Julie's

Notting Hill

Introduction

Julie's is a West London original, part restaurant, part neighbourhood institution, and always a little unexpected.

Tucked away on Portland Road in the heart of Holland Park, Julie's has been a meeting place for generations; a home for long lunches, late evenings, celebrations and spontaneous gatherings. Its colourful interiors, eclectic details and relaxed elegance reflect the creative, bohemian spirit of the neighbourhood that surrounds it.

More than just a place to eat, Julie's is a place to linger. A restaurant where conversations stretch a little longer, where familiar faces and new friends sit side by side, and where every table has a story to tell.

Reimagined for a new generation while preserving the character that made it iconic, Julie's continues to celebrate individuality, hospitality and the simple pleasure of spending time together.



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Private Dining Room

Tucked away in the heart of Clarendon Cross, Julie's Private Dining Room offers a private and distinctive setting for gatherings of all kinds. Whether hosting an intimate dinner, a milestone celebration or a business occasion, guests can enjoy the warmth and character of Julie's with the added intimacy of a space designed for special moments.

Amenities

- Set Menus
- Wi-Fi
- Bluetooth
- Cloakroom
- TV / Screen
- Private Entrance

Capacity

20 Seated

ENQUIRE NOW

Lower Ground Floor

A staple of Julie's, the Lower Ground Floor offers guests a private bar, surround sound speakers and the cosy, characterful interiors designed by Rosanna Bossom. Perfect for birthday celebrations, fashion events, corporate gatherings, drinks receptions and private parties, it's a versatile space that can be tailored to a wide range of occasions.

Amenities

Set Menus · Wi-Fi · Bluetooth · Private Bar · Cloakroom · Canapés

Capacity

40 Seated / 50 Standing

ENQUIRE NOW





Alcove Dining

Located within Julie's Lower Ground Floor dining room, our alcoves offer a semi-private setting for groups of up to 9 guests. Perfect for larger parties wishing to dine around one table while enjoying the atmosphere of the restaurant, each alcove is framed by elegant curtains that can be drawn for added privacy when desired.

Groups of 5–8 guests are welcome to request an alcove, subject to availability, and may dine from our à la carte menu. For groups of 9 guests, the alcove is reserved exclusively and a set menu is required.

ENQUIRE NOW

Table 44

Hidden away in a quiet corner of Julie's, Table 44 is our most intimate table, reserved exclusively for two guests.

Long associated with Mick Jagger, this secluded corner became part of Julie's folklore, affectionately known as "The G Spot". Tucked behind rich velvet curtains, it offers a sense of privacy while remaining immersed in the unmistakable atmosphere of the restaurant.

Whether marking a special occasion, planning a memorable date or simply indulging in one of London's best-kept dining secrets, Table 44 offers a uniquely intimate experience unlike anywhere else at Julie's.

Available to book throughout the day for parties of two.

ENQUIRE NOW





Menus

Chef Patron Owen Kenworthy has thoughtfully created seasonal set menus for every occasion. Whether you're hosting a business breakfast, a long lunch with friends or a celebratory dinner, our menus are designed to bring people together through generous, family-style dining.

To ensure the best possible experience, we kindly ask each group to select one menu for the entire table. We are, of course, happy to accommodate dietary requirements with advance notice.

Our menus change with the seasons, celebrating the very best produce available throughout the year. We work closely with British farmers and producers who share our commitment to quality and regenerative agriculture, sourcing wild, line-caught fish and pasture-raised meat wherever possible. Sustainability is at the heart of our approach, from reducing waste to eliminating single-use plastics wherever we can.

We look forward to welcoming you to Julie's.

Julie's

Group Dining Menus

Portland

Beef Tartare
fermented beer relish & crispy shallots
Brown crab tart
apple & watercress salad
Salt-baked beetroots
goat's curd, cumin & watercress
~
Bœuf bourguignon
pommes purée, mushrooms, onions & lardon
or
Gnocchetti
wild mushrooms, parmesan (vg)
or
Grilled monkfish tail
celeriac, shellfish bisque & dill mousse
~
served with
pommes purée, glazed heritage carrots & seasonal greens
~
Seasonal cheesecake
or
Chocolate mousse
honeycomb

Hippodrome

£95pp

Duck liver & foie gras parfait
plum compote, cornichons & sourdough
Salt-baked beetroots
toasted walnuts, goat's cheese & watercress
Lobster 'Caesar'
baby gem leaf, crispy tarragon
~
Fillet of beef
truffled pommes purée, caramelised onions, glazed carrots & port jus
served with
seasonal greens
or
Fillet of lemon sole & white crab tortellini
spinach, brown shrimp, capers & chive beurre blanc
served with
Jersey potatoes, seasonal greens & autumnal salad
~
Chocolate tart
salted caramel

Our menus are served family-style. We kindly ask that one menu is selected for the entire group.

