

SUNDAY MENU

From midday

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

House pickles 2.5

Bread, herb butter & roasted garlic 3.5

Cheese straws 3

Mixed nuts 3

Green olives 3

STARTERS

Crispy squid 8.5
coriander shoots, chilli & lime dip

Chilled leek & potato soup 7 (v)
cheese straws

Caesar salad 7
anchovies, herb dressing
& parmesan
add grilled chicken & crispy skin 4

Salmon & bream tartare 11
avocado cream, cucumber & coriander

Burrata 10.5 (v)
glazed mushrooms, radicchio & croutons

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

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

Chicken burger 14
crushed avocado, lettuce, tomato & spicy mayo

SIDES

Skin-on-fries 3.5
Skin-on-fries, truffle & parmesan 4

Charred broccoli, garlic & chilli 3.5
Baby new potatoes, chive cream cheese 4

Heritage carrots, rosemary & honey 4
Green salad, fresh herbs & mustard dressing 3

ALL DAY SUNDAY ROAST

Rolled Saddleback pork belly 19.5
apple compote & crackling

Slow roasted Lavinton lamb shoulder 20.5
confit garlic & mint jelly

Dry-aged Lancashire beef sirloin 22.5
horseradish cream

Castlemead farm free range chicken 18.5
chipolatas & bacon

Served with Yorkshire pudding, glazed market vegetables & duck fat roast potatoes

Lemon tart 7.5
coconut mousse

Dark chocolate crème brûlée 7.5
coffee chantilly & pistachios

Vanilla cheesecake 7.5
nectarines, orange zest & basil

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

Mango & raspberry Pavlova 7.5
raspberry sorbet

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, strawberry & mint

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

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

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

'13 Chenin Blanc, Saumur, "Argile", Château du Hureau, Loire Valley, FRA
Glass 10.5 / Carafe 29 / Bottle 43

'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

'15 Rioja, "Bicicleta Voladora", Quinta Milú, Rioja, ESP
Glass 9.5 / Carafe 27 / Bottle 39

'10 Grenache-Syrah, "Le Vallon", Domaine Milan, Provence, FRA
Glass 10 / Carafe 28 / Bottle 42

'14 Malbec, "Combal", Domaine Cosse Maisonneuve, Cahors, FRA
Glass 11 / Carafe 29 / Bottle 43

'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

'14 Sangiovese, "Rosa di Fonterenza", Fonterenza, Tuscany ITA
Glass 9.5 / Carafe 27 / Bottle 40

'16 Coteaux d'Aix-en-Provence, Château La Coste, Provence, FRA
Glass 10.5 / Carafe 29 / Magnum 85

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%

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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