

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
on sourdough

Vanilla French toast 8
almonds, crème fraîche & fresh berries

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

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

Croque Monsieur 10
Wiltshire ham, oak smoked cheddar & crisps

House pickles 2.5

Bread, herb butter & roasted garlic 3.5

Smoked paprika crisps 2

Mixed nuts 3

Green olives 3

STARTERS

From midday

BURGERS

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

Beetroot-cured sea bream 11
mandarin dressing, coriander

Heritage tomato salad 10.5 (v)
burrata, cucumber & basil dressing

Cumbrian native breed beef burger 14.5
tomato relish, melted cheese, crispy bacon
& Bloody Mary ketchup

Courgette & quinoa burger 11.5 (v)
baby gem, cucumber, mint & yoghurt

Chicken burger 13.5
crushed avocado, lettuce, tomato & spicy mayo

Wagyu beef burger 18
shredded lettuce, smoked Montgomery cheddar
sunblushed tomatoes & truffle mayo

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

MAINS

English pea & herb risotto 13 (v)
preserved lemon & crispy shallots

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
tomato & broad bean salad,
tomato sauce vierge

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

Salt marsh lamb cutlets 18
braised cheek, minted peas
& crushed new potatoes

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

Roller 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

Milk & dark chocolate delice 7.5
cherries

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

White chocolate panna cotta 7.5
strawberries & crumble

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, cucumber & lemon verbena

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

'15 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

'14 Gamay, Côte-de-Brouilly, La Voûtes des Crozes, Beaujolais, FRA

Glass 9 / Carafe 25 / Bottle 37

'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

'04 Rioja Reserva, Viña Tondonia, Bodegas Lopez de Heredia, Rioja, ESP

Glass 15 / Carafe 43 / Bottle 64

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

Isle of Wight Yellow Tomato 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%

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

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