

135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
March 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

**Green Tomato
Martini**
16

**Julie's
Negroni**
16

**Charles Heidsieck
Brut Reserve**
20

Snacks

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

Formule Du Jour

Beetroots, goats cheese & hazelnuts
Smoked trout, capers, shallots & dill
Pork rillettes, cornichons

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Cod, creamed hispi cabbage & bacon
Hachis Parmentier, gravy
Black truffle risotto, parmesan

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Crème brûlée, madeleines & pain d'épices
Chocolate mousse, honeycomb
Cheese, choice of 2

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

Starters

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| Royal Caviar, crispy potatoes & crème fraîche (30g)... | 68 |
| Lindisfarne oysters, mignonette & lemon (6)..... | 28 |
| Smoked trout, capers, shallots & dill | 12 |
| French onion soup..... | 14 |
| Green asparagus, lemon & parmesan | 18 |
| Beef fillet tartare, fermented beer relish, yolk & crispy shallots..... | 19/38 |
| Pork rillettes, cornichons..... | 12 |
| Duck liver parfait, onion marmalade & toast..... | 10 |

Salads

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|--|--------------|
| 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

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|---|----------|
| Glazed carrots..... | 8 |
| Cavolo nero, shallots & lemon..... | 8 |
| Pink fir potatoes | 6 |
| Frites | 6 |

Mains

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|--|------------|
| Black truffle risotto, parmesan..... | 29 |
| Crab & scallop tortellini, spinach, brown shrimps & beurre blanc..... | 32 |
| Lobster soufflé, leeks & Gruyère..... | 46 |
| Moules au Roquefort, parsley & shoestring fries..... | 28 |
| Fish of the day..... | POA |
| Sirloin, dauphinoise potatoes & peppercorn sauce..... | 56 |
| Hachis Parmentier, gravy..... | 25 |
| Côte de bœuf, dauphinoise & peppercorn sauce..... | 156 |

Desserts

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|--|-----------|
| Chocolate mousse, honeycomb..... | 8 |
| Rhubarb cheesecake..... | 10 |
| Poached pear, crème anglaise..... | 9 |
| Lemon posset, madeleines & pain d'épices..... | 8 |

Cheese

Cheese Selection
*quince & plum
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.