

ALL DAY MENU

House pickles 2.5

Bread, herb butter & roasted garlic 3.5

Rosemary crisps 2

Mixed nuts 3

Green olives 3

TO START

Crispy squid 8.5
coriander shoots, chilli & lime dip

Broccoli soup 7 (v)
chive crème fraîche, blue cheese straw

Chicken liver parfait 9
hazelnuts, spiced chutney & toasted brioche

Beetroot-cured sea bream 9.5
mandarin dressing, coriander

Steak tartare 12
quail egg yolk, horseradish crème fraîche & toast

Salt-baked beetroot 9.5 (v)
burrata, toasted pumpkin seeds & herb dressing

Country sharing board 18
cured meats, duck rilette, artisanal cheeses & house pickles

SANDWICHES + BURGERS

Devon crab Benedict 12
lime hollandaise & flaked chillies

Croque Monsieur 9.5
Wiltshire ham, smoked cheddar & rosemary crisps

Beetroot & quinoa burger 10.5 (v)
rocket crème fraîche, cucumber & watercress

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

Chicken burger 12.5
avocado, coriander & spicy mayo

Tuna & herb burger 18
wasabi mayo, celeriac & apple slaw, house pickles

All burgers served with skin-on-fries

SALADS

Hot-smoked salmon 11
*shaved fennel, cucumber & radishes
mint dressing*

Superfood 10.5 (v)
*avocado, toasted seeds, broccoli
mixed sprouts & mustard dressing*

Caesar salad 9.5
*Ortiz anchovies, herb dressing & parmesan
add grilled chicken & crispy skin 3*

MEAT

Fosse Meadows Farm chicken breast 19
herb gnocchi, leeks & thyme jus

Saddleback pork belly 17
rocket cream, charred apple, fennel & crackling

Braised Herdwick lamb shank 18
mash & toasted almonds

STEAKS

*From the wood-fired grill
Dry-aged native breeds*

Lake District 200g flat iron 16

Lake District 250g rib eye 23

Aberdeen Angus 200g fillet 29

*Bearnaise, green peppercorn,
chimichurri, red wine £1 each*

FISH

Sole goujons 14
housemade tartare sauce, peas & skin-on-fries

Pan fried sea trout 17
purple sprouting broccoli, samphire

Roasted cod 18
red peppers, basil, fennel & dill

PIES

Fisherman's pie 15
*smoked haddock, salmon, prawns,
boiled egg & pea mash topping*

Steak & ale pie 15
brassicas & gravy

VEGETARIAN

Wild mushroom spelt risotto 11.5 (v)
*Haytor cheese, crispy shallots
& truffle vinaigrette*

Courgette & ricotta tortelli 12.5 (v)
*Vermouth cream sauce, chive oil
& shaved parmesan*

SIDES

Skin-on-fries 3.5
Skin-on-fries, truffle & parmesan 4

Potato & celeriac dauphinoise 4
Caraway buttered green beans 3.5

Thyme-roasted root veg 3.5
Green salad, fresh herbs & mustard dressing 3

ALL DAY SUNDAY ROAST

Rolled pork belly & crackling 18.5 / Dry-aged rib of beef 22.5
Served with Yorkshire pudding, market vegetables & duck fat roast potatoes

Pear & almond tart 7.5
honeycomb ice cream

50:50 chocolate delice 7.5
mandarin

Vanilla cheesecake 7.5
gingerbread & lemon verbena

PUDDINGS

Cheese selection of the day 10
Frozen creams & sorbets 1.5 each

Warm Madeleines 7.5
vanilla Chantilly

PX over ice cream 7.5
chocolate crumble

White chocolate panna cotta 7.5
rhubarb & crumble

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

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

Winter Cup 7.5

Sipsmith London Cup, lemonade, thyme & kumquat

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 55

NV Billecart-Salmon, Brut Réserve, Champagne, FRA
Glass 12 / Bottle 60

NV Gratiot-Pillière, 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

WHITE & ORANGE

'15 Vermentino, "La Cascade", Château Fontainebleau, Provence, FRA
Glass 5.5 / Carafe 15 / Bottle 22

'15 Grillo, Il Folle, Sicily, ITA
Glass 6 / Carafe 17 / Bottle 25

'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

'14 Rioja Blanco, "Jequitiba", Olivier Rivière, Rioja, ESP
Glass 12.5 / Carafe 35 / Bottle 50

'14 Chardonnay, Bourgogne Blanc, Paul Pillot, Burgundy, FRA
Glass 13 / Carafe 36 / Bottle 52

'15 Chenin Blanc, "Liquid Skin", Mother Rock, Swartland, RSA
Glass 10.5 / Carafe 28 / Bottle 50

RED & ROSÉ

'15 Grenache-Cabernet, "La Cascade", Château Fontainebleau, Provence, FRA
Glass 5.5 / Carafe 15 / Bottle 22

'14 Touriga Nacional, "Rayo Tinto", Monte da Ravasqueira, Alentejo, PRT
Glass 6.5 / Carafe 18 / Bottle 24

'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

'12 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

'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

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

BEER & CIDER

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%

Guinness 4.8

Stout, Ireland, 4.2%

Hoxton Cidersmiths 4.5

"Harry Masters Jersey", England 5%

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