

# 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

Smoked paprika crisps 2

Mixed nuts 3

Green olives 3

## STARTERS

Crispy squid 8.5  
coriander shoots, chilli & lime dip  
Chilled tomato & cucumber soup 7 (v)  
garlic croutons

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

Beetroot-cured sea bream 11  
mandarin dressing, coriander  
Heritage tomato salad 10.5 (v)  
burrata, cucumber & basil dressing

## 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

Cumbrian native breed beef burger 14.5  
tomato relish, melted cheese, crispy bacon  
& Bloody Mary ketchup  
Chicken burger 13.5  
crushed avocado, lettuce, tomato & spicy mayo

## 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

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

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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