

# 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

Salmon & bream tartare 11  
avocado cream, cucumber & 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 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

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

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

Warm Madeleines 7.5  
vanilla chantilly

PX over ice cream 7.5  
chocolate crumble

Eton Mess 7.5  
strawberries & raspberries

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

### 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

'16 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

'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

'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

## 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

## 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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