

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
----------------------------------	-----------------------------------	-------------------------------	---	---

Starters

Royal Caviar, crispy potatoes & crème fraîche (30g) ...68
Tuna tartare, spring onions, sesame & chilli22
Watercress soup12
Courgette carpaccio, pine nuts & parmesan10
Grilled British asparagus, lemon & parmesan19
Beef fillet tartare, fermented beer relish, yolk & crispy shallots19/38
Duck liver parfait, onion marmalade & brioche12

Brunch Specials

Julie's omelette, crab, iberico tomato & cheese24
'Nduja fettuccine, mascarpone & tomato27
Le hamburger, brioche bun, onions, raclette & frites28
Smoked trout, poached eggs, brioche & hollandaise28
Tamworth pork sausage & bacon, eggs, toast22
Croque monsieur / madame19/22

Mains

Risotto, peas, wild garlic & parmesan26
Crab & scallop tortellini, spinach, brown shrimps & beurre blanc32
Lobster soufflé, leeks & Gruyère46
Moules au Roquefort, parsley & shoestring fries28
Cod meunière28
Fish of the dayPOA
Chicken supreme, creamed hispi & peas29
Sirloin, peppercorn sauce & dauphinoise52

Seafood Special

Smoked Trout, capers, shallots & dill 16
6 Lindisfarne oysters, mignonette 31
Lobster roll, brioche bun & dill 38
Grilled Langoustines, lemon 18

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
Leeks, lemon crème fraîche & crispy garlic8
Tenderstem broccoli, anchovies & chili8
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.