

135 PORTLAND RD.
LONDON W.11

BRUNCH MENU
April 2025

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

**Freshly squeezed
orange juice**
6

**Green Tomato
Martini**
13

**Julie's
Negroni**
12

Snacks

Royal caviar Rarebit 12	Green Intosso olives 7	'Nduja Scotch egg 7	Ramson & pea panisse, parmesan 6	Raclette Croquettes 10	Spider crab "toast", lemon & fennel 6
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Starters

English asparagus, pecorino	17
Salt baked beetroots, goats cheese, hazelnuts	19
Smoked trout & leek quiche, apple salad	17
Beef fillet tartare, fermented beer relish, yolk & crispy shallots	18/36
Ham hock terrine, sauce gribiche	10
Smoked cod's roe, breakfast radishes	12

Brunch Specials

Crab omelette, fine herbs, winter tomato & gruyère	26
Crab cake, with poached eggs	27
Open Steak sandwich, aioli & rocket	28
Pork ribeye, fried egg & piquillo pepper salsa	24

Mains

King oyster mushroom fricassée, chanterelles, parmesan	26
Moules au Roquefort, parsley, shoestring fries	25
Lobster soufflé, leeks, gruyère	36
Monkfish, beurre blanc, keta & chives	34
Chicken breast, savoy cabbage & mushroom sauce	28
Sirloin (300g), dauphinoise & peppercorn sauce	42

Seafood Special

Lindisfarne oysters, mignonette, lemon
(6/12) 28/56

Lobster roll, brioche bun, dill
38

**Tuna tartare, spring onion, sesame &
chilli**
22

Salads

Lobster Caesar, lobster dressing, baby gem, parmesan & anchovy	45
Mixed leaves, mustard dressing	6
Niçoise, tuna, olives & egg	28
Chopped salad of the day	18/29
Winter tomatoes	9

Sides

French fries	6
Pomme purée	7
Maple roasted carrots	8
Buttered spinach	9

Cheese

Cheese Selection
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.