

135 PORTLAND RD.  
LONDON W11

BRUNCH MENU  
September 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  
16

Freshly squeezed  
orange juice  
6

Green Tomato  
Martini  
16

Julie's  
Negroni  
15

Snacks

|                            |                          |                      |                        |                                        |                                           |
|----------------------------|--------------------------|----------------------|------------------------|----------------------------------------|-------------------------------------------|
| Green<br>Intosso<br>olives | Pea panisse,<br>parmesan | 'Nduja<br>Scotch egg | Rillettes<br>en croûte | Raclette<br>Croquette,<br>truffle mayo | Spider crab<br>“toast”, lemon<br>& fennel |
| 7                          | 6                        | 7                    | 5                      | 8                                      | 6                                         |

Starters

|                                                                            |         |
|----------------------------------------------------------------------------|---------|
| Oscietra Caviar, crispy potatoes & crème fraîche<br>(30g/50g).....         | 120/240 |
| Pea soup, croutons.....                                                    | 8       |
| Courgette carpaccio, pine nuts & parmesan.....                             | 10      |
| Quiche, spinach & tomato.....                                              | 10      |
| Baby beetroots, goats cheese & hazelnuts.....                              | 12      |
| Beef fillet tartare, fermented beer relish, yolk<br>& crispy shallots..... | 18/36   |
| Prosciutto di Parma .....                                                  | 19      |

Brunch Specials

|                                                              |    |
|--------------------------------------------------------------|----|
| Julie's omelette, crab & tomato.....                         | 24 |
| 'Nduja fettuccine, mascarpone .....                          | 28 |
| Le hamburger, brioche bun, onions,<br>raclette & frites..... | 28 |
| Scrambled eggs & truffle, toast.....                         | 29 |

Mains

|                                                      |     |
|------------------------------------------------------|-----|
| Romanesco, polenta & pesto.....                      | 24  |
| Girolles risotto, parmesan.....                      | 32  |
| Lobster soufflé, leeks & Gruyère.....                | 39  |
| Moules au Roquefort, parsley & shoestring fries..... | 28  |
| Brill meunière.....                                  | 34  |
| Fish of the day.....                                 | POA |
| Pork ribeye, celeriac, cabbage & apple .....         | 26  |
| Chicken thigh, white wine & girolles velouté.....    | 32  |
| Ribeye, (400g) dauphinoise & peppercorn sauce .....  | 72  |

Seafood Special

|                                                      |
|------------------------------------------------------|
| Lindisfarne oysters, mignonette, lemon<br>28         |
| Lobster roll, brioche bun, dill<br>38                |
| Tuna tartare, spring onion, sesame &<br>chilli<br>22 |

Salads

|                                                   |       |
|---------------------------------------------------|-------|
| Lobster Caesar, baby gem, parmesan & anchovy..... | 38    |
| Niçoise, tuna, olives & egg .....                 | 28    |
| Chopped salad of the day.....                     | 19/29 |
| Salad Diane, melon & Roquefort.....               | 28    |
| Mixed leaves, mustard dressing.....               | 8     |

Sides

|                                      |   |
|--------------------------------------|---|
| Heritage tomatoes.....               | 6 |
| Glazed carrots, yoghurt & cumin..... | 8 |
| Hispi cabbage, summer peas .....     | 8 |
| Smoked pink fir potato.....          | 6 |
| Runner beans.....                    | 6 |
| French fries.....                    | 6 |

Cheese

|                                                   |
|---------------------------------------------------|
| Cheese Selection<br>plum & apple<br>chutney<br>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.