

135 PORTLAND RD.
LONDON W11

SUNDAY
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
16

Green Tomato
Martini
16

Julie's
Negroni
16

Charles Heidsieck
Brut Reserve
20

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

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
Pork rillettes, cornichons & toast.....	9

Mains

Girolles risotto, parmesan.....	26
Crab & scallop tortellini, spinach, brown shrimps & beurre blanc.....	32
Lobster soufflé, leeks & Gruyère.....	46
Lemon sole meunière.....	38
Whole grilled brill, lemon & Jersey potatoes.....	28
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

Sunday Roast

Roast Beef, carrots, broccoli, roasties,
Yorkie & gravy

36

Spatchcock chicken, truffled mash &
petit pois

64

All our meat is organic & sustainably
farmed

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
Fine beans, garlic & shallots.....	8
Jersey potatoes, dill.....	7
Frites.....	7

Cheese

Cheese Selection
italian grapes &
homemade chutney

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.