

# SUNDAY MENU

From midday

## 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

House pickles 2.5

Bread, herb butter & roasted garlic 3.5

Rosemary crisps 2

Mixed nuts 3

Green olives 3

## STARTERS

Crispy squid 8.5  
coriander shoots, chilli & lime dip

Beetroot-cured sea bream 11  
mandarin dressing, coriander

Caesar salad 7  
anchovies, herb  
dressing & parmesan  
add grilled chicken & crispy skin 4

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

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

## MAINS

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

Roasted cod 18  
red peppers, basil, fennel & dill

Crushed avocado on toast 9.5 (v)  
poached eggs, chives & chilli  
add streaky bacon 4

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

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

Chicken burger 13.5  
harissa hummus, lettuce & tomato, spicy mayo

## ALL DAY SUNDAY ROAST

Rolled Saddleback pork belly 19.5  
apple compote & crackling

Dry-aged rib of beef 22.5  
horseradish cream

Slow roasted Lavinton lamb shoulder 20.5  
confit garlic & mint jelly

Cumbrian roast chicken 18.5  
bread sauce & thyme, chipolatas & bacon

Ask about our sharing roast specials

Served with Yorkshire pudding, glazed market vegetables & duck fat roast 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

## PUDDING

Rhubarb & almond tart 7.5  
clotted cream  
Milk & dark chocolate delice 7.5  
cherries

Vanilla cheesecake 7.5  
gingerbread & lemon verbena

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-Greco, "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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