

135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
August 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.

Green Tomato
Martini
17

Italicus
Spritz
17

Charles Heidsieck
Brut Reserve
20

Ruinart
Blanc de Blancs
30

Snacks

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

Formule du Jour

Watercress & cucumber soup
Smoked trout, capers, shallots & dill
Roast beef carpaccio, rocket & onions

Pan-fried cod, fennel salad
Steak hâché, fried egg, mustard sauce & frites
Tomato & parmesan fettuccine, basil

Oat "panna cotta", hazelnut crunch & raspberries
Chocolate mousse, honeycomb
Selection of two cheeses

2 courses - £30 | 3 courses - £35
available Monday - Thursday lunch

Starters

Royal Caviar, crispy potatoes & crème fraîche (30g)...68
Lindisfarne oysters, mignonette & lemon (6).....32
Tuna tartare, spring onions, sesame & chilli.....22/44
Eggs & Anchoïade, mâche.....9
Watercress & cucumber soup.....9
Melon & Prosciutto di Parma.....21
Courgette carpaccio, pine nuts & parmesan.....10
Goat's cheese & red onion tart, watercress & apple
salad.....12
Beef fillet tartare, fermented beer relish, yolk
& crispy shallots.....19/38

Salads

Lobster Caesar, parmesan & anchovy.....38
Niçoise, tuna, olives & egg.....32
Chopped salad/with chicken.....19/29

Sides

Rainbow carrots, crème fraîche & lemon.....8
Baby gem, mustard dressing.....6
Pineapple tomato, basil.....9
Tenderstem broccoli, garlic & shallots.....8
Apache potatoes, dill.....7
Frites.....7

Cheese

Cheese Selection
italian grapes &
homemade chutney
15

Mains

Girolles risotto, parmesan.....26
Crab & scallop tortellini, spinach, brown shrimps &
beurre blanc.....32
Lobster soufflé, leeks & Gruyère.....46
Lemon sole meunière.....38
Wild sea bass fillet, crushed potatoes & peas.....35
Chicken Milanese, rocket & parmesan.....29
Sirloin, béarnaise sauce & dauphinoise (200g).....38
Le hamburger, brioche bun, onions, raclette & frites....28

Desserts

Chocolate mousse, honeycomb.....8
Cherry cheesecake.....12
Oat "panna cotta", hazelnut crunch & raspberries.....9
Lemon colonel.....9,5

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.