



## BAR MENU

Rosemary crisps	2
House pickles	2.5
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 & crisps	10
Caesar salad / add grilled chicken	9.5 / 13.5
Beef burger, tomato relish, cheese, bacon & skin-on-fries	14.5

## BEER & CIDER

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

BOTTLED	Bottle
<b>Freedom</b>	4
Pale Ale, England, 4.2%	
<b>The Kernel</b>	4.5
"Table Beer", Pale Ale, England, 3%	
<b>Gipsy Hill</b>	5
"Hepcat", Session IPA, England, 4.6%	
<b>1936 Bière</b>	5
Lager, Locher Family, Switzerland, 4.7%	
<b>Howling Hops</b>	5
"Bohemian", Pilsner, England, 4.6%	
<b>Einstök</b>	5.5
White Ale, Iceland, 5.2%	

## NON - ALCOHOLIC

<b>Basilica • Long</b>	5
Passion fruit, apple juice, lime & basil syrup	
<b>Kiwilicious • Long</b>	5
Kiwi, apple, strawberry, lime & fresh mint	
<b>Apple &amp; Ginger Mockito • Long</b>	5
Apple juice, Fever-Tree Ginger Ale, fresh mint & lime	
<b>Elderflower Fizz • Long</b>	5
Elderflower cordial, lemon juice & soda	

# PERCY & FOUNDERS



<b>CHAMPAGNE &amp; SPARKLING</b>	125 ml / Bottle
NV Nino Franco, Prosecco, "Rustico", Brut Veneto, ITA	7.5 / 38
NV Billecart-Salmon, "Brut Réserve", Brut Champagne, FRA	12 / 60
NV Gratiot-Pillièrre, Brut Rosé Champagne, FRA	12.5 / 65

*Fancy something different? Please ask for our full wine list*

<b>ROSÉ</b>	175 ml / Bottle
2016 Cinsault, Château Fontainebleau Provence, FRA	7.5 / 30
2014 Triomphe - Pinot Noir, Ancre Hill Monmouthshire, WAL	35
2014 "Rosa di Fonterenza", Fonterenza Tuscany, ITA	9.5 / 40
2014 Ajaccio, "Faustine", Comte Abbattucci Corsica, FRA	48
2015 "Symphonie", Ch. Sainte-Marguerite, Cru Classé Provence, FRA	55
2015 Coteaux d'Aix-en-Provence, Château La Coste Provence, FRA (Magnum)	85

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#### SEASONAL CLASSICS

<b>Spring Cup</b>	7.5
Sipsmith London Cup, lemonade, cucumber & lemon verbena	
<b>Brit Spritz</b>	9
Kamm & Sons Aperitif, Prosecco, elderflower & grapefruit	
<b>Soho Spritz</b>	9
Aperol, Crème de Pêche, Prosecco & soda	
<b>Fizz Rovia</b>	9.5
St Germain Elderflower, Prosecco, mint & lime	
<b>Boost Your Summer</b>	9.5
El Jimador Blanco, agave, Energy Tea, egg white & lime	
<b>The Flying Cucumber</b>	10
Hendrick's Gin, King's Ginger, raspberry, cucumber & egg white	

<b>GIN</b>	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*

#### SEASONAL G&T

<b>Seasonal G&amp;T #2</b>	11
Gin Mare, elderflower tonic & samphire	
<b>Seasonal G&amp;T #7</b>	12.5
Fishers Gin, tonic, grapefruit & rosemary	

#### HOUSE COCKTAILS

<b>Firebird • Long</b>	9
El Jimador Blanco Tequila Ginger beer, Crème de Cassis & chilli agave syrup	
<b>Dominican Sunset • Martini</b>	9
Bacardi "Carta Oro" Honey, raspberry purée & grapefruit juice	
<b>Lady Percy • Martini</b>	9.5
Sacred Gin Lime juice, egg white & sage	
<b>Nutty By Nature • Short</b>	9.5
Bombay Sapphire Gin, Toschi Nocello Walnut Bitters, lime & marjoram	
<b>Spiced Conquistador • Martini</b>	9.5
Kraken Black Spiced Rum, Cocchi Vermouth di Torino Giffard Agave & Aztec Bitters	
<b>Watermelon Poetry • Martini</b>	10
Grey Goose Vodka, Saliza Amaretto fresh watermelon juice & lime	
<b>Violet Bloom • Martini</b>	10
ABA Pisco Crème de violette, lime juice & egg white	
<b>La Vie En Rose • Martini</b>	10
Grey Goose "Le Citron" Vodka Elderflower, apple & raspberry	
<b>Purple Reign • Flute</b>	10
Prosecco, Chambord Apple & blackberries	
<b>Basil Brush • Long</b>	10.5
Grey Goose Vodka Apple, passion fruit, basil syrup & lime	
<b>New Old Fashioned #5 • Short</b>	11.5
Woodford Reserve Bourbon, Dubonnet strawberry syrup & balsamic	
<b>Bella Vita • Short</b>	12
Sipsmith London Dry Gin Aperol, strawberry, orange & lemon verbena	
<i>Classic cocktails available upon request</i>	