FESTIVE MENU
£125

SMALL PLATES

Grilled Pita and Potato Bread / Sea Salt / Organic Olive Oil / Oregano
Warm Spiced Kalamata Olives
Cod Roe Spread

STARTERS

Bluefin Tuna Tartare / Orange Ponzu / Raspberry and Beetroot Sorbet
Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle
Grilled Calamari / XO Beurre Blanc / Guanciale Sourdough / Squid Ink
Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives
Ash-Baked Beetroot / Eel / Smoked Butter Sauce / Radicchio

SIGNATURE MAINS

Sea Bass / Wild Greens / Kale / Chili / Kefir Sauce
Slow Cooked Lamb / Fricassée / Avgolemono / Kimchi Sesame / Jus
Wagyu / Fregola / Dashi / Lemongrass
Wild Mushrooms Risotto / BBQ Chesnut / Truffle / Pickled Walnut

SIDES

Roasted Potato Purée / Truffle
Chargrilled Broccolini / Hazelnut Praline / Spiced Granola

DESSERTS

Sticky Toffee Karidopita / Oregano Ice-Cream / Caramelised Pecans
Winter Citrus Yule Log / Semolina Cream / Chestnut Ice Cream

FESTIVE SET MENU
£165

SMALL PLATES

Grilled Pita and Potato Bread / Sea Salt / Organic Olive Oil / Oregano
Warm Spiced Kalamata Olives
Cod Roe Spread

STARTERS

Bluefin Tuna Tartare / Orange Ponzu / Raspberry and Beetroot Sorbet
Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle
Lobster Flatbread / Lobster Emulsion / Lemon Gel / Tarragon / Herb Salad
Grilled Calamari / XO Beurre Blanc / Guanciale Sourdough / Squid Ink
Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives
Ash-Baked Beetroot / Eel / Smoked Butter Sauce / Radicchio

SIGNATURE MAINS

Short Ribs Giouvetsi / Orzo / Bukovo / Mizithra
Hake / Kakavia Sauce / Ricotta Gnocchi / Devilled Mussels
Wagyu / Fregola / Dashi / Lemongrass
Truffle Risotto / Wild Mushrooms / Parmesan Foam
Roasted Duck / Baked Rice / Chanterelle Mushrooms / Beetroot Gel

SIDES

Roasted Potato Purée / Truffle
Chargrilled Broccolini / Hazelnut Praline / Spiced Granola

DESSERTS

Carob Cake / Spiced Chocolate Mousse / Black Topinambur Ice-Cream
Winter Citrus Yule Log / Semolina Cream / Chestnut Ice-Cream

FESTIVE SET MENU

£265

SMALL PLATES

Grilled Pita and Potato Bread / Sea Salt / Organic Olive Oil / Oregano
Warm Spiced Kalamata Olives
Cod Roe Spread

STARTERS

Bluefin Tuna Tartare / Orange Ponzu / Raspberry and Beetroot Sorbet
Grilled Calamari / XO Beurre Blanc / Guanciale Sourdough / Squid Ink
Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle
Wagyu Souvlaki / 8-9 Marbling / Pita Bread / Tzatziki / Smoked Aubergine
Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives

SIGNATURE SEA

Spicy King Crab Taglioni / Mint Harissa / Pineapple Chutney
Hake / Kakavia Sauce / Ricotta Gnocchi / Devilled Mussels

SIGNATURE LAND
PREMIUM CUTS

A5 Wagyu Rib-Eye	A5 Wagyu Strip Loin	Wagyu Rib-Eye Cap

SIDES

Roasted Potato Purée / Truffle
Chargrilled Broccolini / Hazelnut Praline / Spiced Granola

DESSERTS

Sticky Toffee Karidopita / Oregano Ice-Cream / Caramelised Pecans
Carob Cake / Spiced Chocolate Mousse / Black Topinambur Ice Cream
Winter Citrus Yule Log / Semolina Cream / Chestnut 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.