

135 PORTLAND RD.
LONDON W11

SUNDAY 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
6

Green Tomato
Martini
16

Julie's
Negroni
15

Snacks

Green Intosso olives	Pea panisse, parmesan	'Nduja Scotch egg	Salami Fenel & garlic	Cod's roe, crudités	Raclette Croquette, truffle mayo	Spider crab "toast", lemon & fennel
7	6	7	6	12	8	6

Starters

Lindisfarne oysters, mignonette, lemon (6).....	28
Oscietra Caviar, crispy potatoes & crème fraîche (50g)	240
Jerusalem artichoke celeriac soup.....	9
Red onion & goat's cheese quiche	10
Beetroots, goats cheese & hazelnuts.....	12
Tuna tartare, spring onions, sesame & chilli.....	22
Beef fillet tartare, fermented beer relish, yolk & crispy shallots.....	18/36
Escargots, soft polenta & garlic butter.....	15
Game terrine, damson jam & cornichons.....	14

Mains

Girolles risotto, parmesan.....	32
Dorset crab & scallop tortellini, spinach, capers & beurre blanc.....	34
Lobster soufflé, leeks & Gruyère.....	39
Clams, chick peas, piquillo pepper & lemon.....	22
Sole meunière	39
Cod fillet, endives & orange compote.....	28
Sirloin, (400g) dauphinoise & peppercorn sauce.....	69
Le hamburger, brioche bun, onions, raclette & frites	28

Desserts

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

To Share

Grilled spatchcock chicken, pink fir potato
& mushroom sauce

£85

Bœuf bourguignon en croute, pomme purée

£92

All our meat is organic & sustainably grown

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, summer peas	8
Smoked pink fir potato.....	6
Purple sprouting broccoli.....	7
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.