

ALL DAY MENU

House pickles 2.5

Bread, herb butter & roasted garlic 3.5

Smoked paprika crisps 2

Mixed nuts 3

Green olives 3

TO START

Crispy squid 8.5

coriander shoots, chilli & lime dip

Chilled tomato & cucumber soup 7 (v)

garlic croutons

Rabbit & leek terrine 10.5

whole grain mustard, pickles & toasted sourdough

Beetroot-cured sea bream 11

mandarin dressing, coriander

Steak tartare 12

quail egg yolk, horseradish crème fraîche & toast

Heritage tomato salad 10.5 (v)

burrata, cucumber & basil dressing

Country sharing board 18

cured meats, rabbit terrine, artisanal cheeses & house pickles

SANDWICHES + BURGERS

Cumbrian native breed beef burger 14.5

tomato relish, melted cheese, crispy bacon & Bloody Mary ketchup

Croque Monsieur 10

Wiltshire ham, oak smoked cheddar & crisps

Courgette & quinoa burger 11.5 (v)

baby gem, cucumber, mint & yoghurt

Chicken burger 13.5

crushed avocado, lettuce, tomato & spicy mayo

Wagyu beef burger 18

shredded lettuce, smoked Montgomery cheddar sunblushed tomatoes & truffle mayo

All burgers served with skin-on-fries

SALADS

Seared tuna 14

green beans, sunblushed tomatoes, rocket & balsamic dressing

Superfood 10.5 (v)

*avocado, toasted seeds, broccoli, mixed sprouts & mustard dressing
add grilled chicken or smoked salmon 4*

Caesar salad 9.5

*anchovies, herb dressing & parmesan
add grilled chicken & crispy skin 4*

MEAT

Grilled chicken breast pailard 16.5

tomato & broad bean salad, sauce vierge

Saddleback pork belly 17

charred apple purée, heritage carrots & crackling

Salt marsh lamb cutlets 18

braised cheek, minted peas & crushed new potatoes

Chicken & leek pie 15

brassicas & gravy

STEAKS

From the wood-fired grill

Dry-aged native breeds

Lake District 200g flat iron 18

Aberdeen Angus 250g rib eye 25

Aberdeen Angus 200g fillet 29

Béarnaise, green peppercorn, chimichurri, red wine

FISH

Fish goujons 14

house-made tartare, peas & skin-on-fries

Pan fried sea trout 19

buttered baby gem & peas

Roasted cod 18

tomato compote, white beans & rainbow chard

VEGETARIAN

English pea & herb risotto 13 (v)

preserved lemon & crispy shallots

Stuffed courgette flower 14 (v)

ricotta, pine nuts, tomatoes & black olives

SIDES

Skin-on-fries 3.5

Skin-on-fries, truffle & parmesan 4

Baby new potatoes, chive cream cheese 4

Caraway buttered green beans 3.5

Heritage carrots, rosemary & honey 4

Green salad, fresh herbs & mustard dressing 3

ALL DAY SUNDAY ROAST

Roll Saddleback pork belly, apple compote & crackling 19.5 | Slow roasted Lavinton lamb shoulder, confit garlic & mint jelly 20.5

Dry-aged Lancashire beef sirloin, horseradish cream 22.5 | Castlemead farm free range chicken, chipolatas & bacon 18.5

Served with Yorkshire pudding, glazed market vegetables & duck fat roast potatoes

Apricot & almond tart 7.5

vanilla custard

Milk & dark chocolate delice 7.5

cherries

Vanilla cheesecake 7.5

nectarines, orange zest & basil

PUDDINGS

Cheese selection 10

crackers & quince jelly

Frozen creams & sorbets 1.5

made in-house

Warm Madeleines 7.5

vanilla Chantilly

PX over ice cream 7.5

chocolate crumble

White chocolate panna cotta 7.5

strawberries & crumble

WEEKDAY BREAKFAST FROM 7:30AM & WEEKEND BRUNCH FROM 9AM

An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.

PERCY & FOUNDERS

1 Pearson Square London W1W 7EY
020 3761 0200 percyandfounders.co.uk

We use local British produce whenever possible & all our fish & crustacea are from sustainable sources.

