

135 PORTLAND RD.
LONDON W11

A LA CARTE 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

Peach
Bellini
14

Green Tomato
Martini
16

Julie's
Negroni
15

Snacks

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

Formule Du Jour

Calf's liver, toast
Beetroots, goats cheese & hazelnuts
Jerusalem artichoke & celeriac soup
~

Hake, fennel salad
Chicken thighs, mushroom sauce
Girolles risotto, parmesan
~

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
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
Tuna tartare, spring onions, sesame & chilli	22
Beef fillet tartare, fermented beer relish, yolk & crispy shallots	18/36
Prosciutto di Parma.....	19
Escargots, soft polenta & garlic butter.....	15

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
Purple sprouting broccoli.....	7
Smoked pink fir potatoes.....	6
French fries	6

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 supreme, white wine & girolles velouté.....	28
Sirloin, (400g) dauphinoise & peppercorn sauce.....	69
Pork coppa, flageolet beans.....	28
Boeuf Bourguignon, pomme purée & bacon	32

Desserts

Chocolate mousse, honeycomb.....	8
Blackberry cheesecake	10
Poached pear, crème anglaise.....	9
Crème caramel.....	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.