown shrimps25
& beurre blanc

King Oyster mushroom fricassée, hemp &15
parmesan

Cauliflower, fermented barley & raspberry vinegar10

Moules au Roquefort, parsley & shoestring fries15

Lobster soufflé, leeks & Gruyère39

Sole meunière28

Fish of the dayPOA

Duck confit, turnips, blood orange22

Onglet bordelaise22

Sirloin (500g)58

Desserts

Vanilla cheesecake, blood orange9

Crème caramel8

Chocolate pavé10

Cherry & almond tart, crème fraîche10

Cheese

Goat's cheese
rarebit
10



If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know.
An optional 14.5% service charge will be applied to food and beverage.