

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**
13

Kombu Martini
15

**Green Tomato
Martini**
13

**Pear &
Pastis**
14

Snacks

Pork Rillettes 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
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Starters

Lindisfarne oysters, mignonette, lemon (each)	4.5
Chilled cucumber & squash soup	8
Tuna Taratare, spring onion, sesame, chilli	19
Duck liver schnitzel, shallot marmalade &	19
<i>quails' egg</i>	
Beef fillet tartare, fermented beer relish, yolk	16
<i>& crispy shallots</i>	
Prosciutto di Parma, cornichon	19
Royal Caviar, Jersey potatoes, crème fraîche (20g / 30g/50g) 60 / 88 / 145	

Brunch Specials

Julie's omelette, girolles &	19
<i>gruyere</i>	
Boudin Noir, poached egg &	14
<i>shishito pepper</i>	
Lobster Roll	34
Quails' eggs, spinach	19
<i>hollandaise & sourdough</i>	
Piquillo pepper & Gruyère	12
<i>quiche, mâche & fine bean</i>	
Cep Bordelaise	28

Mains

Lobster soufflé, leeks & Gruyère	36
Moules au Roquefort, parsley & shoestring fries	17
Fetuccine, white crab, tomato & lemon	22
Onglet bordelaise	24
Sole meunière	34
Sirloin (300g)	34

Seafood Tower

Julie's Crescentines ~ Trout Pastrami ~ Prawns & dressed crab ~ Lindisfarne oysters ~ Dill & fennel scone ~ Pissaladière ~ Crispy Jersey potatoes & caviar 68

Salads

Lobster caesar, baby gem, parmesan & anchovy	38
Linley Farm mixed leaves, mustard dressing	5
Tomato & basil	8
Chopped salad of the day	18/ 28
Beetroots, dill yoghurt and cumin	9

Sides

Baked bean cassoulet	7
Charred hispi, romesco sauce	7
Frites	5
Baby carrots	8
Runner Beans	7

Cheese

Cheese Selection
20