

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

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

Chicken liver parfait 9
hazelnuts, spiced chutney & toasted brioche

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, croutons & basil dressing

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

SANDWICHES + BURGERS

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

Croque Monsieur 9.5
Wiltshire ham, oak smoked cheddar & homemade rosemary crisps

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

Chicken burger 12.5
avocado, tomato, coriander & spicy mayo

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

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
add grilled chicken or hot smoked salmon 3

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

MEAT

STEAKS

FISH

Cumbrian farm chicken breast 18
English asparagus, gnocchi & wild garlic pesto, peppercorn sauce

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

Salt marsh lamb cutlets 18
braised cheek, minted peas & goat's cheese mash

From the wood-fired grill
Dry-aged native breeds

Lake District 200g flat iron 18

Lake District 250g rib eye 25

Aberdeen Angus 200g fillet 29

Béarnaise, green peppercorn, chimichurri, red wine

Market fish goujons 14
housemade tartare, 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, trout, prawns, boiled egg & pea mash topping

Chicken & ham hock pie 15
brassicas & gravy

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

Housemade tagliatelle 13 (v)
English asparagus, runner beans, chilli & artichoke

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

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 and almond tart 7.5
clotted cream

Milk & dark chocolate delice 7.5
mandarin

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

Yoghurt 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

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

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 Josp Meyer, 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-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

'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

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.