

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**
6

**Green Tomato
Martini**
16

**Julie's
Negroni**
15

Snacks

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

Royal Caviar, crispy potatoes & crème fraîche (30g) ..68
French onion soup14
Green asparagus, lemon & parmesan18
Beetroots, goats cheese & hazelnuts10
Beef fillet tartare, fermented beer relish, yolk & crispy shallots22
Duck liver parfait, onion marmalade & toast10

Brunch Specials

Julie's omelette, crab, iberico tomato & cheese24
'Nduja fettuccine, mascarpone, tomato27
Le hamburger, brioche bun, onions, raclette & frites28
Smoked trout, poached eggs, muffin, hollandaise .28
Tamworth pork sausage & bacon, eggs, toast22
Croque monsieur / madame19/22

Mains

Black truffle risotto32
Moules au Roquefort, parsley & shoestring fries28
Lemon sole meunière34
Fish of the dayPOA
Hachis parmentier, malt vinegar gravy22
Rump, dauphinoise & peppercorn sauce42

Seafood Special

Smoked Trout, capers, shallots & dill 12
6 Lindisfarne oysters, mignonette 28
Lobster roll, brioche bun & dill 38

Salads

Niçoise, tuna, olives & egg32
Chopped salad of the day19/29
Lobster Caesar, parmesan & anchovy38
Mixed leaves, mustard dressing8
Iberico winter tomatoes9

Sides

Chantenay carrots, sage butter8
Caverlo nero8
Pink fir potatoes6
Frites6
Creamed hispi cabbage, bacon & thyme6

Cheese

Cheese Selection quince & plums chutney 15
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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.