

135 PORTLAND RD.
LONDON W11

BRUNCH
February 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	Raclette croquette, truffle mayo	Royal Caviar mille-feuille	Spider crab "toast", lemon & fennel
7	6	7	9	16	6

Starters

Royal Caviar, crispy potatoes & crème fraîche (30g)	68
French onion soup	12
Pumpkin basque cheesecake, goats cheese & hazelnuts	14
Beef fillet tartare, fermented beer relish, yolk & crispy shallots	22
Escargots, soft polenta & garlic butter	15
Duck liver parfait, onion marmalade & toast	10
Crispy artichokes	12

Brunch Specials

Julie's omelette, crab, iberico tomato & cheese	24
Truffled fettuccine, parmesan & egg	26
Le hamburger, brioche bun, onions, raclette & frites	28
Smoked trout, poached eggs, rocket pesto & gluten-free toast	27
Christian Parra boudin noir, egg & cavalo nero	24
Bacon & eggs, grilled sourdough	20
Croque monsieur / madame	19/22

Mains

Lobster soufflé, leeks & Gruyère	46
Moules au Roquefort, parsley & shoestring fries	28
Fish of the day	POA
Venison Holstein, fried egg & anchovies	28
Sirloin, dauphinoise & peppercorn sauce	56
Côte de bœuf, dauphinoise & peppercorn sauce	152

Seafood Special

6 Lindisfarne oysters, mignonette
28

Lobster roll, brioche bun & dill
38

Tuna tartare, spring onion, sesame & chilli
22

Fruits de mer for 2
half lobster, 4 oysters, 4 prawns & mussels
98

Salads

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

Sides

Chantenay carrots, sage butter	8
Grilled broccoli	8
Pink fir potatoes	6
Frites	6
Creamed hispi cabbage, bacon & thyme	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.