

135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
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

**Green Tomato
Martini**
16

**Julie's
Negroni**
16

**Charles Heidsieck
Brut Reserve**
20

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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Formule Du Jour

Beetroots, goats cheese & hazelnuts
Brown crab tart, apple salad
Pork rillettes, cornichons
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Hake, celeriac purée & leeks
Duck leg confit, wild garlic purée & jus gras
Wild mushroom risotto, parmesan
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Lemon posset, madeleines & pain d'épices
Chocolate mousse, honeycomb
Selection of two cheeses

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

Starters

Royal Caviar, crispy potatoes & crème fraîche (30g) ...	68
Lindisfarne oysters, mignonette & lemon (6)	29
Smoked trout, capers, shallots & dill	16
French onion soup	14
Grilled British asparagus, lemon & parmesan	21
Beef fillet tartare, fermented beer relish, yolk & crispy shallots	19/38
Duck liver parfait, onion marmalade & toast	12

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 tomatoes	9

Sides

Chantenay carrots, sage butter	8
Cavolo nero, shallots & lemon	8
Purple sprouting broccoli, anchovies & chili	8
Ramiro peppers, romesco sauce	8
Jersey potatoes	7
Frites	7

Mains

Gnocchi, mushroom, romanesco & parmesan	29
Crab & scallop tortellini, spinach, brown shrimps & beurre blanc	32
Lobster soufflé, leeks & Gruyère	46
Moules au Roquefort, parsley & shoestring fries	28
Lemon sole meunière	36
Fish of the day	POA
Chicken supreme, hispi & mushroom sauce	26
Le hamburger, brioche bun, onions, raclette & frites	28
Onglet, bone marrow, peppercorn sauce & frites	29

Desserts

Chocolate mousse, honeycomb	8
Rhubarb cheesecake	10
Lemon posset, madeleines & pain d'épices	8
Strawberries, cream & pistachio	9
Apple crumble, crème anglaise (to share)	22

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.