

# SUNDAY MENU

From midday

## 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*

Beer sticks 3.5

Mixed nuts 3

Bread, herb butter & roasted garlic 3.5

Cheese straws 3

Green olives 3

## STARTERS

Crispy squid 8.5

*coriander shoots, chilli & lime dip*

Roasted artichoke soup 7 (v)

*truffle oil & artichoke crisps*

Citrus cured sea trout 11

*beetroot relish, horseradish cream & rye crisp*

## MAINS

Poached hens egg 13 (v)

*glazed artichokes, crispy potato rosti & salsify*

Fish goujons 14

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

Cumbrian native breed beef burger 15

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

Roasted salmon 16

*slow cooked leeks, samphire, Champagne sauce*

Grilled chicken paillard 16.5

*green beans, baby spinach, sundried tomatoes & capers*

Chicken burger 14.5

*crushed avocado, lettuce, tomato & spicy mayo*

## 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 19.5

*apple compote & crackling*

Dry-aged Lancashire beef sirloin 22.5

*horseradish cream*

Slow roasted Lavinton lamb shoulder 20.5

*confit garlic & mint jelly*

Castlemead free range chicken 18.5

*bacon & sage stuffing*

*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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