135 PORTLAND RD.
LONDON W11

BRUNCH
November 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**

**Julie's Negroni**
**17**

## 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

**"Abruzzo" pea soup,** *olive oil & parmesan*.....**9**
**Lindisfarne oysters,** *mignonette & lemon (6)*.....**32**
**Royal Caviar,** *crispy potatoes & crème fraîche (30g)*...**78**
**Smoked trout,** *crème fraîche, dill & capers*.....**19**
**Salt baked beetroots,** *goats cheese & watercress*.....**10**
**Duck liver schnitzel,** *shallots & quails egg*.....**10**
**Ham, pistachio & leek terrine,** *sauce gribiche*.....**12**
**Beef fillet tartare,** *fermented beer relish, yolk & crispy shallots*.....**19/38**

## Brunch Specials

**The Full French**
*Toulouse sausage, fried eggs, bacon, dauphinoise hash, tomato, mushrooms & tomato cassoulet*
**27**

**Julie's omelette,** *crab, vine tomato & cheese*
**24**

**Lobster roll,** *brioche bun & dill*
**38**

**Croque Madame,** *frites*
**25**

**Beef goulash,** *fettuccine, sour cream*
**24**

**Eggs florentine,** *poached eggs, spinach, hollandaise,*
**21**

## Sides

**Smoked carrots,** *crème fraîche & lemon*.....**8**
**Baby gem,** *mustard dressing*.....**7**
**Winter tomatoes,** *raspberry vinegar, herbs*.....**10**
**Creamed spinach,** *nutmeg & shallots*.....**9**
**Charred romanesco,** *tomato & parmesan*.....**9**
**Pommes purée**.....**8**
**Frites**.....**8**

## Le Brunch à la Truffe

**Croque Madame à la Truffe**
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**Black truffle fettuccine,** *egg yolk & girolles*
*or*
**Grilled chicken breast, pomme puree, truffle sauce**
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**Pumpkin cheesecake,** *candied walnuts*

**3 courses - £48**

## Mains

**Black truffle risotto,** *parmesan*.....**32**
**Lobster soufflé,** *leeks & Gruyère*.....**46**
**Dorset Crab & Scallop Tortellini**.....**34**
**Moules au Roquefort,** *shoestring fries*.....**28**
**Sole meunière,** *lemon*.....**39**
**Poisson du jour**.....**POA**
**Sirloin,** *béarnaise & frites*.....**38**
**Boeuf bourguignon,** *pommes purée*.....**34**
**Le hamburger,** *brioche bun, onions, raclette & frites*....**28**

## Salads

**Lobster Caesar,** *parmesan & anchovy*.....**38**
**Chopped salad/with chicken**.....**19/29**

## Cheeses

**Vacherin Mont d'Or**
*ratte potatoes, charcuterie & cornichons*
**75**

**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.*