

135 PORTLAND RD.
LONDON W11

Julie's

BRUNCH 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
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 & chilli14
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
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 souffle, *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



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.