135 PORTLAND RD.
LONDON W11

SUNDAY ROAST
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

Charles Heidsieck Brut Reserve 20

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

Mains

Girolle risotto, *parmesan*.....32
Lobster Soufflé, *leeks & Gruyère*.....46
Dorset Crab & Scallop Tortellini.....34
Moules au Roquefort, *shoestring fries*.....28
Sole meunière, *lemon*.....39
Sirloin, *béarnaise & frites*.....38
Boeuf bourguignon, *pommes purée*.....34
Le hamburger, *brioche bun, onions, raclette & frites*....28
Lobster Caesar, *parmesan & anchovy.*.....38
Chopped salad/with chicken.....19/29

Desserts

Chocolate mousse, *honeycomb*.....10
Pumpkin cheesecake, *candied walnuts*.....12
Oat "panna cotta".....9
Crêpes, *salted caramel*.....9
Pain d'épices, *crème anglaise*.....9

Sunday Roast

2 courses £42 - 3 course £48

"Abruzzo" pea soup
Salt baked beetroots
Smoked trout
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Roast Beef, *carrots, broccoli, roasties, Yorkie & gravy*
or
Spatchcock poussin, *jus gras , broccoli & pommes purée*
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Dessert of choice

All our meat is organic & sustainably farmed

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

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.