

135 PORTLAND RD.
LONDON W11

BRUNCH
January 2026

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	Royal Caviar mille-feuille	Cod's roe, crudités	Raclette croquette, truffle mayo	Spider crab "toast", lemon & fennel
7	6	7	16	12	8	6

Starters

Royal Caviar, <i>crispy potatoes & crème fraîche (30g)</i>	68
Butternut squash soup <i>crispy onion & sage</i>	9
Carciofi fritti, <i>smoked aubergine</i>	12
Beetroots, <i>goats cheese & hazelnuts</i>	12
Beef fillet tartare, <i>fermented beer relish, yolk & crispy shallots</i>	19/38
Escargots, <i>soft polenta & garlic butter</i>	15
Salami Toscani, <i>cornichons</i>	8

Brunch Specials

Julie's omelette, <i>crab & tomato</i>	24
'Nduja fettuccine, <i>mascarpone</i>	28
Le hamburger, <i>brioche bun, onions, raclette & frites</i>	28
Scrambled eggs & truffle, <i>grilled sourdough</i>	29

Mains

Chanterelle risotto, <i>parmesan</i>	32
Lobster soufflé, <i>leeks & Gruyère</i>	46
Cornish sole <i>meunière</i>	38
Moules au Roquefort, <i>parsley & shoestring fries</i>	28
Fish of the day	POA
Onglet, <i>frites, bone marrow & peppercorn sauce</i>	29
Chateaubriand, <i>dauphinoise potatoes & bordelaise sauce</i>	POA
Vacherin Mont d'Or, <i>potatoes, salami & cornichons</i>	69

Seafood Special

Jersey royal oysters, <i>mignonette, lemon</i>	28
Lobster roll, <i>brioche bun, dill</i>	38
Tuna tartare, <i>spring onion, sesame & chilli</i>	22

Salads

Smoked Lobster Caesar, <i>parmesan & anchovy</i>	38
Niçoise, <i>tuna, olives & egg</i>	32
Chopped salad of the day	19/29
Mixed leaves, <i>mustard dressing</i>	8
Iberico winter tomatoes	9

Sides

Glazed carrots, <i>yoghurt & cumin</i>	8
Tenderstem broccoli	8
Smoked pink fir potatoes	6
French fries	6

Cheese

Cheese Selection <i>quince & apple chutney</i>	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.