

BAR MENU

Rosemary crisps	2
Mixed nuts / green olives	3
Skin-on-fries / add truffle & parmesan	3.5 / 4
Crispy squid, coriander shoots, chilli & lime dip	8.5
Country sharing board	18
Croque Monsieur, Wiltshire ham, cheddar & rosemary crisps	9.5
Caesar salad / add grilled chicken	9.5 / 12.5
Beef burger, tomato relish, cheese, bacon & skin-on-fries	13.5

BEERS & CIDER

DRAUGHT	Pint
Freedom	4.5
"4", Lager, England, 4%	
Meantime	4.9
"London Lager", England, 4.5%	
Peroni	5.5
"Nastro Azzurro", Lager, Italy 5.1%	
Crate	5.2
Pale Ale, England, 4.1%	
Hoxton Cidersmiths	4.5
"Harry Masters Jersey", England 5%	
Guinness	4.8
Stout, Ireland, 4.2%	

BOTTLED	Bottle
Sol	4
Lager, Mexico, 4.5%	
Freedom	4
"Prototype", Pale Ale, England, 4.2%	
The Kernel	4.5
"Table Beer", Pale Ale, England, 3%	
Gipsy Hill	5
"Hepcat", Session IPA, England, 4.6%	
1936 Bière	5
Lager, Locher Family, Switzerland, 4.7%	
Howling Hops	5
"Bohemian", Pilsner, England, 4.6%	
Einstök	5.5
White Ale, Iceland, 5.2%	
Crate	(500 ml) 6
"Golden Ale", England, 3.8%	

NON - ALCOHOLIC

BASILICA • Long	5
Passion fruit, apple juice, lime & basil syrup	
DIET MARGARITA • Martini	5
Coconut water, lime & agave syrup	
APPLE & GINGER MOCKITO • Long	5
Apple juice, Fever-Tree Ginger Ale, fresh mint & lime	
ELDERFLOWER FIZZ • Long	5
Elderflower cordial, lemon juice & soda	



PERCY & FOUNDERS

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

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

CHAMPAGNE & SPARKLING	125 ml
NV Nino Franco, Prosecco, "Rustico", Brut, Veneto, ITA	7.5
NV Billecart-Salmon, "Brut Réserve", Brut, Champagne, FRA	12
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5
Fancy a bottle? Please ask for our full wine list	

SEASONAL CLASSICS

Percy's Pear Tree	9
Zubrowka Vodka, pear, ginger, egg white & cinnamon	
Winter cup	7.5
Sipsmith London Cup, lemonade, thyme & kumquat	
Bloody Mary	8.5
Russian Standard Vodka, fresh horseradish & spices	
Charlie Chaplin	8.5
Sipsmith Sloe Gin, Briottet crème d'Abricot & lime	
The Bees' Knees	10
Monkey Shoulder Blended Scotch, Drambuie, lemon & honey	
Fizz Rovia	9.5
St Germain Elderflower, Prosecco, mint & lime	
The Flying Cucumber	10
Hendrick's Gin, King's Ginger, raspberry, cucumber & egg white	

SEASONAL G&T

Seasonal G&T #2	11
Gin Mare, elderflower tonic & samphire	
Seasonal G&T #5	11.5
Kyrö Distillery Napue Gin, tonic, redcurrant & rosemary	
Seasonal G&T #6	12
Sipsmith VJOP, Mediterranean tonic, Ardbeg rinse & apricot	

GIN

	Single Shot
Bombay Sapphire, England	4
Sipsmith London Dry, England	4.5
Whitley Neill Gin, 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
Tanqueray "N°10", England	5.5
Monkey 47, Germany	5.5
All served with Fever-Tree mixers	

APERITIFS

	Single Shot
Antica Formula Carpano	4
Sipsmith London Cup	3.5
Cocchi Vermouth di Torino - Cocchi Americano	2.5
Pastis Henri Bardouin	4
Punt e Mes	4

COCKTAILS



FIREBIRD - Long	9
El Jimador Blanco Tequila Ginger beer, crème de Cassis & chilli agave syrup	
DOMINICAN SUNSET - Martini	9
Bacardi "Carta Oro" Honey, raspberry purée & grapefruit juice	
LADY PERCY - Martini	9.5
Sacred Gin Lime juice, egg white & sage	
THE VENETIAN MONK - Short	9.5
Sipsmith London Dry Gin Aperol, green Chartreuse & lime	
VIOLET SNOW - Martini	9.5
Aba Pisco Crème de violette, lime juice & egg white	
NUTTY BY NATURE - Short	9.5
Bombay Sapphire Gin, Toschi Nocello Walnut Bitters, lime & marjoram	
SPICED CONQUISTADOR - Martini	9.5
Kraken Black Spiced Rum, Cocchi Vermouth di Torino Giffard Agave & Aztec Bitters	
LA VIE EN ROSE - Martini	10
Grey Goose "Le Citron" Vodka Elderflower, apple & raspberry	
PURPLE REIGN - Flute	10
Prosecco, Sipsmith Sloe Gin Apple & blackberries	
THE FALL - Martini	10.5
Rittenhouse Straight Rye, Calvados Cider, thyme syrup & lemon	
BASIL BRUSH - Long	10.5
Grey Goose Vodka Apple, passion fruit, basil syrup & lime	
NEW OLD FASHIONED #4 - Short	11.5
Woodford Reserve Bourbon, Toschi Nocello Biscotti syrup & Old Fashion Bitters	
P.X.O.P - Martini	12
Sipsmith VJOP Gin Piedro Ximenez, Campari, Antica Formula & Aztec bitters	

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Classic cocktails available on request.
We use local British produce whenever possible.