

135 PORTLAND RD.
LONDON W.11

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
12

Sauternes
Martini
13

Pear &
Pastis
14

Snacks

Radishes, smoked cod's roe 8	Crispy 'nduja quail's egg, tarragon mayo 9	Pea panisse, Cornish gouda 6	Devilled St Ewe's egg, harissa 5	Pork rillettes, cornichons & sourdough 9	Spider crab "toast", lemon & fennel 9
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Raw Fish Counter

Lindisfarne oysters, mignonette,4 lemon (each)
Carabinero carpaccio.....38
Tuna tartare, spring onion, sesame19 & chilli
Hand dived scallop, chicken skin crisp.....14
Chalk Stream trout pastrami, mustard.....14 & choucroute
Siberian sturgeon caviar, crème85/120 fraîche, crispy ratte potatoes (30g/50g)

Mains

Crab & scallop tortellini, spinach, brown shrimps25 & beurre blanc
King Oyster mushroom fricassée, hemp &17 parmesan
Cauliflower, fermented barley & raspberry vinegar12
Rack of lamb, spring vegetables à la française38
Moules au Roquefort, parsley & shoe string fries15
Lobster soufflé, leeks & Gruyère39
Sole meunière27
Fish of the dayPOA
Onglet bordelaise19
Côte de boeuf (1kg).....120

Desserts

Vanilla cheesecake, blood orange9
Rhubarb & almond tart, custard9
Crème caramel8
Chocolate pavé.....10
Colonel sorbet.....8
Selection of ice creams (per scoop).....10

Starters

Chilled cucumber & nettle soup, jalapeño,8 sourdough crumbs
Eggs mollet, truffle, lamb's lettuce & fine beans12
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
Endive, celeriac & smoked piquillo pepper12
Linley Farm mixed leaves, mustard dressing8
Chopped salad of the day18

Sides

Frites6
Pomme purée7
Artichoke barigoule.....10
Charred hispi, romesco sauce7
Collard tops, anchovy, garlic & lemon7
Maple roasted carrots, sweet & spicy sauce8

Cheese

A seasonal selection
of French &
British cheeses
15



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.

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BRUNCH MENU
MAY 2024

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Snacks

Radishes, smoked cod's roe 8	Crispy 'nduja quail's egg, tarragon mayo 9	Pea panisse, Cornish gouda 6	Devilled St Ewe's egg, harissa 5	Pork rillettes, cornichons & sourdough 9	Spider crab "toast", lemon & fennel 9
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Starters

Lindisfarne oysters, <i>mignonette</i> , lemon (each)	4
Chilled cucumber & nettle soup, <i>jalapeño</i> , <i>sourdough crumbs</i>	8
Skate wing & potato terrine, <i>sauce gribiche</i>	14
Duck liver schnitzel, <i>shallot marmalade</i> &	19
quails' egg	
Beef fillet tartare, <i>fermented beer relish</i> , <i>yolk</i>	15
& <i>crispy shallots</i>	
Tete de veau carpaccio, <i>pickled onion</i> &	17
<i>sauce ravigote</i>	

Brunch Specials

Julie's omelette	12
Bacon scones, <i>egg mayo</i>	13
& <i>chilli jam</i>	
Salt beef hash, <i>fried duck egg</i>	15
& <i>celery salt</i>	
Quails' eggs, <i>mushrooms</i> ,	19
<i>hollandaise</i> & <i>sourdough</i>	
Smoked eel rarebit & crumpet	17
Garlic mushrooms on toast	13
Crab & leek potato soufflé	19
pancake	
French toast, <i>honey glazed bacon</i> ...	15

Mains

Cauliflower, <i>fermented barley</i> & <i>raspberry vinegar</i>	12
Lobster soufflé, <i>leeks</i> & <i>Gruyère</i>	39
Fettucine 'nduja, <i>pecorino</i> & <i>mascarpone</i>	19
Sole meunière	27
Onglet bordelaise	19
Côte de boeuf (1kg)	120

Seafood Tower

Julie's Crescentines ~ Chalk Stream trout pastrami ~ Mackerel pate ~ Pickled cucumber ~ Dill & fennel scone ~ Pissaledière soldiers ~ Crispy Ratte potatoes & Siberian sturgeon caviar 85

Salads

Lobster caesar, <i>baby gem</i> , <i>parmesan</i> & <i>anchovy</i>	38
Endive, <i>celeriac</i> & <i>smoked piquillo pepper</i>	12
Linley Farm mixed leaves, <i>mustard dressing</i>	8
Chopped salad of the day	18

Sides

Baked bean cassoulet	7
Garlic mushrooms	8
Egg	4
Bacon	7
Toast	4

Cheese

A seasonal selection of French & British cheeses 15
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