

# ALL DAY MENU

House pickles 2.5

Bread, herb butter & roasted garlic 3.5

Smoked paprika crisps 2

Mixed nuts 3

Green olives 3

## TO START

Crispy squid 8.5

*coriander shoots, chilli & lime dip*

Chilled tomato & cucumber soup 7 (v)

*garlic croutons*

Rabbit & leek terrine 10.5

*whole grain mustard, pickles & toasted sourdough*

Salmon & bream tartare 11

*avocado cream, cucumber & coriander*

Beef carpaccio 11

*shallots, hazelnuts, smoked chilli & lime mayo*

Heritage tomato salad 10.5 (v)

*burrata, cucumber & basil dressing*

Country sharing board 18

*cured meats, rabbit terrine, artisanal cheeses & house pickles*

## SANDWICHES + BURGERS

Cumbrian native breed beef burger 15

*tomato relish, melted cheese, crispy bacon & Bloody Mary ketchup*

Croque Monsieur 10

*Wiltshire ham, oak smoked cheddar & crisps*

Courgette & quinoa burger 12 (v)

*baby gem, cucumber, mint & yoghurt*

Chicken burger 14

*crushed avocado, lettuce, tomato & spicy mayo*

Wagyu beef burger 18

*smoked Montgomery cheddar, scorched onions & mushrooms*

*All burgers served with skin-on-fries*

## SALADS

Seared tuna 14

*green beans, sunblushed tomatoes, rocket & balsamic dressing*

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*

Roasted lamb loin & shoulder 18

*charred aubergine & sheep's yoghurt*

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

Fish goujons 14

*house-made tartare, peas & skin-on-fries*

Grilled swordfish 19

*fennel purée & salad, capers, croutons, orange vinaigrette*

Roasted cod 18

*tomato compote, white beans & rainbow chard*

## VEGETARIAN

English pea & herb risotto 13 (v)

*preserved lemon & crispy shallots*

Stuffed courgette flower 14 (v)

*ricotta, pine nuts, tomatoes & black olives*

## 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, apple compote & crackling 19.5 | Slow roasted Lavinton lamb shoulder, confit garlic & mint jelly 20.5

Dry-aged Lancashire beef sirloin, horseradish cream 22.5 | Castlemead farm free range chicken, chipolatas & bacon 18.5

*Served with Yorkshire pudding, glazed market vegetables & duck fat roast potatoes*

Apricot & almond tart 7.5

*vanilla custard*

Dark chocolate crème brûlée 7.5

*coffee chantilly & pistachios*

Vanilla cheesecake 7.5

*nectarines, orange zest & basil*

## 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*

Eton Mess 7.5

*strawberries & raspberries*

## 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

### Summer Cup 7.5

Sipsmith London Cup, lemonade, strawberry & mint

### Bloody Mary 8.5

Our classic Bloody Mary recipe, Russian Standard Vodka, fresh horseradish & all your favourite spices

### Bloody Bull 8.5

Garlic & rosemary infused vodka, tomato, beef stock & spices

### 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 #7 12.5

Fishers London Dry Gin, Mediterranean tonic, grapefruit & 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-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

### '16 Vermentino, "La Cascade", Château Fontainebleau, Provence, FRA

Glass 6 / Carafe 16 / Bottle 23

### '16 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

### '16 Rioja Blanco, "4 Caminos", Moraza, Rioja, ESP

Glass 9.5 / Carafe 26 / Bottle 38

### '14 Chenin Blanc, Montlouis, "Dix Arpents", Taille aux Loups, Loire Valley, FRA

Glass 10.5 / Carafe 29 / Bottle 42

### '16 Pinot Blanc, "Mise du Printemps", Domaine Josp Meyer, Alsace, FRA

Glass 11 / Carafe 32 / Bottle 45

### '14 Chardonnay, Bourgogne Blanc, Vincent Dancer, Burgundy, FRA

Glass 13 / Carafe 36 / Bottle 52

## RED

### '16 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

### '16 Carmenere - Pais, 'Canto Sur', Julio Bouchon, Maule, CHI

Glass 8 / Carafe 22 / Bottle 32

### '15 Rioja, "Bicicleta Voladora", Quinta Milú, Rioja, ESP

Glass 9.5 / Carafe 27 / Bottle 39

### '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

## ORANGE

### '16 Skin Contact Chenin Blanc, "Liquid Skin", Mother Rock, Swartland, RSA

Glass 12.5 / Carafe 35 / Bottle 52

## 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

## JUICES

### Freshly squeezed juices 4

Orange

Red pepper, apple & raspberry

Peach, apricot, raspberry & apple

Watermelon, apple & mint

Carrot, apple & ginger

### Chegworth Valley 4

Cox & Bramley Apple

Pear

Apple & Raspberry

Cranberry, Pineapple, Pink Grapefruit 4

## BEER & CIDER

### Freedom 4.8

"4", Lager, England, 4%

### Meantime 5.5

"London Lager", England, 4.5%

### Peroni 5.8

"Nastro Azzurro", Lager, Italy 5.1%

### Crate 5.8

Pale Ale, England, 4.1%

### Guinness 5

Stout, Ireland, 4.2%

### Hoxton Cidersmiths 4.8

"Harry Masters Jersey", England 5%

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