

SIX PORTLAND ROAD

Watermelon Margarita - Tequila, Lime & Syrup

Select Spritz - Select Venezia, Antica Formula & Soda £13

Portland Punch - Bourbon, Aperol & Amaro £14 Not-In-Hill - Vanilla Vodka, Lavender & Lemon

> A Carafe Of Iced Tea £6

£15

Peach Non-Bellini (No Alcohol) £11

Yes We Do Do a Mean Roast Every Sunday

Early Dinner Everyday From 5.30pm

Snacks

Cod's Roe, Tapioca & 'Cheap English' Caviar (3)	£9
Whipped Goats Cheese, Caraway Cracker & Cobnuts (3)	£6
Bowl of Roasted Salted Nuts	£6
Spanish Gildas (2)	£7
To Start	
Grilled Summer Beans, Lardo & Pesto	£12
Warm South Coast Crab Tart & Crème Fraîche	£16
Steak Tartare, Bone Marrow & Hen's Egg Yolk	£16
Main Courses	
Half Native Lobster, Garlic Butter & Chips	£35
Halibut with Langoustine Bisque, Sea Purslane & Cockles	£39
Roast Wood Pigeon, Beetroot, Patty Pans & Blackberries	£35

On the Side

Chips or Jersey Royals **Buttered Greens**

All At £6

A Simple But Beautiful Green Salad or a Large One for £9

OUR DAILY MENU

2 Courses £25.00 or 3 Courses £29.50 12-3pm and 5.30-6.30pm

Carrot & Caraway Seed Soup NW10 Smoked Salmon, Pickled Cucumber & Buttermilk A Beautiful Green Salad with a Lemon Dressing

Brined Tamworth Pork Chop, Mushrooms & Rainbow Chard Short Horn Beef Pie & Olive Oil Mash Gnocchi, Scottish Girolles, Courgettes & Pecorino

Baked Vanilla Cheesecake & Flourish Farm Plums Parlour's Soda Bread & Marmalade Arctic Roll Cashel Blue, Pine Cone Jam & Seeded Crisp Bread



Hugo Spritz - Cava, St Germain & Mint	£14
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Spanish Gildas (2)	£7
Bowl of Roasted Salted Nuts	£6
Royal Caviar Club Ossetra Caviar (50g) Warm Blinis	£50
To Start	
Grilled Summer Beans, Lardo & Pesto	£12
Flourish Farm Tomatoes, Cashel Blue, Fennel & Thyme Honey	£12
NW10 Smoked Salmon, Pickled Cucumber & Salmon 'Caviar'	£15
Warm South Coast Crab Tart & Crème Fraîche	£16
Steak Tartare, Bone Marrow & Hen's Egg Yolk	£16
A Beautiful Salad of Lettuces, Herbs & Lemon Dressing	£9
Main Courses	
Half Native Lobster, Garlic Butter & Chips	£35
Halibut, Langoustine Bisque, Sea Purslane & Cockles	£39
Brined Tamworth Pork Chop, Mushrooms & Rainbow Chard	£36
Roast Wood Pigeon, Beetroot, Patty Pans & Blackberries	£35
Chargrilled Shorthorn Beef Sirloin & Béarnaise Sauce	£38
Gnocchi, Scottish Girolles, Courgette & Pecorino	£28

On the Side

Chips or Jersey Royals

All At £6

Buttered Greens

A Simple But Beautiful Green Salad or a Large One for £9

A discretionary service charge of 10% will be added to all bills £2pp will be added to your bill as a cover charge, including bottomless Peckham Spring or Gazzy water. Have you been to our other place? **@parlouruk** - A very local and rickety pub in Kensal Green Six Portland Road is Open 7 Days a Week 12-3pm & 5:30-10pm



Puddings - Sweets - Desserts - Afters

Boozy Scrumped Fig & Almond Tart with Clotted Cream £10

Vin Santo di Carmignano 'Terre a Mano', Italy 2014 (75ml) - £20

Black Forest Chocolate Mousse of Sorts £10

Chateau Villefranche, Sauternes, France 2019 (75ml) - £16.5

Summer Plum Baked Cheesecake £10

Akashi-Tai, Umeshu, Japan NV - £12

Chilled Crème de Pêche & Vanilla Ice Cream £9

Affogato (Decaf & Vegan Available) £7

DTC's Infamous Salted Caramel Chocolate Rolos £7

Local MELT (of Clarendon Road) Chocolate Orangettes £7

A Single Cheese, Pine Cone Jam & Seeded Crisp Bread £9 Or a Selection of Cheeses, Hard, Soft, Goat, Blue? .. for £14

Cornish Yarg, Baron Bigod, Cashel Blue

Churchill's LBV Port Reserve, Portugal (75ml) - £12

A Cocktail? Digestifs Perhaps? Something for the Road?

