

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

Beer sticks 2.5

Mixed nuts 3

Bread, herb butter & roasted garlic 3.5

Cheese straws 3

Green olives 3

STARTERS

Crispy squid 8.5

coriander shoots, chilli & lime dip

Roasted mushroom soup 7 (v)

truffle cream

Caesar salad 7

anchovies, herb dressing

& parmesan

add grilled chicken & crispy skin 4

Mulled cider cured trout 11

celeriac remoulade, apple & cider compote, rye crisp

Chicory & apple salad 9.5 (v)

toasted walnuts, Stilton, red wine dressing

MAINS

Roasted mushroom rigatoni 13 (v)

spinach, parmesan & mascarpone cream

Roasted salmon 16

slow cooked leeks, samphire,

Champagne sauce

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 4.5

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

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 free range chicken 18.5

bacon & sage stuffing

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

Available from midday on Sundays

Dried fruit & pistachio nougat parfait 7.5

berry compote

Mulled wine poached pear 7.5

sour cream & gingerbread

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 brownie 7.5

Christmas pudding 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

Mulled Wine 6.5

Our house recipe with all your favourite winter spices

Winter 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

Seasonal G&T #8 12

Audemus Pink Pepper Gin, Fever Tree tonic & vanilla

Seasonal G&T #9 11

Botanist Gin, Mediterranean tonic, sage leaves & 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 Francis Boulard, "Murgiers", Extra Brut, Champagne, FRA
Bottle 75

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

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

'14 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

'05 Haut-Médoc, Cru Bourgeois, Château Peyrabon, Bordeaux, FRA
Glass 15 / Carafe 43 / Bottle 65

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
Apple, pear & blackberry
Pear, cucumber, celery & spinach
Beetroot, orange & pear
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

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