

135 PORTLAND RD.
LONDON W11

SUNDAY
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	Pea panisse, parmesan	'Nduja Scotch egg	Royal Caviar mille-feuille	Spider crab “toast”, lemon & fennel
7	6	7	16	6

Starters

Royal Caviar, crispy potatoes & crème fraîche (30g)...	68
Lindisfarne oysters, mignonette & lemon (6).....	28
French onion soup.....	14
Green asparagus, lemon & parmesan.....	18
Beetroots, goats cheese, apple & hazelnut.....	12
Beef fillet tartare, fermented beer relish, yolk & crispy shallots.....	19/38
Duck liver parfait, onion marmalade & toast.....	10

Mains

Black truffle risotto, parmesan.....	32
Crab & scallop tortellini, spinach, brown shrimps & beurre blanc.....	32
Moules au Roquefort, parsley & shoestring frites.....	28
Fish of the day.....	POA
Le hamburger, brioche bun, onions, raclette & frites....	28
Hachis parmentier, malt vinegar gravy.....	25
Beef skirt, chips, shallot & peppercorn sauce.....	32

Desserts

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

Sunday Roast

Roast Beef, carrots, broccoli, roasties,
Yorkie & gravy
£38

Roast chicken, carrots, broccoli,
roasties, Yorkie & gravy
£ 42 for two / £90 for four

All our meat is organic & sustainably
farmed.

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

Heritage carrots, yoghurt.....	8
Cavalo Nero	8
Pink fir potatoes.....	6
Frites	6

Cheese

Cheese Selection
quince & plums
chutney
15

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.