

# 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 toasted 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*

Beer sticks 3.5

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*

Roasted tomato soup 6 (v)  
*spiced sourdough crouton*

Poached duck egg 10  
*asparagus, pea shoots & hollandaise*

Citrus cured sea trout 11  
*beetroot relish, horseradish cream & rye crisp*

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

Courgette & quinoa burger 12.5 (v)  
*baby gem, celeriac remoulade*

Chicken burger 14.5  
*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

Hot smoked salmon 13  
*quinoa, feta, sweet bell peppers & rocket*

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

Poached hens egg 13 (v)  
*glazed artichokes, crispy potato rosti & purple sprouting broccoli*

Roasted cod 20  
*peas, broad beans, asparagus & wild garlic sauce*

Grilled chicken paillard 16.5  
*green beans, spinach, sundried tomatoes & capers*

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

Red wine braised short rib 20.5  
*savoy cabbage & caramelised shallots*

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

## SIDES

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

Purple sprouting broccoli, garlic & chilli 3.5  
Truffle mash potato 5

Kale & rainbow chard, toasted almonds 3.5  
Crisp lettuce & 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*

Elderflower panna cotta 7.5  
*crushed honeycomb*

Blood orange cheesecake 7.5  
*citrus cream*

Apple & rhubarb crumble 7.5  
*mascarpone ice cream*

## PUDDINGS

Cheese selection 10  
*crackers & quince jelly*

Frozen creams & sorbets 1.5  
*made in-house*

Lemon & poppy seed sponge 7.5  
*lemon cream*

PX over ice cream 7.5  
*chocolate crumble*

Dark chocolate tart 7.5  
*salted caramel 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

Spring Cup 10  
*Sipsmith London Cup, Fever-Tree lemonade, raspberries, cucumber & 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*

Aged Old Fashioned #7 10  
*Woodford Reserve, teapot bitters, Angostura*

Seasonal G&T #10 12  
*FAIR. Gin, Fever-Tree tonic, fresh pineapple & juniper berries*

Seasonal G&T #11 11  
*Gin Mare, Mediterranean tonic, olives, thyme & rosemary*

## CHAMPAGNE & SPARKLING

NV Prosecco, Ca' Degli Ermellini, Extra Dry, 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 75

NV Francis Boulard, "Murgiers", Extra Brut, Champagne, FRA  
Bottle 80

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

## ROSÉ

'16 Cinsault, Château Fontainebleau, Provence, FRA  
Glass 7.5 / Carafe 21 / Bottle 30

## 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

'16 Viognier, "974", Château Pesquie, Rhône Valley, FRA  
Glass 8 / Carafe 20 / Bottle 30

'16 Sauvignon Blanc, Levin, Loire Valley, FRA  
Glass 8.5 / Carafe 24 / Bottle 35

'16 Rioja Blanco, "4 Caminos", Moraza, Rioja, ESP  
Glass 9 / Carafe 25.5 / Bottle 38

'15 Tokaji Dry, "Vision", Holdvolgy, Tokaji, HUN  
Glass 9.5 / Carafe 27 / Bottle 40

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

'15 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

'16 Cabernet Sauvignon-Franc, "Rendez-Vous", Viranel, Languedoc, FRA  
Glass 9 / Carafe 24 / Bottle 35

'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

## JUICES

Freshly squeezed juices 4.5  
Orange  
Apple, raspberry & red pepper  
Pear, cucumber, celery & spinach  
Apple, peach & raspberry  
Carrot, apple & ginger

Chegworth Valley 4.5  
Cox & Bramley Apple  
Pear  
Apple & Raspberry

Cranberry, Pineapple, Pink Grapefruit 4.5

## BEER & CIDER

360° Brewing Co. 5  
"Pilsner", England, 4.8%

Hoxton Cidersmiths 5  
"Harry Masters Jersey", Cider, England 5%

Guinness 5.2  
Stout, Ireland, 4.2%

Meantime 5.5  
"Yakima Red", Red Ale, England, 4.1%

Peroni 6  
"Nastro Azzurro", Lager, Italy 5.1%

Crate 6  
Pale Ale, England, 4.1%

## WEEKDAY BREAKFAST FROM 7:30AM & WEEKEND BRUNCH FROM 9AM

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