

135 PORTLAND RD.
LONDON W11

BRUNCH MENU
November 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	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
Royal Caviar, crispy potatoes & crème fraîche (30g/50g)	68/125
Jerusalem artichoke celeriac soup	9
Beetroots, goat's cheese & hazelnuts	12
Crispy artichokes, smoked aubergines & seeds	9
Red onion & goat's cheese quiche	12
Beef fillet tartare, fermented beer relish, yolk & crispy shallots	18/36
Escargot, soft polenta & garlic butter	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
Dorset crab & scallop tortellini, spinach, brown shrimps, capers & beurre blanc	34
Lobster soufflé, leeks & Gruyère	39
Moules au Roquefort, parsley & shoestring fries	28
Sole meunière	39
Fish of the day	POA
Chicken thighs, cabbage & girolles velouté	25
Sirloin, (400g) dauphinoise & peppercorn sauce	69
Bœuf Bourguignon, pomme purée & bacon	32
Pork coppa, flageolet beans	28

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

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.