

135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
June 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	Pea panisse parmesan	'Nduja Scotch egg	Royal Caviar mille-feuille	Spider crab "toast" lemon & fennel
7	6	7	16	6

Formule du Jour

Gazpacho, crème fraîche & croutons
Smoked trout, capers, shallots & dill
Beef carpaccio, rocket & roasted cherry tomatoes

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Monkfish, tomato fondue & capers
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 £30 | 3 courses £35
available Monday - Thursday lunch

Starters

Royal Caviar, crispy potatoes & crème fraîche (30g) ...	68
Lindisfarne oysters, mignonette & lemon (6).....	31
Smoked trout, capers, shallots & dill	16
Tuna tartare, spring onions, sesame & chilli	22
Gazpacho, 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
Pork rillettes, cornichons & sourdough	12

Salads

Lobster Caesar, parmesan & anchovy.....	38
Niçoise, tuna, olives & egg.....	32
Salade Diane, walnuts, melon & Roquefort	21
Chopped salad of the day.....	19/29
Iberico winter tomatoes.....	9

Sides

Spring carrots, lemon crème fraîche.....	8
Green beans, garlic & shallots.....	9
Tenderstem broccoli, anchovies & chili	8
Mixed leaves, mustard dressing	8
Jersey potatoes, butter & dill	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 meunière.....	38
Fish of the day.....	POA
Chicken thighs, hispi & mushroom sauce.....	24
Onglet, peppercorn sauce & fries.....	29
Sirloin, béarnaise sauce & dauphinoise (200g).....	38
Le hamburger, brioche bun, onions, raclette & frites... 	28

Desserts

Chocolate mousse, honeycomb.....	8
Blackberry cheesecake.....	10
Lemon posset, madeleines & pain d'épices.....	8
Roasted peaches, hazelnuts & glace crème fraiche.....	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.