DRINKS

COCKTAILS

Summer Cup 7.5

Sipsmith London Cup, lemonade, cucumber & lemon verbena

Bloody Mary 8.5

Our classic Bloody Mary recipe, Russian Standard Vodka, fresh horseradish & all your favourite spices

Bloody Bull 8.5

Garlic & rosemary infused Vodka, tomato, beef stock & spices

Soho Spritz 9

Aperol, Crème de Pêche, Prosecco & soda

Fizz Rovia 9.5

St Germain Elderflower, Nino Franco Prosecco "Rustico", mint & lime

The Flying Cucumber 10

Hendrick's Gin, King's Ginger, raspberry, cucumber & egg white

Seasonal G&T #7 12.5

Fishers London Dry Gin, Mediterranean tonic, grapefruit & rosemary

Please see our full drinks list for more choices

CHAMPAGNE & SPARKLING

NV Nino Franco Prosecco "Rustico" Brut, Veneto, ITA

Glass 7.5 / Bottle 38

NV Ambriel, "Classic Cuvée", Brut, West Sussex, ENG

Bottle 52

NV Billecart-Salmon, Brut Réserve, Champagne, FRA

Glass 12 / Bottle 60

NV Gratiot-Pillière, Brut Rosé, Champagne, FRA

Glass 12.5 / Bottle 65

'11 Gusbourne, "Blanc de Blancs", Brut, Kent, ENG

Bottle 68

NV Jacquesson, "Cuvée No. 739", Brut, Champagne, FRA

Bottle 72

NV Francis Boulard, "Murgiers", Extra Brut, Champagne, FRA

Bottle 75

WHITE

'16 Vermentino, "La Cascade", Château Fontainebleau, Provence, FRA

Glass 6 / Carafe 16 / Bottle 23

'16 Grillo, Il Folle, Sicily, ITA

Glass 7 / Carafe 19 / Bottle 27

'13 Tokaji Dry, "Vision", Holdvolgy, Tokaji, HUN

Glass 8 / Carafe 22 / Bottle 32

'15 Sauvignon Blanc, Levin, Loire Valley, FRA

Glass 8.5 / Carafe 24 / Bottle 35

'15 Rioja Blanco, "4 Caminos", Moraza, Rioja, ESP

Glass 9.5 / Carafe 26 / Bottle 38

'14 Chenin Blanc, Montlouis, "Dix Arpents", Taille aux Loups, Loire Valley, FRA

Glass 10.5 / Carafe 29 / Bottle 42

'16 Pinot Blanc, "Mise du Printemps", Domaine Josp Meyer, Alsace, FRA

Glass 11 / Carafe 32 / Bottle 45

'14 Chardonnay, Bourgogne Blanc, Vincent Dancer, Burgundy, FRA

Glass 13 / Carafe 36 / Bottle 52

RED

'16 Grenache-Cabernet, "La Cascade", Château Fontainebleau, Provence, FRA

Glass 6 / Carafe 16 / Bottle 23

'14 Touriga Nacional, "Rayo Tinto", Monte da Ravasqueira, Alentejo, PRT

Glass 7 / Carafe 19 / Bottle 27

'16 Carmenere - Pais, 'Canto Sur', Julio Bouchon, Maule, CHI

Glass 8 / Carafe 22 / Bottle 32

'14 Gamay, Côte-de-Brouilly, La Voûtes des Crozes, Beaujolais, FRA

Glass 9 / Carafe 25 / Bottle 37

'10 Grenache-Syrah, "Le Vallon", Domaine Milan, Provence, FRA

Glass 10 / Carafe 28 / Bottle 42

'13 Malbec, "La Fage", Domaine Cosse Maisonneuve, Cahors, FRA

Glass 11.5 / Carafe 32 / Magnum 96

'14 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA

Glass 12.5 / Carafe 35 / Bottle 50

'04 Rioja Reserva, Viña Tondonia, Bodegas Lopez de Heredia, Rioja, ESP

Glass 15 / Carafe 43 / Bottle 64

ORANGE

'16 Skin Contact Chenin Blanc, "Liquid Skin", Mother Rock, Swartland, RSA

Glass 12.5 / Carafe 35 / Bottle 52

ROSÉ

'16 Cinsault, Château Fontainebleau, Provence, FRA

Glass 7.5 / Carafe 21 / Bottle 30

'14 Sangiovese, "Rosa di Fonterenza", Fonterenza, Tuscany ITA

Glass 9.5 / Carafe 27 / Bottle 40

JUICES

Freshly squeezed juices 4

Orange

Red pepper, apple & raspberry

Peach, apricot, raspberry & apple

Watermelon, apple & mint

Carrot, apple & ginger

Chegworth Valley 4

Cox & Bramley Apple

Pear

Apple & Raspberry

Cranberry, Pineapple, Pink Grapefruit 4

Isle of Wight Yellow Tomato 4

BEER & CIDER

Freedom 4.8

"4", Lager, England, 4%

Meantime 5.5

"London Lager", England, 4.5%

Peroni 5.8

"Nastro Azzurro", Lager, Italy 5.1%

Crate 5.8

Pale Ale, England, 4.1%

Guinness 5

Stout, Ireland, 4.2%

Hoxton Cidersmiths 4.8

"Harry Masters Jersey", England 5%

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