Lemon Meringue - Limoncello, Licor 43 & Orange Bitters	£14
Portland Punch - Bourbon, Aperol & Amaro	£15
Not-In-Hill - Vanilla Vodka, Lavender & Lemon	£14
Aviation - Gin, Maraschino & Crème de Violette	£14
All Things Bloom' Espresso Martini	£15
Disaronno & Laphroaig Sour	£15
Poire Williams	£12
Baron de Sigognac Armagnac VSOP	£15.5
Hennessy Cognac VS	£16.5
Hennessy Cognac XO	£50



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Bloody Mary £12 ...or a Bloody Mary Much Bloody Cheaper
Portland Punch - Bourbon, Aperol & Amaro £14
Watermelon Margarita - Tequila, Lime & Syrup £15
Hugo Spritz - St-Germain, Cava & Mint £13
Post SW19 Wimbledon Pimms £10
A Carafe Of Iced Tea £6
Peach Non-Bellini (No Alcohol) £11

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Terrace Options - Drinks, Snacks, Lunch & Dinner

Snacks

Whipped Coats Chappe & Caraway Sood Crisphroad (2)	
Whipped Goats Cheese & Caraway Seed Crispbread (3)	£6
Charred Spanish Gildas (2)	£7
Bowl of Roasted Salted Nuts	£6
Royal Caviar Club Ossetra Caviar (50g) Warm Blinis	£50
To Start	
Grilled Summer Beans, Lardo & Pesto	£12
Flourish Farm Tomatoes, Cashel Blue & Thyme Honey	£12
NW10 Smoked Salmon, Pickled Cucumber & Salmon 'Cavia :	£15
Warm South Coast Crab Tart & Crème Fraîche	£16
Steak Tartare, Bone Marrow & Egg Yolk	£16
A Beautiful Salad of Lettuces, Herbs & Lemon Dressing	£9
	£34 £31

Main Courses

Half Native Lobster, Garlic Butter & Chips	£35
Halibut, Langoustine Bisque, Sea Purslane & Cockles	£39
Brined Tamworth Pork Chop, Mushrooms & Rainbow Chard	£36
Gnocchi, Scottish Girolles & Pecorino	£28

All Served with Roasties, Yorkshire Puds, Carrots, Greens & Gravy

On the Side

Sunday Roasties or Chips Buttered Greens or Roasted Carrots A Simple But Beautiful Green Salad All At £6



Puddings - Sweets - Desserts - Afters

Kentish Strawberry & Blackberries Eton Mess £9

Akashi-Tai, Umeshu, Japan NV - £12

Boozy Scrumped Fig & Almond Tart with Clotted Cream £10

Chateau Villefranche, Sauternes, France 2019 (75ml) - £16.5

Black Forest Chocolate Mousse of Sorts £10

Vin Santo di Carmignano 'Terre a Mano', Italy 2014 (75ml) - £20

Chilled Crème de Pêche & Vanilla Ice Cream £9

Affogato (Decaf & Vegan Available) £7
DTC's Infamous Salted Caramel Chocolate Rolos £7
Local MELT (of Clarendon Road) Chocolate Orangettes £7

A Single Cheese, Pine Cone Jam & Seede Crisp Bread £9
Or a Selection of Cheeses, Hard, Soft, Goat, Blue? .. for £14

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St Valentine Dinner

14th February 2025

For the Table

Goat's Cheese & Honey Crumpets
Glazed Chicken Hearts if you Dare
Fresh Warm Soda Bread & Whipped Butter

Oyster, Clam, Leek & Potato Chowder
Atlantic Prawns & Marie Rose Sauce
Whipped Duck Rillettes Sandwich with House Pickles

Roast Monkfish, Monk's Beard, Potato & a Light Curry Sauce
Roasted Sirloin Steak, Grilled Purple Sprouting & Bordelaise Sauce
Chestnut Mushroom, Parsnip, Shallot & Rosemary Tart
with Sides for the Table, Chips & Buttered Greens

Dark Chocolate Cheesecake & Blood Orange Curd
Rum Baba with Yorkshire Rhubarb & Crushed Pistachios
A Valentine Raspberry & Vanilla Mousse Cake

DTC's Salted Caramel Chocolate Rolos for Everyone

£80

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£1pp will be added to your bill as a cover charge, including bottomless Peckham Spring or Gazzy water.

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David & Charlie

2nd August 2025

Starters are Shared, Please Choose a Main

Fresh Soda Bread & Whipped Butter

NW10 Smoked Salmon & Redcurrants Serrano Ham & Honeymoon Melon Panzanella Salad, Stracciatella & Calamint

Butterflied Sea Bream, Roasted Cherry Tomatoes & Olive Oil
A Ridge Farm Chicken Caesar Salad of Sorts
Chargrilled Sirloin of Beef, Girolles & Red Wine Jus

Chips, Buttered Greens & Salad

Chocolate, Almond & Whole Orange Cake
Vanilla & Red Berry Cake



David & Charlie

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