

BAR MENU

Smoked paprika crisps	2
House pickles	2.5
Mixed nuts / green olives	3
Skin-on-fries / add truffle & parmesan	3.5 / 4
Crispy squid, coriander shoots, chilli & lime dip	8.5
Country sharing board	18
Croque Monsieur, Wiltshire ham, cheddar & crisps	10
Caesar salad / add grilled chicken	9.5 / 13.5
Beef burger, tomato relish, cheese, bacon & skin-on-fries	14.5



BEER & CIDER

DRAUGHT	Pint
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%	

PERCY & FOUNDERS

BOTTLED	Bottle
Freedom	4
Pale Ale, England, 4.2%	
The Kernel	4.5
"Table Beer", Pale Ale, England, 3%	
Gipsy Hill	5
"Hepcat", Session IPA, England, 4.6%	
1936 Bière	5
Lager, Locher Family, Switzerland, 4.7%	
Howling Hops	5
"Bohemian", Pilsner, England, 4.6%	
Einstök	5.5
White Ale, Iceland, 5.2%	

NON - ALCOHOLIC

Basilica • Long	5
Passion fruit, apple juice, lime & basil syrup	
Kiwilicious • Long	5
Kiwi, apple, strawberry, lime & fresh mint	
Apple & Ginger Mockito • Long	5
Apple juice, Fever-Tree Ginger Ale, fresh mint & lime	
Elderflower Fizz • Long	5
Elderflower cordial, lemon juice & soda	

An optional 12.5% service charge will be added to your bill.
Please inform us if you have any dietary or allergen requirements.

1 Pearson Square, London W1W 7EY
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CHAMPAGNE & SPARKLING	125 ml / Bottle
NV Nino Franco, Prosecco, "Rustico", Brut Veneto, ITA	7.5 / 38
NV Billecart-Salmon, "Brut Réserve", Brut Champagne, FRA	12 / 60
NV Gratiot-Pillièrre, Brut Rosé Champagne, FRA	12.5 / 65

Fancy something different? Please ask for our full wine list

ROSÉ	175 ml / Bottle
2016 Cinsault, Château Fontainebleau Provence, FRA	7.5 / 30
2014 Triomphe - Pinot Noir, Ancre Hill Monmouthshire, WAL	35
2014 "Rosa di Fonterenza", Fonterenza Tuscany, ITA	9.5 / 40
2016 Ajaccio, "Faustine", Comte Abbattu Corsica, FRA	48
2016 "Symphonie", Ch. Sainte-Marguerite, Cru Classé Provence, FRA	55
2016 Bandol, Domaine Tempier, Provence, FRA	65
2015 Coteaux d'Aix-en-Provence, Château La Coste Provence, FRA (Magnum)	85

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SEASONAL CLASSICS

Summer Cup	7.5
Sipsmith London Cup, lemonade, cucumber & lemon verbena	
Brit Spritz	9
Kamm & Sons Aperitif, Prosecco, elderflower & grapefruit	
Soho Spritz	9
Aperol, Crème de Pêche, Prosecco & soda	
Fizz Rovia	9.5
St Germain Elderflower, Prosecco, mint & lime	
The Flying Cucumber	10
Hendrick's Gin, King's Ginger, raspberry, cucumber & egg white	

GIN	Single Shot
Bombay Sapphire, England	4
Sipsmith London Dry, England	4.5
Whitley Neill Gin, England	4.5
Sacred Gin "Hand Distilled", England	4.5
Hendrick's, Scotland	4.5
Jensen's Old Tom, England	4.5
Sipsmith Sloe Gin, England	4.5
Mare, "Mediterranean", Spain	5
Hepple, "High Fidelity", England	5
Tanqueray "N°10", England	5.5
Fishers London Dry, England	5.5
Monkey 47, Germany	5.5
<i>All served with Fever-Tree mixers</i>	1.75

SEASONAL G&T

Seasonal G&T #2	11
Gin Mare, elderflower tonic & samphire	
Seasonal G&T #7	12.5
Fishers London Dry Gin, Mediterranean tonic, grapefruit & rosemary	

HOUSE COCKTAILS

Firebird • Long	9
El Jimador Blanco Tequila Ginger beer, Crème de Cassis & chilli agave syrup	
Lady Percy • Martini	9.5
Sacred Gin Lime juice, egg white & sage	
Nutty By Nature • Short	9.5
Bombay Sapphire Gin, Toschi Nocello Walnut Bitters, lime & marjoram	
Spiced Conquistador • Martini	9.5
Kraken Black Spiced Rum, Cocchi Vermouth di Torino Giffard Agave & Aztec Bitters	
Watermelon Poetry • Martini	10
Grey Goose Vodka, Saliza Amaretto fresh watermelon juice & lime	
Violet Bloom • Martini	10
ABA Pisco Crème de violette, lime juice & egg white	
La Vie En Rose • Martini	10
Grey Goose "Le Citron" Vodka Elderflower, apple & raspberry	
Purple Reign • Flute	10
Prosecco, Chambord Apple & blackberries	
Basil Brush • Long	10.5
Grey Goose Vodka Apple, passion fruit, basil syrup & lime	
Cuban Storm • Short	11.5
Bacardi Carta Oro, Velvet Falernum, Ardbeg Uigeadail, ginger & lime	
New Old Fashioned #5 • Short	11.5
Woodford Reserve Bourbon, Dubonnet strawberry syrup & balsamic	
Bella Vita • Short	12
Sipsmith London Dry Gin Aperol, strawberry, orange & lemon verbena	

Classic cocktails available upon request

An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.

Classic cocktails available on request.
We use local British produce whenever possible.