

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

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 artichoke soup 7 (v)
truffle oil & artichoke crisps

Pork shoulder croquettes 10
pickled kohlrabi & cauliflower, apple and pea shoots

Citrus cured sea trout 11
beetroot relish, horseradish cream & rye crisp

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

Hot smoked salmon 13
quinoa, feta, sweet bell peppers & rocket

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

Poached hens egg 13 (v)
glazed artichokes, crispy potato rosti & salsify

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

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

Roasted salmon 16
slow cooked leeks, samphire, Champagne sauce

Grilled chicken paillard 16.5
green beans, spinach, sundried tomatoes & capers

Red wine braised short rib 20.5
savoy cabbage & caramelised shallots

SIDES

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

Charred broccoli, garlic & chilli 3.5
Truffle mash potato 5

Kale, toasted pumpkin seeds 3.5
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

Coconut pannacotta 7.5
roasted plums

Blood orange mousse 7.5
citrus crumble

Apple & blackberry crumble 7.5
vanilla custard

PUDDINGS

Cheese selection 10
crackers & quince jelly

Frozen creams & sorbets 1.5
made in-house

Lemon & poppy seed sponge 7.5
lemon cream

PX over ice cream 7.5
chocolate crumble

Chocolate ganache 7.5
roasted banana, peanut 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

- 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
- Aged Old Fashioned #7 10
Woodford Reserve, teapot bitters, Angostura
- 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 Prosecco, Ca' Degli Ermellini, Extra Dry, 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 75
- NV Francis Boulard, "Murgiers", Extra Brut, Champagne, FRA
Bottle 80
- 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
- '16 Sauvignon Blanc, Levin, Loire Valley, FRA
Glass 8.5 / Carafe 24 / Bottle 35
- '16 Rioja Blanco, "4 Caminos", Moraza, Rioja, ESP
Glass 9 / Carafe 25.5 / Bottle 38
- '15 Tokaji Dry, "Vision", Holdvolgy, Tokaji, HUN
Glass 9.5 / Carafe 27 / Bottle 40
- '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

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