

SET MENU

£97

SMALL PLATES

Grilled Pita and Lagana / Sea Salt / Oregano / Organic Olive Oil
Warm Kalamata Olives

STARTERS TO SHARE

Bluefin Tartare / Orange Ponzu / Raspberry and Beetroot Sorbet
Slow Cooked Lamb / Flatbread / Pickled Red Onions / Sumac Yogurt / Mizithra
Grilled Calamari / XO Beurre Blanc / Guanciale Crumb / Squid Ink
Greek Salad / Heritage Tomatoes / Cucumber / Feta / Capers / Carob / Kalamata Olives

SIGNATURE MAINS TO SHARE

Corn-Fed Chicken / Pea & Mint Velouté / Lime Yogurt / Unagi Glaze
Fish of the Day / Wild Greens / Kale / Chilli / Kefir Sauce
Roasted Lamb / Baby Gem Lettuce / Salsify Purée / Sauce Fricassee
Truffle Risotto / Wild Mushrooms / Parmesan Foam

SIDES

Chargrilled Broccoli / Hazelnut Praline / Spiced Granola
Potato Terrine / Parmesan Custard

DESSERTS TO SHARE

Baklava / Pistachio Cremieux / Caramelised Filo / Cinnamon Ice Cream
Yogurt / Olive Oil Ice Cream / Brunt Honey Toffee / Milk Tuile



SET MENU

£125

SMALL PLATES

Grilled Pita and Lagana Bread / Sea Salt / Oregano / Organic Olive Oil
Warm Spiced Kalamata Olives
Smoked Aubergine Spread

STARTERS TO SHARE

Bluefin Tartare / Orange Ponzu / Raspberry and Beet Sorbet
Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle
Grilled Calamari / XO Beurre Blanc / Guanciale Crumb / Squid Ink
Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives

SIGNATURE MAINS TO SHARE

Roasted Lamb / Baby Gem Lettuce / Salsify Puree / Sauce Fricassee
Truffle Risotto / Wild Mushrooms / Parmesan Foam
Hake / Kakavia Velouté / Ricotta Gnocchi / Devilled Mussels
Wagyu / Fregola / Truffle Dashi / Lemongrass Foam

SIDES

Bitter Leaf Salad / Yuzu Vinaigrette
Chargrilled Broccoli / Hazelnut Praline / Spiced Granola

DESSERTS TO SHARE

Sticky Toffee Karidopita / Oregano Ice Cream / Caramelised Pecans
Yogurt / Olive Oil Ice Cream / Burnt Honey Toffee / Milk Tuile



SET MENU

£165

SMALL PLATES

Grilled Pita and Lagana Bread / Sea Salt / Oregano / Organic Olive Oil
Smoked Aubergine Spread
Tarama Mousse
Spicy Feta Spread

STARTERS TO SHARE

BlueFin Tartare / Orange Ponzu / Raspberry and Beet Sorbet
Grilled Calamari / XO Buerre Blanc / Guanciale Crumb / Squid Ink
Westholme Wagyu Beef tartare / Marrow Milk Bread / Truffle
Slow Cooked Lamb / Flatbread / Pickled Red Onions / Sumac Yogurt / Mizithra
Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives
Bitter Leaf Salad / Yuzu Vinaigrette

SIGNATURE MAINS TO SHARE

Catch of the Day / Whole Grilled Fish / Yuzu / Honey Butter
Lobster Risotto / Butternut Squash / Buckwheat / Truffle / Espresso

SIGNATURE LAND TO SHARE

Corn-Fed Chicken / Pea & Mint Velouté / Lime Yogurt / Unagi Glaze

PREMIUM CUTS TO SHARE

Westholme Wagyu Ribeye Cap
Australian Strip Loin

SIDES

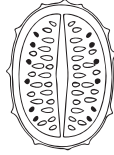
Roasted Potato Puree / Aubergine Powder / Grated Truffle
Chargrilled Broccoli / Hazelnut Praline / Spiced Granola

DESSERTS TO SHARE

Baklava / Pistachio Crèmeux / Caramelised Filo / Cinnamon Ice Cream
Yoghurt / Olive Oil Ice Cream / Burnt Honey / Toffee / Milk Tuile
Galomyzithra Basque Burnt Cheesecake / Mulled Fig Confiture / Fior di latte
Ice Cream



JUL'S



OUR STORY

Jul's is a refined Mediterranean restaurant in London that captures the soul of Greek philoxenia, a spirit of warmth, generosity, and heart felt hospitality that makes every guest feel genuinely valued and at home. Inspired by the sun-drenched coasts of the Mediterranean, each dish celebrates vibrant flavours, premium seasonal ingredients, and time honoured traditions reimagined with contemporary elegance. A carefully curated European wine collection, elevated cocktails, and intuitive, attentive service come together to create moments that linger long after the table is cleared. Here, quality is uncompromising and hospitality is not simply offered - it is lived, shaping an experience that feels intimate, sophisticated, and deeply memorable.