

135 PORTLAND RD.
LONDON W11

SUNDAY
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 |

Starters

| | |
|---|--------------|
| Jersey royal oysters, mignonette & lemon (6) | 28 |
| Royal Caviar, crispy potatoes & crème fraîche (30g) ... | 68 |
| Vichyssoise soup, crispy onion & sage | 9 |
| 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 |

Mains

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|--|------------|
| Chanterelle risotto, parmesan | 32 |
| Dorset crab & scallop tortellini, spinach, brown shrimps, capers & beurre blanc | 34 |
| Moules au Roquefort, parsley & shoestring fries | 28 |
| Lobster soufflé, leeks & Gruyère | 46 |
| Sole meunière | 34 |
| Fish of the day | POA |
| Onglet, frites & peppercorn sauce | 29 |
| Beef Wellington, pomme purée & carrots | 36 |
| Vacherin Mont d'Or, potatoes, salami & cornichons .. | 69 |
| Le hamburger, brioche bun, onions, raclette & frites ... | 28 |

Desserts

| | |
|---|-----------|
| Chocolate mousse, honeycomb | 8 |
| Blood orange cheesecake | 10 |
| Poached pear, crème anglaise | 9 |
| Crème caramel | 8 |

To Share

**Poulet rôti, carrots, beans, potato &
gravy**

£ 55 / £95

*All our meat is organic & sustainably
farmed.*

Salads

| | |
|---|--------------|
| 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 |
| Smoked pink fir potatoes | 6 |
| Tenderstem broccoli | 7 |
| French fries | 6 |

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.