

ALL DAY MENU

Homemade pork crackling 3.5
Mixed nuts 3.5 (v)

Bread, herb butter & roasted garlic 3.5
Warm pork scotch egg, spiced plum ketchup 5.5

Cheese straws 3.5
Green olives 3.5 (vg)

STARTERS

Crispy squid 9
chilli & lime dip

Roasted beetroot 8 (vg)
watercress, almond curd & toasted seeds

Chicken liver parfait 10
pickled gooseberries & brioche

Seared beef fillet 12
roast figs, rocket, radish & toasted cashews

Citrus marinated tuna tartare 11.5
pickled kohlrabi, fennel & coriander

Sharing board 18.5
Scotch egg, British cheese, speck, pickles & sourdough

BURGERS

Cumbrian native breed beef burger 16
tomato relish, melted cheese, crispy bacon & Bloody Mary ketchup

Courgette & quinoa burger 13 (v)
baby gem, celeriac remoulade

Chicken burger 15
crushed avocado, lettuce, tomato & spicy mayo

Wagyu beef burger 18
caramelised red onions, smoked Montgomery cheddar & truffle mayo

All served with rosemary skin-on-fries

SALADS

Smoked trout 13
baby gem, sweet potato, alfalfa, radish & toasted seeds

Superfood 12 (vg)
avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing
add grilled chicken or smoked salmon 4

Caesar salad 11
anchovies, pancetta, soft boiled egg, parmesan & herb dressing
add grilled chicken or smoked salmon 4

MEAT

Grilled chicken paillard 16.5
heritage tomatoes, fine beans & fresh leaves

Roast Suffolk lamb saddle 25
courgettes, red wine sauce

Norfolk pork belly 20
baby carrots, grilled spring onion & apple

Chicken, mushroom & leek pie 15.5
spring greens & gravy

GRILL

From the wood-fired grill
Dry-aged native breeds

Lake District 250g veal chop 22
Aberdeen Angus 250g rib eye 25
Aberdeen Angus 200g fillet 29
Chef's cut for 2 to share m/p

add a sauce 2
Béarnaise, green peppercorn, red wine

FISH

Fish goujons 14.5
house-made tartare, peas & skin-on-fries

Pan roasted plaice 22
green beans, caper & parsley butter

Sea bream 20
pickled cucumber, grilled fennel & summer greens

VEGETARIAN

Roast cauliflower 12 (vg)
bulgur wheat, pickled cauliflower & caper dressing

Ricotta dumplings 15 (v)
peas, broad beans & mint

SIDES

Rosemary skin-on-fries 4
Truffle & parmesan skin-on-fries 4.5

Purple sprouting broccoli, garlic & chilli 4
New potatoes with lovage butter 4

Green beans & shallot butter 4
Crisp lettuce & fresh herbs, mustard dressing 3

SUNDAY ROAST

Longhorn rump of beef, horseradish cream 22.5 | Suffolk leg of lamb, confit garlic & mint jelly 20.5
Rolled Middle White pork belly, apple compote & crackling 19.5 | Half free range chicken, confit garlic & bread sauce 18.5
Summer squash, courgette & feta pie 15 (v)

Served with Yorkshire pudding, glazed market vegetables, crisp roast potatoes & jug of gravy. Available from midday on Sundays

PUDDINGS

Elderflower panna cotta 7.5
crushed honeycomb

Eton mess 7.5
fresh strawberries & meringue

Chocolate mousse 7.5
raspberry sorbet

British cheese selection 10
crackers & quince jelly

Honey parfait 7.5
apricots & basil

Cherry & almond tart (vg) 7.5
passionfruit sorbet

BREAKFAST WEEKDAYS FROM 7:30AM & WEEKEND FROM 9AM

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 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
Buffalo Trace Bourbon, teapot bitters, Angostura

Seasonal Large G&T #12 12
King of Soho Gin, Mediterranean Fever-Tree tonic, strawberries, lime & mint

Seasonal Large G&T #13 12
Langley's Old Tom, Fever-Tree tonic, citrus zest & thyme

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 65

NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA
Glass 12.5 / Bottle 68

'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

'17 Cinsault, "Arcades", Château Fontainebleau, Provence, FRA
Glass 8 / Carafe 22 / Bottle 32

'17 Cinsault, Cru Classé, "Symphonie", St-Marguerite, Provence, FRA
Glass 10.5 / Carafe 30 / Bottle 45

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

'17 Sauvignon Blanc, Levin, Loire Valley, FRA
Glass 8.5 / Carafe 24 / Bottle 35

'15 Tokaji Dry, "Vision", Holdvolgy, Tokaji, HUN
Glass 9.5 / Carafe 26 / Bottle 38

'16 Pinot Blanc, Weissburgender, Andreas Bender, Mosel, GER
Glass 10 / Carafe 28 / Bottle 40

'15 Chenin Blanc, Saumur, "Argile", Château du Hureau, Loire Valley, FRA
Glass 12 / Carafe 33 / Bottle 48

'14 Chardonnay, Chablis, "Comte de Béru", Château de Béru, Burgundy, FRA
Glass 12.5 / Carafe 34 / Bottle 49

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 Cabernet Sauvignon-Franc, "Rendez-Vous", Viranel, Languedoc, FRA
Glass 9 / Carafe 24 / Bottle 35

'16 Priorat, "Menu", Mas Martinet, Priorat, ESP
Glass 9.5 / Carafe 25 / Bottle 37

'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

Braybrooke 5.5
"Keller Lager", England, 4.8%

Peroni 6
"Nastro Azzurro", Lager, Italy 5.1%

Meantime 5.5
"Yakima Red", Red Ale, England, 4.1%

Crate 6
Pale Ale, England, 4.1%

Five Points 6
Extra Pale Ale, England, 4%

Guinness 5.5
Stout, Ireland, 4.2%

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