

135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
September 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.

Green Tomato
Martini
17

Italicus
Spritz
17

Charles Heidsieck
Brut Reserve
20

Ruinart
Blanc de Blancs
30

Snacks

Nocellara olives	Pea panisse parmesan	Prosciutto croquettes	'Nduja Scotch egg	Royal Caviar mille-feuille	Spider crab "toast" lemon & fennel
7	7	11	8	16	7

Starters

Royal Caviar, *crispy potatoes & crème fraîche* (30g)...78
Lindisfarne oysters, *mignonette & lemon* (6).....32
Tuna tartare, *spring onions, sesame & chilli*.....22
Duck liver & foie gras parfait, *plum compote*.....12
French onion soup, *croutons & Gruyère*.....12
Salt baked beetroots, *goats cheese & watercress*....10
Beef fillet tartare, *fermented beer relish, yolk
& crispy shallots*.....19/38

Formule du Jour

2 courses - £32 | 3 courses - £37
Monday - Thursday lunch

Mains

Charred cauliflower, *girolles*.....22
Sole meunière, *lemon*.....39
Poisson du jour.....POA
Chicken Milanese, *rocket, parmesan*.....28
Sirloin, *peppercorn & frites*.....38
Le hamburger, *brioche bun, onions, raclette & frites*....28

Desserts

Chocolate mousse, *honeycomb*.....10
Blackberry cheesecake.....12
Oat "panna cotta".....9
Crêpes, *salted caramel*.....9

Julie's Specials

Lobster Caesar ... 38
Lobster Souffle ... 46
Moules au Roquefort ... 28
Dorset Crab & Scallop Tortellini ... 34
Fettuccine, 'Nduja, tomato & mascarpone ... 27
Chopped salad/with chicken ... 19/29

Sides

Smoked carrots, *crème fraîche & lemon*.....8
Baby gem, *mustard dressing*.....7
Pineapple tomato, *basil*.....9
Broccoli, *garlic & shallots*.....10
Pommes purée.....8
Frites.....8

Cheese Board

Italian grapes &
homemade chutney
18

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.