



PERCY & FOUNDERS

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



CHAMPAGNE & SPARKLING	125 ml / Bottle
NV Prosecco, Ca' Degli Ermellini, Extra Dry Veneto, ITA	7.5 / 38
NV Prosecco, "Rustico", Nino Franco, Brut Veneto, ITA	40
NV Ambriel, "Classic Cuvée", Brut West Sussex, ENG	52
NV Billecart-Salmon, "Brut Réserve", Brut Champagne, FRA	12 / 60
NV Gratiot-Pillièrè, Brut Rosé Champagne, FRA	12.5 / 65
'11 Gusbourne, "Blanc de Blancs", Brut Kent, ENG	75
NV Francis Boulard, "Murgiers", Extra Brut Champagne, FRA	80
NV Jacquesson, "Cuvée No. 740", Brut Champagne, FRA	85
NV Bollinger, "Special Cuvée", Brut Champagne, FRA	95


Fancy something different? Please ask for our full wine list

GIN	Single Shot
Sipsmith London Dry, England	4.5
Sacred Gin "Hand Distilled", England	4.5
Hendrick's, Scotland	4.5
Jensen's Old Tom, England	4.5
Sipsmith Sloe Gin, England	4.5
Mare, "Mediterranean", Spain	5
Hepple, "High Fidelity", England	5
The Botanist, Islay Dry, Scotland	5
Audemus Pink Pepper, England	5.5
Tanqueray "N°10", England	5.5
Fishers London Dry, England	5.5
Monkey 47, Germany	5.5
<i>All served with Fever-Tree mixers</i>	2

HOT SERVES

Choco Mania Bacardi Carta Oro, Saliza Amaretto, hot chocolate	6.5
Hot Date at Percy Bacardi Carta Oro, Amontillado, Toschi Nocello, date	6.5
Not Your Average Mulled Wine "Cascade" Rouge, Sipsmith Sloe Gin, Woodford Reserve, cinnamon	10

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





SEASONAL G&T

- Seasonal G&T #9** 11
Botanist Gin, Mediterranean tonic,
sage leaves & blackberry
- Seasonal G&T #8** 12
Audemus Pink Pepper Gin, Fever Tree tonic & vanilla

HOUSE COCKTAILS

- Winter Cup** 7.5
Sipsmith London Cup, lemonade, rosemary,
thyme & orange
- Firebird • Long** 9
El Jimador Blanco Tequila
Ginger beer, Crème de Cassis & chilli agave syrup
- Lady Percy • Martini** 9.5
Sacred Gin
Lime juice, egg white & sage
- La Vie En Rose • Martini** 10
Grey Goose "Le Citron" Vodka
Elderflower, apple & raspberry
- Purple Reign • Flute** 10
Prosecco, Chambord, apple & blackberry
- Aged Old Fashioned #7 • Short** 10
Woodford Reserve, teapot bitters, Angostura
- Basil Brush • Long** 10.5
Grey Goose Vodka
apple, passion fruit, basil syrup & lime
- Manchurian Negroni • Short** 11
Bombay Sapphire Gin, Belsazar vermouth,
Campari, King's Ginger & orange
- Cuban Storm • Short** 11.5
Bacardi Carta Oro, Velvet Falernum,
Ardbeg Uigeadail, ginger & lime
- Candy Apple • Short** 11.5
Grey Goose Vodka, Madagascar vanilla liqueur,
apple, ginger, lime & egg white
- Holly Spirit • Martini** 12
Monkey Shoulder Blended Scotch, Ardbeg, Aperol,
cranberry, lemon & egg white
- Fig Tree • Martini** 12.5
Kraken Black Spiced Rum, Belsazar Red, Crème de Figue,
Aztec bitters

Classic cocktails available upon request

BAR MENU

Cheese straws	3
Beer sticks	3.5
Mixed nuts / green olives	3
Skin-on-fries / add truffle & parmesan	3.5 / 4.5
Crispy squid, coriander shoots, chilli & lime dip	8.5
Baked Camembert sharing board	18
Caesar salad / add grilled chicken	9.5 / 13.5
Beef burger, tomato relish, cheese, bacon & skin-on-fries	15

BEER & CIDER

Pint

360° Brewing Co. "Pilsner", England, 4.8%	5
Hoxton Cidersmiths "Harry Masters Jersey", Cider, England 5%	5
Guinness Stout, Ireland, 4.2%	5.2
Meantime "Yakima Red", Red Ale, England, 4.1%	5.5
Peroni "Nastro Azzurro", Lager, Italy 5.1%	6
Crate Pale Ale, England, 4.1%	6

BOTTLED

330ml

360° Brewing Co. Pale Ale, England, 4.9%	4
The Kernel "Table Beer", Pale Ale, England, 3%	4.5
1936 Bière Lager, Locher Family, Switzerland, 4.7%	5
Howling Hops "Bohemian", Pilsner, England, 4.6%	5
The Original Small Beer Lager, England, 2.1%	5

NON - ALCOHOLIC

Basilica • Long Passion fruit, apple juice, lime & basil syrup	5
Apple & Ginger Mockito • Long Apple juice, Fever-Tree Ginger Ale, fresh mint & lime	5
Elderflower Fizz • Long Elderflower cordial, lemon juice & soda	5

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