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, *caramalised shallots & quails egg*.
.....**19**
Ham hock, pistachio & leek terrine, *sauce gribiche*.....**12**
Beef fillet tartare, *fermented beer relish, yolk & crispy shallots*.....**19/38**

Brunch Specials

Le petit-déjeuner complet
Toulouse sausage, fried eggs, bacon, sautéed dauphinoise, mushroom & haricot blanc à la tomate
27

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

Lobster roll, *brioche bun & dill*
38

Croque Madame, *frites*
25

Salt beef hash, *fried egg & celery salt*
19

Scottish girolles, *fried eggs, shallots, garlic & thyme*
26

Sides

Smoked carrots, *crème fraîche & lemon*.....**8**
Baby gem, *mustard dressing*.....**7**
Buttered 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 & parmesan*
or
Poulet à la cassoulet, *garlic crumb*
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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.