

135 PORTLAND RD.  
LONDON W11

SUNDAY ROAST  
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.

Julie's  
Bloody Mary  
17

Freshly squeezed  
orange juice  
6

Green Tomato  
Martini  
17

Charles Heidsieck  
Brut Reserve  
20

Snacks

|                     |                         |                          |                      |                               |                                       |
|---------------------|-------------------------|--------------------------|----------------------|-------------------------------|---------------------------------------|
| Nocellara<br>olives | Pea panisse<br>parmesan | Prosciutto<br>croquettes | 'Nduja<br>Scotch egg | Royal Caviar<br>mille-feuille | Spider crab "toast"<br>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 & watercresss....10  
Beef fillet tartare, fermented beer relish, yolk  
& crispy shallots.....19/38

Mains

Charred cauliflower, girolles.....22  
Dorset Crab & Scallop Tortellini.....34  
Lobster soufflé, leeks & Gruyère.....46  
Moules au Roquefort, shoestring fries.....28  
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

Sunday Roast

Roast Beef, carrots, broccoli, roasties,  
Yorkie & gravy

36

Spatchcock poussin, jus gras & truffled  
mash

34

All our meat is organic & sustainably  
farmed

Salads

Lobster Caesar, parmesan & anchovy.....38  
Chopped salad/with chicken.....18/28

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

Cheese Selection  
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.