Julie's

Canapés

Canapés Traditionnels

Bite-sized canapés,served throughoutyourevent
Choose any three
£35pp

Celeriac & walnut whip
Pea panisse, parmesan
Beetroot & carrot tartare, dill pickles & goat's cheese
Beef tartare, croustade
Duck rillettes, cornichons
Crispy chicken skin, mushroom duxelles, tarragon
Crispy ham hock, egg mayo, mustard cress
Brill sticks, lobster emulsion
Cured sea trout, trout caviar, chive crème fraîche
Crab tart, herb salad
Mini lobster caesar bites

SUPPLEMENTS

Royal Caviar, *crispy potato - £16pp*
Langoustines - *£10pp*
Lindisfarne oyster, *mignonette, lemon - £4.50pp*

Canapés en Coupelles

More substantial dishes, servedin individual bowls
Choose any three
£40pp

Beef fillet goulash

Crab and scallop tortellini

Mushroom risotto

Mini hamburger

Mini chicken schnitzel burger

SUPPLEMENTS

Cheese board - *£18pp*

Lobster rolls - *£18pp*

Perfect for standing receptions, celebrations & gatherings, our canapé menus offer a relaxed way to entertain.

Julie's

From the Cellar

Julie's Selection

Fresh, approachable wines for any occasion.
£25pp

Adega de Monção Vinho Verde
Portugal
Chemin de la Serre Vieilles Vignes
France

Sommelier Selection

Classic French wines chosen for their character& elegance.
£35pp

Domaine Saint-Côme Chablis
Burgundy
Domaine Les Clos des Cazaux Vacqueyras
Southern Rhône

Cellar Selection

Characterful wines from two exceptional producers.
£45pp

Thierry Drouin Saint-Véran La Côte Dorée
Burgundy
J.L. Chave Sélection Saint-Joseph Offerus
Northern Rhône

A Sparkling Welcome

Add a glass of something special to welcome your guests.
125ml per person.

Rathfinny Classic Cuvée
Sussex, England
£15pp

Charles Heidsieck Brut Réserve
Champagne, France
£18pp

Ruinart Blanc de Blancs
Champagne, France
£26pp

A Few Extra Details

Each wine selection includes 375ml per guest, with the balance of white & red tailored to your event. Additional wine is charged at our usual wine list prices.

Prefer to choose your own wines? Our full wine list is available **HERE**.

We recommend confirming your selections in advance, as availability cannot be guaranteed for wines ordered on the day.



A Few Extra Details

Choose your preferred cocktails from our collection, with a **minimum of ten servings** per selected cocktail.

Please confirm your cocktail choices & quantities in advance of your event.

Alcohol-free options are available, and our team will be happy to help you put together a selection to suit your guests.

From the Bar

The Cocktail Collection

20 cocktails - £330
40 cocktails - £650
60 cocktails - £950

Margarita
Tequila, triple sec, lime

Negroni
Gin, Campari, sweet vermouth

Espresso Martini
Vodka, coffee liqueur, espresso

Aperol Spritz
Aperol, Prosecco, soda

Sloe Motion
Sloe gin, lemon, thyme, ginger ale

Bergamot Spritz *(low-alcohol)*
Martini Vibrante, Peychaud's bitters, soda, Lyre's sparkling wine

Hugo Zero *(alcohol-free)*
Elderflower cordial, lemon, soda, Lyre's sparkling wine

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Breakfast

Clarendon Breakfast

Coffee&teaincluded-availablefrom9-11am

Sweet Selection

£18pp

A selection of:

Biscuits

Carrot cake

Chocolate & hazelnut rugelach

~ or ~

Savoury Selection

£25pp

Choose one of the following:

Cured trout & scrambled egg rolls

Smoked bacon & quail egg croque-madames

Spinach & goat's cheese tart

Lunch

Avondale Lunch

Available for lunch Monday - Thursday

2 courses - £32pp / 3 courses - £39pp

Please select one main course for the entire party.

We are happy to cater to dietary requirements upon request.

Salt-baked beetroots

goat's cheese, toasted walnuts & watercress

or

Brown crab tart

apple salad

~

Josper grilled chicken supreme

or

Baked line-caught Cornish fish

~

served with

hispi cabbage, new potatoes, bowls of seasonal salad & jus gras

~

Chocolate mousse

pain d'épices

From morning meetings to leisurely lunches, there's always a reason to gather at Julie's.

Whether you're planning an intimate dinner, a celebration with friends or a larger gathering, we'd be delighted to host you at Julie’s.

From private dining and drinks receptions to exclusive hire, our events team can help bring your occasion together.

For availability, menus & enquiries, please get in touch.

Contact the Events Team
events@juliesrestaurant.com

ENQUIRE NOW