

135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
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

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

Salami Toscani, cornichons
Squash, rocket, parmesan & balsamic
Watercress soup

Cod, pickled carrots
Steak haché, fried egg & mustard sauce
Chanterelle risotto, parmesan

Poached pear, crème anglaise
Chocolate mousse, honeycomb
Cheese, choice of 2

2 courses £30 | 3 courses £35
Available Monday - Thursday lunch

Starters

Jersey royal oysters, mignonette & lemon (6).....	28
Royal Caviar, crispy potatoes & crème fraîche (30g)...	68
Butternut squash soup, crispy onion & sage.....	9
Carciofi fritti, smoked aubergine.....	12
Beetroots, goats cheese & hazelnuts	12
Tuna tartare, spring onions, sesame & chilli.....	22
Beef fillet tartare, fermented beer relish, yolk & crispy shallots	19/38
Escargots, soft polenta & garlic butter.....	15
Salami Toscani, cornichons.....	8

Salads

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

Sides

Glazed carrots, yoghurt & cumin.....	8
Tenderstem broccoli.....	8
Smoked pink fir potatoes.....	6
French fries	6

Mains

Chanterelle risotto, parmesan.....	32
Dorset crab & scallop tortellini, spinach, brown shrimps, capers & beurre blanc.....	34
Lobster soufflé, leeks & Gruyère.....	46
Cornish sole meunière	38
Fish of the day.....	POA
Onglet, frites & peppercorn sauce.....	29
Chateaubriand, frites & bordelaise sauce.....	POA
Vacherin Mont d'Or, potatoes, salami & cornichons ..	69

Desserts

Chocolate mousse, honeycomb.....	8
Pink orange posset	8
Poached pear, crème anglaise.....	9
Crème caramel.....	8

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.