

135 PORTLAND RD.  
LONDON W.11

À LA CARTE MENU  
May 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**  
16

**Ginger & Pear  
Lemonade**  
9

**Julie's  
Negroni**  
16

**Snacks**

<b>Green Intosso olives</b> 7	<b>'Nduja Scotch egg</b> 7	<b>Rillettes, cornichons</b> 10	<b>Ramson &amp; pea panisse, parmesan</b> 6	<b>Raclette Croquettes</b> 10	<b>Spider crab "toast" lemon &amp; fennel</b> 6
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**Formule Du Jour**

Rillettes, cornichons  
Raclette croquettes, piquillo pepper aioli  
Salt baked beetroots, goats cheese & hazelnuts  
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Asparagus fettuccine  
Monkfish, endive  
Crispy chicken thigh, savoy cabbage  
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Lemon cheesecake, strawberries  
Chocolate mousse, honeycomb  
Choice of 2 cheeses

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

**Mains**

<b>King oyster mushroom fricassée, parmesan</b> .....	26
<b>Lobster soufflé, leeks, gruyère</b> .....	39
<b>Fish of the day</b> .....	POA
<b>Sole meunière</b> .....	38
<b>Moules au Roquefort, shoestring fries</b> .....	25
<b>Chicken supreme, spring vegetable consome</b> .....	32
<b>Onglet, Lyonnaise potatoes, bearnaise sauce</b> .....	29
<b>Côte de boeuf, au poivre, chips</b> .....	135

**Desserts**

<b>Crêpes, salted caramel</b> .....	12
<b>Lemon cheesecake, strawberries</b> .....	9
<b>Walnut &amp; maple tart, mascarpone</b> .....	12
<b>Chocolate mousse, honeycomb</b> .....	8

**Starters**

<b>Lindisfarne oysters, mignonette, lemon(6/12)</b> .....	28/56
<b>English asparagus, pecorino</b> .....	15
<b>Salt baked beetroots, goats cheese, hazelnuts</b> .....	9
<b>Smoked cods roe, breakfast radishes</b> .....	12
<b>Smoked trout, pickled cucumber</b> .....	22
<b>Tuna tartare, spring onions, sesame &amp; chilli</b> .....	22
<b>Beef fillet tartare, fermented beer relish, yolk &amp; crispy shallots</b> .....	18/36
<b>Prosciutto, cornichons</b> .....	19

**Salads**

<b>Chicken Caesar, anchovies, baby gem</b> .....	26
<b>Mixed leaves, mustard dressing</b> .....	6
<b>Chopped salad of the day</b> .....	19/32
<b>Niçoise, tuna, olives &amp; egg</b> .....	28
<b>Winter tomatoes</b> .....	9

**Sides**

<b>French fries</b> .....	6
<b>New Jersey royals</b> .....	9
<b>Maple roasted carrots</b> .....	8
<b>Buttered spinach</b> .....	9

**Cheese**

**Cheese Selection**  
pear chutney &  
apple

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.