

135 PORTLAND RD.
LONDON W11

SUNDAY 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 Intosso olives	Pea panisse, parmesan	'Nduja Scotch egg	Rillettes en croûte	Raclette Croquette, truffle mayo	Spider crab "toast", lemon & fennel
7	6	7	5	8	6

Starters

Lindisfarne oysters, mignonette, lemon (6)	28
Oscietra Caviar, crispy potatoes & crème fraîche (30g/50g)	120/240
Pea soup, croutons	8
Courgette carpaccio, pine nuts & parmesan	10
Quiche, spinach & tomato	10
Baby beetroots, goats cheese & hazelnuts	12
Tuna tartare, spring onions, sesame & chilli	22
Beef fillet tartare, fermented beer relish, yolk & crispy shallots	18/36
Prosciutto di Parma	19

Mains

Romanesco, polenta & pesto	24
Girolles risotto, parmesan	32
'Nduja fettucine, tomato sauce	32
Lobster soufflé, leeks & Gruyère	39
Moules au Roquefort, parsley & shoestring fries	28
Dover sole meunière	32
Fish of the day	POA
Chicken Supreme, white wine & girolles velouté	32
Ribeye, (400g) dauphinoise & peppercorn sauce	72
Le hamburger, brioche bun, onions, raclette & frites	28

Desserts

Chocolate mousse, honeycomb	8
Raspberry cheesecake	10
Eton mess	9
Rum baba ice cream	8

Sunday Roast

Poulet fermier & frites, aioli maison

£29 per person

All our meat is organic & sustainably grown

Salads

Lobster Caesar, baby gem, parmesan & anchovy	38
Nicoise, 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

plum & apple
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.