

135 PORTLAND RD.
LONDON W11

SUNDAY 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
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
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
Escargots, soft polenta & garlic butter	15

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
Fish of the day	POA
Sirloin, (400g) dauphinoise & peppercorn sauce	69
Pork coppa, flageolet beans	28
Boeuf Bourguignon, pomme purée & bacon	32
Le hamburger, brioche bun, onions, raclette & frites	28

Desserts

Chocolate mousse, honeycomb	8
Blackberry cheesecake	10
Poached pear, crème anglaise	9
Crème caramel	8
Victoria plum tart, custard	12

To Share

Grilled spatchcock chicken, pink fir
potato & mushroom sauce

£ 45 / £85

Boeuf Bourguignon en croute, pomme
purée

£92

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, 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.