

135 PORTLAND RD.
LONDON W11

A LA CARTE 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

Peach
Bellini
14

Green Tomato
Martini
16

Julie's
Negroni
15

Snacks

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

Formule Du Jour

Roast beef carpaccio, pickled walnuts, rocket & roasted tomatoes
Beetroots, goats cheese & hazelnuts
Soupe aux champignons
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Cod, napa & chilli herbs butter
Calf's liver, caramelised onions
Girolles risotto, parmesan
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Poached pear, crème anglaise
Chocolate mousse, honeycomb
Cheese, choice of 2

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

Starters

Lindisfarne oysters, mignonette, lemon (6).....28
Oscietra Caviar, crispy potatoes & crème fraîche (30g/50g).....120/240
Soupe aux champignons.....8
Courgette carpaccio, pine nuts & parmesan.....10
Beetroots, goats cheese & hazelnuts.....12
Tuna tartare, spring onions, sesame & chilli.....22
Beef fillet tartare, fermented beer relish, yolk & crispy shallots.....18/36
Crevettes rouges, garlic butter & lemon.....21

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

Desserts

Chocolate mousse, honeycomb.....8
Raspberry cheesecake.....10
Poached pear, crème anglaise.....9
Rum baba ice cream.....8
Victoria plum tart, custard.....12

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.