

ALL DAY MENU

Beer sticks 2.5

Mixed nuts 3

Bread, herb butter & roasted garlic 3.5

Cheese straws 3

Green olives 3

TO START

- Crispy squid 8.5
coriander shoots, chilli & lime dip
- Roasted mushroom soup 7 (v)
truffle cream
- Duck leg pâté 10
Port jelly, spiced chutney & toast
- Mulled cider cured trout 11
celeriac remoulade, apple & cider compote, rye crisp
- Beef carpaccio 11
shallots, hazelnuts, smoked chilli & lime mayo
- Chicory & apple salad 9.5 (v)
toasted walnuts, Stilton, red wine dressing
- 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
caramelised red onions, smoked Montgomery cheddar & truffle mayo

All served with skin-on-fries

SALADS

Flaked smoked salmon 13
watercress, beetroot, apple & 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
baby potatoes, green beans & mushrooms
- Roast free range turkey breast & confit leg 18
cranberry compote, bacon & pork stuffing, roast trimmings
- Venison loin 18
glazed carrots, herb mash & juniper jus
- Steak & ale pie 15
herb mash & 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

add a sauce 1.5
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 salmon 16
slow cooked leeks, samphire, Champagne sauce

VEGETARIAN

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

Roast pumpkin spelt risotto 12 (v)
chestnuts & parmesan

SIDES

Skin-on-fries 3.5
Skin-on-fries, truffle & parmesan 4.5

Charred broccoli, garlic & chilli 3.5
Truffle mash potato 5

Roasted squash, pine nuts & goat's cheese 4
Green salad, fresh herbs & mustard dressing 3

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 free range chicken, bacon & sage stuffing 18.5
Served with Yorkshire pudding, glazed market vegetables & duck fat roast potatoes
Available from midday on Sundays

- Dried fruit & pistachio nougat parfait 7.5
berry compote
- Mulled wine poached pear 7.5
sour cream & gingerbread
- Apple & blackberry crumble 7.5
vanilla custard

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
- Warm chocolate brownie 7.5
Christmas pudding ice cream

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

Mulled Wine 6.5

Our house recipe with all your favourite winter spices

Winter Cup 7.5

Sipsmith London Cup, lemonade, rosemary, thyme & orange

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

Seasonal G&T #8 12

Audemus Pink Pepper Gin, Fever Tree tonic & vanilla

Seasonal G&T #9 11

Botanist Gin, Mediterranean tonic, sage leaves & blackberry

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 Francis Boulard, "Murgiers", Extra Brut, Champagne, FRA
Bottle 75

NV Jacquesson, "Cuvée No. 740", Brut, Champagne, FRA
Bottle 85

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

'14 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

'16 Falanghina, Ciro Picariello, Campania, ITA
Glass 10 / Carafe 28 / Bottle 42

'14 Chenin Blanc, Saumur, "Argile", Château du Hureau, Loire Valley, FRA
Glass 11.5 / Carafe 32 / Bottle 46

'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, "Guardia Rios 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 10 / Carafe 27 / Bottle 39

'14 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA
Glass 11 / Carafe 30 / Bottle 45

'14 Malbec, "Combal", Domaine Cosse Maisonneuve, Cahors, FRA
Glass 11.5 / Carafe 32 / Bottle 46

'14 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA
Glass 12.5 / Carafe 35 / Bottle 50

'05 Haut-Médoc, Cru Bourgeois, Château Peyrabon, Bordeaux, FRA
Glass 15 / Carafe 43 / Bottle 65

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

JUICES

Freshly squeezed juices 4

Orange

Apple, pear & blackberry

Pear, cucumber, celery & spinach

Beetroot, orange & pear

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%

Hoxton Cidersmiths 4.8

"Harry Masters Jersey", Cider, England 5%

Guinness 5

Stout, Ireland, 4.2%

Meantime 5.5

"Yakima Red", Red Ale, England, 4.1%

Peroni 5.8

"Nastro Azzurro", Lager, Italy 5.1%

Crate 5.8

Pale Ale, England, 4.1%

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.