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

| Cerignola 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**

## 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**

## 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

**Roast Beef,** *carrots, broccoli, roasties, Yorkie & gravy*

**36**

**Spatchcock poussin,** *jus gras , broccoli & truffled mash*

**34**

*All our meat is organic & sustainably farmed*

## Salads

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

## 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.*