

# SATURDAY MENU

## SHARPENERS

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

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

Rhubarb & Raspberry Bellini 12  
*Prosecco, rhubarb liqueur & raspberries*

## BRUNCH

Vegan chia pot 5  
*mango, blueberries  
& pomegranate*

House granola 6  
*Greek yoghurt & berries*

*Until 4pm*

Fresh fruit salad 6 (vg)  
*toasted coconut & orange juice*

Vanilla French toast 9  
*almonds, crème fraîche  
& fresh berries*

## HAPPY EGGS

Chorizo & cherry tomato baked eggs 9  
*crushed avocado, croutons & herbs*  
2 eggs any style 7  
*on toasted sourdough*

*from St. Ewe Free Range Eggs, Cornwall*  
Crushed avocado on toast 10.5  
*poached eggs, chives & chilli*  
add streaky bacon 4, smoked salmon 4

Devon crab Benedict 13  
English ham "Benedict" 11  
Smoked salmon "Royale" 12  
Spinach "Florentine" 10

## SIDES 3

*Baked beans  
Crushed avocado  
Roasted mushrooms  
Herb roasted tomato*

## FULL ENGLISH 14

*Poached eggs, Cumberland sausage,  
streaky bacon, black pudding,  
hash brown, field mushrooms,  
tomato & baked beans*

## FULL VEGGIE 13.5

*Poached eggs, veggie sausage,  
field mushrooms, tomato,  
baked beans, pea  
& courgette hash*

## SIDES 4

*Streaky bacon  
Smoked salmon  
Cumberland sausages  
Black pudding*

Beer sticks 3.5  
Mixed nuts 3.5 (vg)

Bread, herb butter & roasted garlic 3.5  
Warm pork scotch egg, spiced plum ketchup 5.5

Cheese straws 3.5  
Green olives 3.5 (vg)

## STARTERS

*From midday*

## BURGERS

Crispy squid 8.5  
*coriander shoots, chilli & lime dip*  
Charred peaches 8 (vg)  
*watercress, almond curd & toasted seeds*  
Ham hock terrine 10  
*summer leaves, smoked mayonnaise & toasted sourdough*  
Citrus marinated stone bass 11  
*coriander, lemon mayo & chilli*  
Baked Camembert sharing board 18  
*sweet chilli chutney, smoked speck, garlic bread & baby veg*

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 11 (vg)  
*avocado, toasted seeds, broccoli,  
mixed sprouts & mustard dressing*  
add grilled chicken or smoked salmon 4

Caesar salad 10  
*anchovies, herb dressing & parmesan*  
add grilled chicken or smoked salmon 4

## MAINS

Grilled chicken paillard 16.5  
*heritage tomatoes, fine beans & fresh leaves*  
Roast Suffolk lamb saddle 25  
*summer courgettes, red wine sauce*

Lake District 250g rib eye 27  
*Béarnaise & skin-on-fries*  
Long bone Tomahawk pork chop 24  
*Jersey Royals, peppercorn sauce & crackling*  
Fish goujons 14.5  
*house-made tartare sauce, peas & skin-on-fries*

Roasted cod 20  
*heritage tomatoes, parsley & lemon*  
Cauliflower 'steak' 12 (vg)  
*bulgur wheat, pickled cauliflower  
& caper dressing*

## SIDES

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

Purple sprouting broccoli, garlic & chilli 3.5  
Steamed Jersey Royals, lovage butter 4.5

Kale & rainbow chard, toasted almonds 3.5  
Crisp lettuce & fresh herbs, mustard dressing 3

## SUNDAY ROAST

Rolled Middle White pork belly, apple compote & crackling 19.5 | Slow roasted Suffolk lamb shoulder, confit garlic & mint jelly 20.5  
Roasted Longhorn rump of beef, horseradish cream 22.5 | Half free range chicken, confit garlic & bread sauce 18.5  
Summer squash, courgette & feta pie 15 (v)

*Served with Yorkshire pudding, glazed market vegetables, crisp roast potatoes & jug of gravy. Available from midday on Sundays*

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 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 13  
*FAIR. Gin, Fever-Tree tonic, fresh pineapple & juniper berries*

Seasonal G&T #11 13  
*Gin Mare, Mediterranean tonic, olives, thyme & rosemary*

## CHAMPAGNE & SPARKLING

NV Prosecco, "Rustico", Nino Franco, 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 65

NV Gratiot-Pillière, Brut Rosé, Champagne, FRA  
Glass 12.5 / Bottle 68

'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

'17 Cinsault, "Arcades", Château Fontainebleau, Provence, FRA  
Glass 8 / Carafe 22 / Bottle 32

'17 Cinsault, Cru Classé, "Symphonie", St-Marguerite, Provence, FRA  
Glass 10.5 / Carafe 30 / Bottle 45

## 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

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

'17 Loureiro, Vinho Verde, "Pequenos", Marcio Lopez, PRT  
Glass 9 / Carafe 25 / Bottle 39

'15 Tokaji Dry, "Vision", Holdvolgy, Tokaji, HUN  
Glass 10 / Carafe 28 / Bottle 42

'15 Chenin Blanc, Saumur, "Argile", Château du Hureau, Loire Valley, FRA  
Glass 12 / Carafe 33 / Bottle 48

'14 Chardonnay, Chablis, "Comte de Béru", Château de Béru, Burgundy, FRA  
Glass 12.5 / Carafe 34 / Bottle 49

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

'16 Priorat, "Menu", Mas Martinet, Priorat, ESP  
Glass 9.5 / Carafe 25 / Bottle 37

'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. 5.2  
"Pilsner", England, 4.8%

Hoxton Cidersmiths 5.2  
"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%

## BREAKFAST WEEKDAYS FROM 7:30AM & WEEKEND FROM 9AM

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