

135 PORTLAND RD.
LONDON W11

BRUNCH
April 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
Brown crab tart, apple salad14
French onion soup14
Grilled British asparagus, lemon & parmesan21
Beef fillet tartare, fermented beer relish, yolk & crispy shallots19/38
Duck liver parfait, onion marmalade & toast12

Brunch Specials

Julie's omelette, crab, iberico tomato & cheese24
Green asparagus fettuccine, egg yolk26
Le hamburger, brioche bun, onions, raclette & frites28
Smoked trout, poached eggs, brioche, hollandaise28
Tamworth pork sausage & bacon, eggs, toast22
Croque monsieur / madame19/22

Mains

Gnocchi, mushroom, romanesco & parmesan29
Lobster soufflé, leeks & Gruyère46
Moules au Roquefort, parsley & shoestring fries28
Lemon sole meunière36
Fish of the dayPOA
Confit duck leg, wild garlic & jus gras28
Onglet, bone marrow, peppercorn sauce & frites29

Seafood Special

Smoked Trout, capers, shallots & dill 16
6 Lindisfarne oysters, mignonette 28
Lobster roll, brioche bun & dill 38

Salads

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

Sides

Chantenay carrots, sage butter8
Cavolo nero, shallots & lemon8
Purple sprouting broccoli, anchovies & chili8
Ramiro peppers, romesco sauce8
Jersey potatoes7
Frites7

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.