

135 PORTLAND RD.
LONDON W11

BRUNCH MENU
October 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
14

Green Tomato
Martini
16

Julie's
Negroni
15

Snacks

Green Intosso olives	Pea panisse, parmesan	'Nduja Scotch egg	Salami fennel & garlic	Duck rillettes	Raclette croquette, truffle mayo	Spider crab "toast", lemon & fennel
7	6	7	8	7	8	6

Starters

Oscietra Caviar, crispy potatoes & crème fraîche (30g/50g).....	120/240
Jerusalem artichoke celeriac soup.....	9
Courgette carpaccio, pine nuts & parmesan.....	10
Beetroots, goats cheese & hazelnuts.....	12
Beef fillet tartare, fermented beer relish, yolk & crispy shallots.....	18/36
Escargot, soft polenta & garlic butter.....	15
Roast beef carpaccio, pickled walnuts, rocket & roasted tomatoes.....	15

Brunch Specials

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

Mains

Girolles risotto, parmesan.....	32
Lobster soufflé, leeks & Gruyère.....	39
Moules au Roquefort, parsley & shoestring fries.....	28
Sole meunière.....	39
Fish of the day.....	POA
Chicken supreme, white wine & girolles velouté.....	32
Sirloin, (400g) dauphinoise & peppercorn sauce.....	69
Tamworth pork cassoulet.....	31
Bœuf Bourguignon, pomme purée & bacon.....	32

Seafood Special

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

Salads

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

Sides

Heritage tomatoes.....	6
Glazed carrots, yoghurt & cumin.....	8
Hispi cabbage, celeriac & crispy garlic.....	8
Smoked pink fir potatoes.....	6
Purple sprouting broccoli.....	7
French fries.....	6

Cheese

Cheese Selection plum & apple chutney	15
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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.