

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

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

Smoked ham hock terrine 9.5
tarragon mustard & sourdough

Beetroot-cured sea bream 11
mandarin dressing, coriander

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

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

Country sharing board 18
cured meats, ham hock terrine, artisanal cheeses & house pickles

SANDWICHES + BURGERS

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

Croque Monsieur 10
Wiltshire ham, oak smoked cheddar & house-made rosemary crisps

Courgette & quinoa burger 11.5 (v)
baby gem, cucumber, mint & yoghurt

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

Wagyu beef burger 18
shredded lettuce, smoked Montgomery cheddar, sunblushed tomatoes & truffle mayo

All burgers served with skin-on-fries

SALADS

Lambton & Jackson smoked salmon 12.5
watercress & apple salad, horseradish

Superfood 10.5 (v)
avocado, toasted seeds, broccoli, mixed sprouts & mustard dressing
add grilled chicken or smoked salmon 4

Caesar salad 9.5
anchovies, herb dressing & parmesan
add grilled chicken & crispy skin 4

MEAT

Grilled chicken breast paillard 16.5
tomato & broad bean salad, sauce vierge

Saddleback pork belly 17
charred apple purée, heritage carrots & crackling

Salt marsh lamb cutlets 18
braised cheek, minted peas & crushed new potatoes

Chicken & leek pie 15
brassicas & gravy

STEAKS

From the wood-fired grill
Dry-aged native breeds

Lake District 200g flat iron 18

Aberdeen Angus 250g rib eye 25

Aberdeen Angus 200g fillet 29

Béarnaise, green peppercorn, chimichurri, red wine

FISH

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

Pan fried sea trout 19
buttered baby gem & peas

Roasted cod 18
red peppers, basil, fennel & dill

VEGETARIAN

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

House-made tagliatelle 13 (v)
English asparagus, chilli & artichokes

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

ALL DAY SUNDAY ROAST

Rolled Saddleback pork belly 19.5 | Dry-aged rib of beef 22.5 | Cumbrian roast chicken 18.5 | Slow roasted Lavinton lamb shoulder 20.5
Served with Yorkshire pudding, glazed market vegetables & duck fat roast potatoes

Rhubarb & almond tart 7.5
clotted cream

Milk & dark chocolate delice 7.5
cherries

Vanilla cheesecake 7.5
gingerbread & lemon verbena

PUDDINGS

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

WEEKDAY 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

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

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 Josp Meyer, 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%

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