

135 PORTLAND RD.
LONDON W11

A LA CARTE MENU
March 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**
16

**Green Tomato
Martini**
16

**Julie's
Negroni**
16

**Charles Heidsieck
Brut Reserve**
20

Snacks

Green Intosso olives 7	Pea panisse, parmesan 6	'Nduja Scotch egg 7	Royal Caviar mille-feuille 16	Spider crab "toast", lemon & fennel 6
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Formule Du Jour

Beetroots, goats cheese & hazelnuts
Smoked trout, capers, shallots & dill
Pork rillettes, cornichons

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Cod, creamed hispi cabbage & bacon
Hachis Parmentier, gravy
Black truffle risotto, parmesan

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Crème brûlée, madeleines & pain d'épices
Chocolate mousse, honeycomb
Cheese, choice of 2

2 courses £25 | 3 courses £29
Available Monday - Thursday lunch

Starters

Royal Caviar, crispy potatoes & crème fraîche (30g)...	68
Lindisfarne oysters, mignonette & lemon (6).....	28
Smoked trout, capers, shallots & dill	12
French onion soup.....	14
Green asparagus, lemon & parmesan	18
Beef fillet tartare, fermented beer relish, yolk & crispy shallots.....	19/38
Pork rillettes, cornichons.....	12
Duck liver parfait, onion marmalade & toast.....	10

Salads

Lobster Caesar, parmesan & anchovy.....	38
Niçoise, tuna, olives & egg.....	32
Chopped salad of the day.....	19/29
Mixed leaves, mustard dressing.....	8
Iberico winter tomatoes	9

Sides

Glazed carrots.....	8
Cavolo nero, shallots & lemon.....	8
Pink fir potatoes	6
Frites	6

Cheese

Cheese Selection
*quince & plum
chutney*
15

Mains

Black truffle risotto, parmesan	29
Crab & scallop tortellini, spinach, brown shrimps & beurre blanc.....	32
Lobster soufflé, leeks & Gruyère.....	46
Moules au Roquefort, parsley & shoestring fries.....	28
Lemon sole meunière	36
Fish of the day.....	POA
Sirloin, dauphinoise potatoes & peppercorn sauce.....	56
Hachis Parmentier, gravy.....	25
Côte de bœuf, dauphinoise & peppercorn sauce.....	156

Desserts

Chocolate mousse, honeycomb.....	8
Rhubarb cheesecake.....	10
Poached pear, crème anglaise.....	9
Lemon posset, madeleines & pain d'épices.....	8

*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.