

135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
May 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**
17

**Green Tomato
Martini**
17

**Julie's
Negroni**
17

**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

Watercress soup, crème fraîche & croutons
Smoked trout, capers, shallots & dill
Duck rillettes, cornichons & sourdough

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Grey mullet, tomato fondue, olives & gremolata
Chicken thighs, hispi & mushroom sauce
Pea risotto, wild garlic & 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).....	31
Grilled Scottish langoustines, lemon (3).....	18
Smoked trout, capers, shallots & dill	16
Tuna tartare, spring onions, sesame & chilli	22
Watercress soup, crème fraîche & croutons	9
Courgette carpaccio, pine nuts & parmesan	10
Grilled British asparagus, lemon & parmesan.....	19
Beef fillet tartare, fermented beer relish, yolk & crispy shallots	19/38
Duck liver parfait, onion marmalade & brioche.....	12

Salads

Lobster Caesar, parmesan & anchovy.....	38
Niçoise, tuna, olives & egg.....	32
Chopped salad of the day	19/29
Iberico winter tomatoes	9

Sides

Spring carrots, lemon crème fraîche.....	8
Buttered Piattonne beans	8
Tenderstem broccoli, anchovies & chili.....	8
Mixed leaves, mustard dressing	8
Jersey potatoes.....	7
Frites.....	7

Mains

Pea risotto, wild garlic & parmesan.....	26
Crab & scallop tortellini, spinach, brown shrimps & beurre blanc	32
Lobster soufflé, leeks & Gruyère	46
Moules au Roquefort, parsley & shoestring fries	28
Lemon sole maunière	36
Fish of the day	POA
Chicken supreme, wild garlic, peas & jus gras	29
Lamb Barnsley chop, truffle aubergine caviar.....	32
Sirloin, peppercorn sauce & fries (200g)	38
Ribeye, béarnaise sauce & dauphinoise (500g)	87
Le hamburger, brioche bun, onions, raclette & frites	28

Desserts

Chocolate mousse, honeycomb	8
Raspberry cheesecake	10
Lemon posset, madeleines & pain d'épices.....	8
British strawberries, cream & pistachio.....	9
Apple crumble, ice cream (serves 3).....	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.