

SUNDAY MENU

SHARPERNERS

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
Ortiz anchovies, herb dressing & parmesan
add grilled chicken & crispy skin 3

Chilled pea & broad bean soup 7 (v)
mint crème fraîche & chervil oil

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

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
housemade tartare sauce, peas & skin-on-fries

Cumbrian native breed beef burger 13.5
tomato relish, melted cheese, crispy bacon & Bloody Mary ketchup

Chicken burger 12.5
avocado, tomato, coriander & 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

Crushed Jersey Royals, mint & herb salsa 4
Caraway buttered green beans 3.5

Fennel, peas & spring beans 3.5
Green salad, fresh herbs & mustard dressing 3

PUDDING

Rhubarb and almond tart 7.5
clotted cream
Milk & dark chocolate delice 7.5
mandarin

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

Yoghurt 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

Charlie Chaplin 8.5

Sipsmith Sloe Gin, Briottet Crème d'Abricot & lime

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 Nino Franco Prosecco "Rustico" Brut, 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

'12 Sauvignon Blanc, Levin, Loire Valley, FRA
Glass 8 / Carafe 22 / Bottle 32

'13 Tokaji Dry, "Vision", Holdvolgy, Tokaji, HUN
Glass 8.5 / Carafe 24 / Bottle 35

'14 Chenin Blanc, "Cheninsolite", Alex Cady, Loire Valley, FRA
Glass 9.5 / Carafe 27 / Bottle 40

'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, Paul Pillot, 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

'15 Cinsault, "Arcades", Château Fontainebleau, Provence, FRA
Glass 6.5 / Carafe 18 / Bottle 26

'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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