

135 PORTLAND RD.  
LONDON W11

BRUNCH  
July 2026

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  
17

Freshly squeezed  
orange juice  
6

Green Tomato  
Martini  
17

Julie's  
Negroni  
17

Snacks

|                         |                         |                          |                      |                               |                                       |
|-------------------------|-------------------------|--------------------------|----------------------|-------------------------------|---------------------------------------|
| Green Intosso<br>olives | Pea panisse<br>parmesan | Prosciutto<br>croquettes | 'Nduja<br>Scotch egg | Royal Caviar<br>mille-feuille | Spider crab "toast"<br>lemon & fennel |
| 7                       | 6                       | 9                        | 7                    | 16                            | 6                                     |

Starters

|                                                                               |       |
|-------------------------------------------------------------------------------|-------|
| Royal Caviar, <i>crispy potatoes &amp; crème fraîche (30g)</i>                | 68    |
| Tuna tartare, <i>spring onions, sesame &amp; chilli</i>                       | 22/44 |
| Eggs & Anchoïade, <i>mâche</i>                                                | 9     |
| Watercress & cucumber soup                                                    | 9     |
| Melon & Prosciutto di Parma                                                   | 21    |
| Courgette carpaccio, <i>pine nuts &amp; parmesan</i>                          | 10    |
| Goat's cheese & red onion tart, <i>watercress &amp; apple salad</i>           | 12    |
| Beef fillet tartare, <i>fermented beer relish, yolk &amp; crispy shallots</i> | 19/38 |
| Pork rillettes, <i>cornichons &amp; toast</i>                                 | 9     |

Brunch Specials

|                                                                 |    |
|-----------------------------------------------------------------|----|
| Julie's omelette, <i>crab, iberico tomato &amp; cheese</i>      | 24 |
| Girolles fettuccine, <i>egg &amp; parmesan</i>                  | 32 |
| Le hamburger, <i>brioche bun, onions, raclette &amp; frites</i> | 28 |
| Avocado on toast, <i>chilli, lemon &amp; poached egg</i>        | 15 |
| Grilled Tamworth sausages, <i>fried egg &amp; hollandaise</i>   | 16 |

Sides

|                                                   |   |
|---------------------------------------------------|---|
| Rainbow carrots, <i>crème fraîche &amp; lemon</i> | 8 |
| Baby gem, <i>mustard dressing</i>                 | 6 |
| Pineapple tomato, <i>basil</i>                    | 9 |
| Fine beans, <i>garlic &amp; shallots</i>          | 8 |
| Jersey potatoes, <i>dill</i>                      | 7 |
| Frites                                            | 7 |

Seafood Special

|                                                        |    |
|--------------------------------------------------------|----|
| Smoked Trout, <i>capers, shallots &amp; dill</i>       | 16 |
| Lindisfarne oysters, <i>mignonette &amp; lemon (6)</i> | 32 |
| Lobster roll, <i>brioche bun &amp; dill</i>            | 38 |
| Grilled langoustines, <i>lemon (3)</i>                 | 18 |

Mains

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| Girolles risotto, <i>parmesan</i>                                           | 26 |
| Crab & scallop tortellini, <i>spinach, brown shrimps &amp; beurre blanc</i> | 32 |
| Lobster soufflé, <i>leeks &amp; Gruyère</i>                                 | 46 |
| Lemon sole meunière                                                         | 38 |
| Whole grilled brill, <i>lemon &amp; Jersey potatoes</i>                     | 28 |
| Chicken Milanese, <i>rocket &amp; parmesan</i>                              | 29 |
| Sirloin, <i>béarnaise sauce &amp; dauphinoise (200g)</i>                    | 38 |

Salads

|                                               |       |
|-----------------------------------------------|-------|
| Lobster Caesar, <i>parmesan &amp; anchovy</i> | 38    |
| Niçoise, <i>tuna, olives &amp; egg</i>        | 32    |
| Chopped salad/ <i>with chicken</i>            | 19/29 |

Cheese

|                                                                  |    |
|------------------------------------------------------------------|----|
| Cheese Selection<br><i>italian grapes &amp; homemade chutney</i> | 15 |
|------------------------------------------------------------------|----|

Please inform us if you have any allergies or any special dietary needs.  
Cover Charge £2 per person. Prices include VAT. A discretionary 14.5% service charge will be applied to your bill.

We support British farming and purpose driven regenerative agriculture practices, our fish are wild and line caught, our meat is pasture fed. We minimize single-use plastics and actively work to reduce waste wherever possible.