

ALL DAY MENU

House pickles 2.5

Bread, herb butter & roasted garlic 3.5

Cheese straws 3

Mixed nuts 3

Green olives 3

TO START

Crispy squid 8.5
coriander shoots, chilli & lime dip

Chilled leek & potato soup 7 (v)
cheese straws

Duck leg pâté 10
apricot chutney, toasted bread

Salmon & bream tartare 11
avocado cream, cucumber & coriander

Beef carpaccio 11
shallots, hazelnuts, smoked chilli & lime mayo

Burrata 10.5 (v)
glazed mushrooms, radicchio & croutons

Baked Camembert sharing board 18
smoked speck, garlic bread & pickles

SANDWICHES + BURGERS

Cumbrian native breed beef burger 15
*tomato relish, melted cheese, crispy bacon
& Bloody Mary ketchup*

Braised rib & smoked cheddar toastie 13
mustard mayo

Courgette & quinoa burger 12 (v)
baby gem, celeriac remoulade

Chicken burger 14
crushed avocado, lettuce, tomato & spicy mayo

Wagyu beef burger 18
*smoked Montgomery cheddar,
scorched onions & mushrooms*

All 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
baby potatoes, green beans & mushrooms

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

Roasted mushroom rigatoni 13 (v)
spinach, parmesan & mascarpone cream

Goat's cheese stuffed artichoke 13.5 (v)
root vegetable salad & honey glazed walnuts

SIDES

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

Charred broccoli, garlic & chilli 3.5
Baby new potatoes, chive cream cheese 4

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

Lemon tart 7.5
coconut mousse

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

Rum baba 7.5
passion fruit chantilly

PX over ice cream 7.5
chocolate crumble

Mango & raspberry Pavlova 7.5
raspberry sorbet

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

Fizz Rovia 9.5

St Germain Elderflower, Nino Franco Prosecco "Rustico", mint & lime

Garden Spritz 10

Belsazar Rosé, elderflower, mint & tonic

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

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

'13 Chenin Blanc, Saumur, "Argile", Château du Hureau, Loire Valley, FRA
Glass 10.5 / Carafe 29 / Bottle 43

'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

'14 Malbec, "Combal", Domaine Cosse Maisonneuve, Cahors, FRA
Glass 11 / Carafe 29 / Bottle 43

'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

'16 Coteaux d'Aix-en-Provence, Château La Coste, Provence, FRA
Glass 10.5 / Carafe 29 / Magnum 85

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

360° Brewing Co. 4.8
"Pilsner", England, 4.8%

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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