

135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
December 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
16

Snacks

Green Intosso olives	Pea panisse, parmesan	'Nduja Scotch egg	Royal Caviar mille-feuille	Cod's roe, crudités	Raclette croquette, truffle mayo	Spider crab "toast", lemon & fennel
7	6	7	16	12	8	6

Formule Du Jour

Ham hock & foie gras terrine
Baby squash, rocket, parmesan & balsamic
Jerusalem artichoke & celeriac soup
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Cod, fennel salad
Steak haché, fried egg & mustard sauce
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
Jerusalem artichoke & celeriac soup.....9
Carciofi fritti, smoked aubergine.....12
Tuna tartare, spring onions, sesame & chilli22
Beef fillet tartare, fermented beer relish, yolk
& crispy shallots19/38
Escargots, soft polenta & garlic butter.....15
Duck liver parfait, onion marmalade & toast.....12
Ham hock and foie gras terrine, mustard12

Salads

Lobster Caesar, baby gem, parmesan & anchovy.....38
Niçoise, tuna, olives & egg.....32
Chopped salad of the day.....19/29
Mixed leaves, mustard dressing.....8
Iberiko winter tomatoes.....9

Sides

Glazed carrots, yoghurt & cumin.....8
Hispi cabbage, celeriac & crispy garlic.....8
Fine beans, roasted almonds.....7
Smoked pink fir potatoes.....6
French fries6

Mains

Girolles risotto, parmesan.....32
Dorset crab & scallop tortellini, spinach, brown
shrimps, capers & beurre blanc.....34
Lobster soufflé, leeks & Gruyère.....39
Sole meunière.....39
Fish of the day.....POA
Chicken thighs, white wine & girolles velouté.....25
Cotswolds beef, béarnaise & pomme pont neuf.....29
Sirloin, (300g) dauphinoise & peppercorn sauce.....52
Vacherin Mont d'Or, potatoes, salami & cornichons....69

Desserts

Chocolate mousse, honeycomb.....8
Blackberry cheesecake10
Poached pear, crème anglaise.....9
Chocolate fondant, crème fraîche & pistachio.....10
Pumpkin tart, pumpkin ice cream & pain d'épices10

Cheese

Cheese Selection
quince & 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.