

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
15

Sauternes
Martini
13

Pear &
Pastis
14

Snacks

Radishes,
smoked
cod's roe
8

Crispy 'nduja
quail's egg,
tarragon mayo
5

Pea panisse,
Cornish
gouda
6

Pork rillettes,
cornichons &
sourdough
9

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
14

Siberian Sturgeon caviar, Jersey potatoes,
crème fraîche
(30g / 50g) 75 / 115

Mains

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

King Oyster mushroom fricassée, hemp &15
parmesan

Cauliflower, fermented barley & raspberry vinegar.....10

Rump of lamb, Borlotti beans, fine herbs32

Moules au Roquefort, parsley & shoe string fries15

Lobster soufflé, leeks & Gruyère39

Sole meunière34

Fish of the dayPOA

Onglet bordelaise22

Côte de boeuf (1kg).....120

Desserts

Vanilla cheesecake, blood orange9

Crème caramel.....8

Chocolate pavé.....10

Rhubarb & almond tart, custard10

Starters

Chilled cucumber & nettle soup, jalapeño,8
sourdough crumbs

Eggs mollet, truffle, mâche & fine beans12

Buttered asparagus, pecorino.....12

Chalk Stream trout pastrami, mustard &14
choucroute

Skate wing & potato terrine, sauce gribiche.....14

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 dressing.....8

Chopped salad of the day18

Sides

Frites6

Pomme purée7

Artichoke barigoule.....10

Charred hispi, romesco sauce7

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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Julie's
Bloody Mary
14

Bitter Orange
Garibaldi
13

Green Tomato
Martini
13

Pear &
Pastis
14

Snacks

Radishes,
smoked
cod's roe
8

Crispy 'nduja
quail's egg,
tarragon mayo
5

Pea panisse,
Cornish
gouda
6

Pork rillettes,
cornichons &
sourdough
9

Spider crab
"toast", lemon
& fennel
6

Starters

- Lindisfarne oysters, *mignonette*, lemon (each)4
Chilled cucumber & nettle soup, *jalapeño*,8
sourdough crumbs
Yellowfin tuna, *spring onion*, *sesame* & *chilli*14
Duck liver schnitzel, *shallot marmalade* &19
quails' egg
Beef fillet tartare, *fermented beer relish*, *yolk*15
& *crispy shallots*
Tete de veau carpaccio, *pickled onion* &17
sauce ravigote
Buttered asparagus, *pecorino*12

Brunch Specials

- Julie's omelette12
Bacon scones, *egg mayo*16
& *chilli jam*
Salt beef hash, *fried duck egg*15
& *celery salt*
Quails' eggs, *mushrooms*,19
hollandaise & *sourdough*
Smoked eel rarebit & crumpet17
Garlic mushrooms on toast13
French toast, *honey glazed bacon*15

Mains

- Cauliflower, *fermented barley* & *raspberry vinegar*10
Lobster soufflé, *leeks* & *Gruyère*39
Fettucine 'nduja, *pecorino* & *mascarpone*19
Sole meunière27
Onglet bordelaise19
Côte de boeuf (1kg)120

Seafood Tower

- Julie's Crescentines
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Chalk Stream trout pastrami
~
Mackerel pâté & dressed crab
~
Herring rollmops
~
Dill & fennel scone
~
Pissaledière soldiers
~
Crispy Jersey potatoes &
Siberian sturgeon caviar
85

Salads

- Lobster caesar, *baby gem*, *parmesan* & *anchovy*38
Linley Farm mixed leaves, *mustard dressing*8
Chopped salad of the day18

Sides

- Baked bean cassoulet7
Charred hispi, *romesco sauce*7
Frites6
Artichoke barigoule10
Maple roasted carrots, *sweet* & *spicy sauce*8

Cheese

A seasonal selection
of French &
British cheeses
15



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