

135 PORTLAND RD.  
LONDON W11

SUNDAY  
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<br>Intosso<br>olives | Pea panisse,<br>parmesan | 'Nduja<br>Scotch egg | Raclette<br>croquette,<br>truffle mayo | Royal Caviar<br>mille-feuille | Spider crab<br>"toast", lemon<br>& fennel |
| 7                          | 6                        | 7                    | 9                                      | 16                            | 6                                         |

Starters

|                                                                         |       |
|-------------------------------------------------------------------------|-------|
| Lindisfarne oysters, mignonette & lemon (6).....                        | 28    |
| French onion soup .....                                                 | 12    |
| Pumpkin basque cheesecake, goats cheese & hazelnuts.....                | 10    |
| 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    |
| Carciofi fritti, smoked aubergine.....                                  | 12    |

Mains

|                                                                                      |     |
|--------------------------------------------------------------------------------------|-----|
| Pied de mouton risotto, parmesan .....                                               | 32  |
| 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 |
| Le hamburger, brioche bun, onions, raclette & frites....                             | 28  |
| Sirloin, confit shallots & peppercorn sauce .....                                    | 56  |
| Faggots, celeriac & carrots.....                                                     | 26  |

Desserts

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

Sunday Roast

Roast Beef, carrots, broccoli, roasties,  
Yorkie & gravy  
£38

Roast chicken, carrots, broccoli,  
roasties, Yorkie & gravy  
£ 55 for two / £98 for four

All our meat is organic & sustainably  
farmed.

Salads

|                                         |       |
|-----------------------------------------|-------|
| Lobster Caesar, parmesan & anchovy..... | 39    |
| Niçoise, 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 |
| Broccoli .....                             | 8 |
| Pink fir potatoes.....                     | 6 |
| Frites .....                               | 6 |
| Creamed hispi cabbage, bacon & thyme ..... | 9 |

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.