

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**
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

French onion soup
Smoked trout, capers, shallots & dill
Roast beef carpaccio, onion & watercress
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Cod, tomato fondue
Steak haché, fried egg, mustard sauce & frites
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
French onion soup	14
Courgette carpaccio, pine nuts & parmesan	10
Grilled white 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
Mixed leaves, mustard dressing.....	8
Iberico winter tomatoes	9

Sides

Chantenay carrots, sage butter.....	8
Tenderstem broccoli, anchovies & chili.....	8
Jersey potatoes	7
Frites	7

Cheese

Cheese Selection
quince & plum
chutney
15

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
Pan-fried brill tranche, brown butter.....	32
Chicken supreme, hispi & mushroom sauce.....	29
Sirloin, peppercorn sauce & dauphinoise.....	52
Le hamburger, brioche bun, onions, raclette & frites... 	28

Desserts

Chocolate mousse, honeycomb	8
Rhubarb cheesecake	10
Lemon posset, madeleines & pain d'épices.....	8
Gariguettes strawberries, cream & pistachio.....	9

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.