

SATURDAY MENU

SHARPENERS

P&F Bloody Mary 8.5
vodka & our classic house recipe

Purple Reign 10
Prosecco, Chambord, apple & blackberries

Bloody Bull 8.5
garlic & rosemary infused vodka, tomato, beef stock & spices

Rhubarb & Raspberry Bellini 12
Prosecco, rhubarb liqueur & raspberries

BRUNCH

Until 4pm

House granola 5.5
Greek yoghurt & berries

Fruit salad 5
toasted coconut & orange juice

2 eggs any style 6.5
on sourdough

Vanilla French toast 8
almonds, crème fraîche & fresh berries

Full English 12.5
Poached free range eggs, Cumberland sausage, streaky bacon, field mushrooms, tomato & baked beans

Breakfast roll 8
fried egg, sausage, crispy bacon, melted cheese & bbq sauce

baked beans 3 streaky bacon 4
crushed avocado 3 smoked salmon 4
field mushrooms 3 Cumberland sausages 4

Chorizo & cherry tomato baked eggs 9
crushed avocado, croutons & herbs

Devon crab Benedict 12
lime hollandaise & flaked chillies

Crushed avocado on toast 9.5
poached eggs, chives & chilli

Braised rib & smoked cheddar toastie, 13
mustard mayo, skin-on-fries

Beer sticks 2.5

Mixed nuts 3

Bread, herb butter & roasted garlic 3.5

Cheese straws 3

Green olives 3

STARTERS

From midday

BURGERS

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

Burrata 10.5 (v)
glazed mushrooms, radicchio & croutons

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

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

MAINS

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

Roasted cod 18
tomato compote, white beans & rainbow chard

Fish goujons 14
house-made tartare sauce, peas & skin-on-fries

Grilled chicken breast paillard 16.5
baby potatoes, green beans & mushrooms

Lake District 250g rib eye 27
Béarnaise & skin-on-fries

Venison loin 18
potato mash, glazed carrots & juniper jus

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

ALL 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

Vanilla cheesecake 7.5
caramel & plum compote

Coffee crème brûlée 7.5
hazelnut cream

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 & walnut brownie 7.5
salted caramel sauce & vanilla ice cream

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

Autumn 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

Fizz Rovia 9.5

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

Garden Spritz 10

Belsazar Rosé, elderflower, mint & tonic

Seasonal G&T #8 12

Audemus Pink Pepper Gin, Fever Tree tonic & mango

Seasonal G&T #9 11

Botanist Gin, Mediterranean tonic, sage leave & 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 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

'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

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

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%

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.