

135 PORTLAND RD.
LONDON W.11

À LA CARTE 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.

**Peach
Bellini**
12

**Vesper
Martini**
15

**Ginger & Pear
Lemonade**
9

**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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Formule Du Jour

Pork rillettes, cornichons
Raclette croquettes, piquillo pepper aioli
**Salt baked beetroots, goats cheese &
hazelnuts**
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Monkfish, spinach
Grilled cauliflower, polenta
Confit chicken leg, lentils & fine herbs
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Blood orange cheesecake, griottines
Chocolate mousse, honeycomb
Choice of 2 cheeses

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

Mains

King oyster mushroom fricassée, parmesan	26
Lobster soufflé, leeks, gruyère	36
Fish of the day	POA
Sole meunière	38
Moules au roquefort, shoestring fries	25
Chicken breast, savoy cabbage, mushroom	28
Sirloin, dauphinoise, peppercorn sauce	48
Pork ribeye, celeriac & apple	26

Desserts

Tiramisu	10
Blood orange cheesecake, griottines	9
Walnut & maple tart, mascarpone	10
Chocolate mousse, honeycomb	8

Starters

Lindisfarne oysters, mignonette, lemon(6/12)	28/56
Chilled cucumber & nettle soup, jalapeño	9
English asparagus	15
Smoked cods roe, breakfast radishes	12
Salt baked beetroots, goats cheese, hazelnuts	9
Smoked trout, pickled cucumber	22
Tuna tartare, spring onions, sesame & chilli	19
Beef fillet tartare, fermented beer relish, yolk & crispy shallots	18/36
Pork rillettes, cornichons	10

Salads

Lobster Caesar, lobster dressing, baby gem	45
Mixed leaves, mustard dressing	6
Chopped salad of the day	19/32
Niçoise, tuna, olives & egg	28
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.

Our sustainable approach: we support British farming and purpose driven regenerative agriculture practices. Our fish are wild and line caught & our meat is pasture fed. We also practice no single use plastic where possible and we actively work to reduce waste.