135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
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.

Green Tomato Martini
17

Italicus Spritz
17

Charles Heidsieck Brut Reserve
20

Ruinart Blanc de Blancs
30

Snacks

Nocellara olives — **7**

Pea panisse parmesan — **7**

Prosciutto croquettes — **11**

'Nduja Scotch egg — **8**

Royal Caviar mille-feuille — **16**

Spider crab "toast" lemon & fennel — **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**

Formule du Jour

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

Mains

Black truffle risotto, *parmesan*.....**32**
Sole meunière, *lemon*.....**39**
Poisson du jour.....**POA**
Poulet à la cassoulet, *garlic crumb*.....**29**
Sirloin, *béarnaise & frites*.....**38**
Boeuf bourguignon, *pommes purée*.....**34**
Le hamburger, *brioche bun, onions, raclette & frites*....**28**

Desserts

Chocolate mousse, *honeycomb*.....**10**
Pumpkin cheesecake, *candied walnuts*.....**12**
Oat "panna cotta".....**9**
Crêpes, *salted caramel*.....**9**
Pain d'épices, *crème anglaise*.....**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**
Buttered spinach, *nutmeg*.....**9**
Charred romanesco, *tomato & parmesan*.....**9**
Pommes purée.....**8**
Frites.....**8**

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.