

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 3.5

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 tomato soup 6 (v)
spiced sourdough crouton

Beef carpaccio 11
shallots, hazelnuts, smoked chilli & lime mayo

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

MAINS

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

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

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

Superfood salad 10.5 (v)
avocado, toasted seeds, broccoli, mixed sprouts
& mustard dressing

add grilled chicken 3,
feta 2.5, smoked salmon 3.5

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

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

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 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

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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