

# SATURDAY MENU

## SHARPENERS

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

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

Italian Bloody Mary 8.5  
*Vodka, yellow tomatoes & basil*

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

## BRUNCH

*until 4pm*

House granola, Greek yoghurt & berries 5.5

Fruit salad, toasted coconut & orange juice 5

2 eggs any style on toast 6

Vanilla french toast, fresh berries 8

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

Baked beans 3

Streaky bacon 4

Crushed avocado 3

Smoked salmon 4

Field mushrooms 3

Cumberland sausages 4

Baked eggs with chorizo 9

Devon crab Benedict, chilli flakes 12

Avocado on toast, poached eggs & chilli 9.5

Croque Monsieur 10

House pickles 2.5

Bread, herb butter & roasted garlic 3.5

Rosemary crisps 2

Mixed nuts 3

Green olives 3

## STARTERS

*from midday*

## BURGERS

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

Pea soup 7 (v)  
*mint crème fraîche & chervil oil*

Smoked ham hock terrine 9.5  
*tarragon mustard & sourdough*

Beetroot-cured sea bream 11  
*mandarin dressing, coriander*

Heritage tomato salad 10.5 (v)  
*burrata, cucumber & basil dressing*

Cumbrian native breed beef burger 14.5  
*tomato relish, melted cheese, crispy bacon & Bloody Mary ketchup*

Courgette & quinoa burger 11.5 (v)  
*baby gem, cucumber, mint & yoghurt*

Chicken burger 13.5  
*harissa hummus, 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

Lambton & Jackson smoked salmon 12.5  
*watercress & apple salad, 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

Spring herb spelt risotto 12.5 (v)  
*preserved lemon, crispy shallots & parmesan shavings*

Roasted cod 18  
*red peppers, basil, fennel & dill*

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

Grilled chicken breast paillard 16.5  
*tomato & broad bean salad, tomato sauce vierge*

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

Salt marsh lamb cutlets 18  
*braised cheek, minted peas & crushed new potatoes*

## 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

Rolled Saddleback pork belly 19.5 / Dry-aged rib of beef 22.5 / Cumbrian roast chicken 18.5 / Slow roasted Lavinton lamb shoulder 20.5  
*Served with Yorkshire pudding, glazed market vegetables & duck fat roast potatoes*

Rhubarb & almond tart 7.5  
*clotted cream*

Milk & dark chocolate delice 7.5  
*cherries*

Vanilla cheesecake 7.5  
*gingerbread & lemon verbena*

## 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*

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

### Spring Cup 7.5

Sipsmith London Cup, lemonade, cucumber & lemon verbena

### Bloody Mary 8.5

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

### Italian Bloody Mary 8.5

The classic gets an Italian twist, Russian Standard Vodka, golden tomato juice, basil, horseradish

### 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 #5 11.5

Kyrö Distillery Napue Gin, redcurrants, tonic & 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-Pillièrre, 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

Bottomless NV Ca'Degli Ermellini Prosecco, Extra Dry, Veneto, ITA  
18 per person

Unlimited for 2 hours while you dine with us, up to 10 guests

## WHITE

'15 Vermentino, "La Cascade", Château Fontainebleau, Provence, FRA  
Glass 6 / Carafe 16 / Bottle 23

'15 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

'15 Roero Arneis, Valfaccenda, Piedmont, ITA  
Glass 10.5 / Carafe 30 / Bottle 44

'15 Pinot Blanc, "Mise du Printemps", Domaine Jospmeyer, Alsace, FRA  
Glass 11 / Carafe 32 / Bottle 45

'14 Chardonnay, Bourgogne Blanc, Pierre-Yves Colin-Morey, Burgundy, FRA  
Glass 13 / Carafe 36 / Bottle 52

## ORANGE

'14 Inzolia-Grecanico, "Rami Bianco", A.A. Cos, Sicily, ITA  
Glass 11 / Carafe 31 / Bottle 45

## JUICES

### Orange 4

Beetroot, carrot, celery, apple, ginger & mint 4

Pear, pineapple, red grapes & ginger 4

Cucumber, pear, celery & kale 4

Carrot, apple & broccoli 4

### Chegworth Valley 4

Cox & Bramley Apple / Pear / Apple & Raspberry

Cranberry, Pineapple, Pink Grapefruit 4

Isle of Wight Yellow Tomato 4

## RED

'15 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

'15 Tempranillo, Ribera Del Duero, "Milú", Quinta Milú, Ribera Del Duero, ESP  
Glass 8 / Carafe 23 / Bottle 34

'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

## 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

## BEER & CIDER

### Freedom 4.5

"4", Lager, England, 4%

### Meantime 5

"London Lager", England, 4.5%

### Peroni 5.5

"Nastro Azzurro", Lager, Italy 5.1%

### Crate 5.5

Pale Ale, England, 4.1%

### Guinness 5

Stout, Ireland, 4.2%

### Hoxton Cidersmiths 4.5

"Harry Masters Jersey", England 5%

## DAILY BREAKFAST FROM 7:30AM & WEEKEND BRUNCH FROM 9AM

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