

# SATURDAY MENU

## SHARPENERS

P&F Bloody Mary 8.5  
*vodka & our classic house recipe*

Purple Reign 10  
*Prosecco, Chambord, apple & blackberries*

Bloody Bull 8.5  
*garlic & rosemary infused vodka, tomato, beef stock & spices*

Rhubarb & Raspberry Bellini 12  
*Prosecco, rhubarb liqueur & raspberries*

## BRUNCH

*Until 4pm*

House granola 5.5  
*Greek yoghurt & berries*

Fruit salad 5  
*toasted coconut & orange juice*

2 eggs any style 6.5  
*on sourdough*

Vanilla French toast 8  
*almonds, crème fraîche & fresh berries*

Full English 12.5  
*Poached free range eggs, Cumberland sausage, streaky bacon, field mushrooms, tomato & baked beans*

Breakfast roll 8  
*fried egg, sausage, crispy bacon, melted cheese & bbq sauce*

*baked beans 3                      streaky bacon 4*  
*crushed avocado 3                smoked salmon 4*  
*field mushrooms 3                Cumberland sausages 4*

Chorizo & cherry tomato baked eggs 9  
*crushed avocado, croutons & herbs*

Devon crab Benedict 12  
*lime hollandaise & flaked chillies*

Crushed avocado on toast 9.5  
*poached eggs, chives & chilli*

Braised rib & smoked cheddar toastie, 13  
*mustard mayo, skin-on-fries*

Beer sticks 3.5

Mixed nuts 3

Bread, herb butter & roasted garlic 3.5

Cheese straws 3

Green olives 3

## STARTERS

*From midday*

## BURGERS

Crispy squid 8.5  
*coriander shoots, chilli & lime dip*

Roasted mushroom soup 7 (v)  
*truffle cream*

Duck leg pâté 10  
*Port jelly, spiced chutney & toast*

Citrus cured trout 11  
*celeriac remoulade, apple & cider compote, rye crisp*

Chicory & apple salad 9.5 (v)  
*toasted walnuts, Stilton, red wine dressing*

Cumbrian native breed beef burger 15  
*tomato relish, melted cheese, crispy bacon & Bloody Mary ketchup*

Courgette & quinoa burger 12.5 (v)  
*baby gem, celeriac remoulade*

Chicken burger 14.5  
*crushed avocado, lettuce, tomato & spicy mayo*

Wagyu beef burger 18  
*caramelised red onions, smoked Montgomery cheddar & truffle mayo*

*All served with skin-on-fries*

## SALADS

Flaked smoked salmon 13  
*watercress, beetroot, apple & horseradish*

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*

## MAINS

Roasted mushroom rigatoni 13 (v)  
*spinach, parmesan & mascarpone cream*

Roasted salmon 16  
*slow cooked leeks, samphire, Champagne sauce*

Fish goujons 14  
*house-made tartare sauce, peas & skin-on-fries*

Grilled chicken breast paillard 16.5  
*baby potatoes, green beans & mushrooms*

Lake District 250g rib eye 27  
*Béarnaise & skin-on-fries*

Venison loin 20.5  
*glazed carrots, herb mash & juniper jus*

## SIDES

Skin-on-fries 3.5  
Skin-on-fries, truffle & parmesan 4.5

Charred broccoli, garlic & chilli 3.5  
Truffle mash potato 5

Roasted squash, pine nuts & goat's cheese 4  
Green salad, fresh herbs & mustard dressing 3

## SUNDAY ROAST

Rolled 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 free range chicken, bacon & sage stuffing 18.5

*Served with Yorkshire pudding, glazed market vegetables & duck fat roast potatoes*  
*Available from midday on Sundays*

Vanilla cheesecake 7.5  
*caramel & plum compote*

Port wine poached pear 7.5  
*sour cream & gingerbread*

Apple & blackberry crumble 7.5  
*vanilla custard*

## PUDDINGS

Cheese selection 10  
*crackers & quince jelly*

Frozen creams & sorbets 1.5  
*made in-house*

Rum baba 7.5  
*passion fruit chantilly*

PX over ice cream 7.5  
*chocolate crumble*

Warm chocolate & walnut brownie 7.5  
*salted caramel sauce & vanilla ice cream*

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

Mulled Wine 6.5

*Our house recipe with all your favourite winter spices*

Winter Cup 7.5

*Sipsmith London Cup, lemonade, rosemary, thyme & orange*

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*

Seasonal G&T #8 12

*Audemus Pink Pepper Gin, Fever Tree tonic & vanilla*

Seasonal G&T #9 11

*Botanist Gin, Mediterranean tonic, sage leaves & blackberry*

## 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 Francis Boulard, "Murgiers", Extra Brut, Champagne, FRA  
Bottle 75

NV Jacquesson, "Cuvée No. 740", Brut, Champagne, FRA  
Bottle 85

## 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

'14 Tokaji Dry, "Vision", Holdvolgy, Tokaji, HUN  
Glass 8 / Carafe 22 / Bottle 32

'16 Sauvignon Blanc, Levin, Loire Valley, FRA  
Glass 8.5 / Carafe 24 / Bottle 35

'16 Rioja Blanco, "4 Caminos", Moraza, Rioja, ESP  
Glass 9.5 / Carafe 26 / Bottle 38

'16 Falanghina, Ciro Picariello, Campania, ITA  
Glass 10 / Carafe 28 / Bottle 42

'14 Chenin Blanc, Saumur, "Argile", Château du Hureau, Loire Valley, FRA  
Glass 11.5 / Carafe 32 / Bottle 46

'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, "Guardia Rios 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

'15 Rioja, "Bicicleta Voladora", Quinta Milú, Rioja, ESP  
Glass 10 / Carafe 27 / Bottle 39

'14 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA  
Glass 11 / Carafe 30 / Bottle 45

'14 Malbec, "Combal", Domaine Cosse Maisonneuve, Cahors, FRA  
Glass 11.5 / Carafe 32 / Bottle 46

'14 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA  
Glass 12.5 / Carafe 35 / Bottle 50

## 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

## JUICES

Freshly squeezed juices 4.5

Orange

Apple, pear & blackberry

Pear, cucumber, celery & spinach

Beetroot, orange & pear

Carrot, apple & ginger

Chegworth Valley 4.5

Cox & Bramley Apple

Pear

Apple & Raspberry

Cranberry, Pineapple, Pink Grapefruit 4.5

## BEER & CIDER

360° Brewing Co. 5

"Pilsner", England, 4.8%

Hoxton Cidersmiths 5

"Harry Masters Jersey", Cider, England 5%

Guinness 5.2

Stout, Ireland, 4.2%

Meantime 5.5

"Yakima Red", Red Ale, England, 4.1%

Peroni 6

"Nastro Azzurro", Lager, Italy 5.1%

Crate 6

Pale Ale, England, 4.1%

## 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.