

135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
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

Peach
Bellini
14

Green Tomato
Martini
16

Julie's
Negroni
16

Snacks

Green Intosso olives	Pea panisse, parmesan	Crispy Vacherin	'Nduja Scotch egg	Royal Caviar mille-feuille	Spider crab "toast", lemon & fennel
7	6	9	7	16	6

Formule Du Jour

Beetroots, goats cheese & hazelnuts
Duck liver parfait
Smoked haddock fish cake
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Cod, fish velouté & spinach
Beef brisket, parisienne potatoes & carrots
Wild mushroom risotto, parmesan
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Poached pear, crème anglaise
Chocolate mousse, honeycomb
Crème fraîche ice cream, pain d'épices

2 courses £25 | 3 courses £29
Available Monday - Thursday lunch

Starters

Lindisfarne oysters, mignonette & lemon (6).....28
French onion soup.....12
Pumpkin basque cheesecake, caramelised
onions, rocket & hazelnut.....14
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
Duck liver parfait, onion marmalade & toast.....10

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 tomatoes9

Sides

Chantenay carrots, sage butter.....8
Broccoli8
Pink fir potatoes6
Frites6

Mains

Pied de mouton risotto, parmesan.....29
Dorset crab & scallop tortellini, spinach, brown
shrimps, capers & beurre blanc.....34
Lobster soufflé, leeks & Gruyère.....46
Moules au Roquefort, parsley & shoestring fries.....28
Sea bass, truffle aubergine.....38
Fish of the day.....POA
Venison Holstein, fried egg & anchovies.....32
Pork chop, sage & lemon butter.....28
Sirloin, dauphinoise potatoes & peppercorn sauce.....56
Vacherin Mont D'Or, potatoes, salami & cornichons....50

Desserts

Chocolate mousse, honeycomb.....8
Rhubarb cheesecake.....10
Poached pear, crème anglaise.....9
Crème brûlée, madeleines & apple.....10
Blood orange posset, pain d'épices8
Rum baba ice cream, pain d'épices & raisins.....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.