

SATURDAY BRUNCH

SHARPENERS

P&F Bloody Mary 8.5
vodka & our classic house recipe

Bloody Bull 8.5
garlic & rosemary infused vodka, tomato,
beef stock & spices

Rhubarb & Raspberry Bellini 12
Prosecco, rhubarb liqueur & raspberries

BRUNCH

Vegan chia pot 5 (vg)
mango, blueberries & pomegranate

House granola 6
Greek yoghurt & berries

Until 4pm

Fresh fruit salad 6 (vg)
toasted coconut & orange juice

Vanilla French toast 9
almonds, crème fraîche & berries

FREE RANGE EGGS

from St. Ewe, Cornwall

Chorizo & cherry tomato baked eggs 9
crushed avocado, croutons & herbs

2 eggs any style 7
on toasted sourdough

Crushed peas & feta on toast 10
poached eggs

Crushed avocado on toast 10.5
poached eggs, chives & chilli
add streaky bacon 4, smoked salmon 4

Devon crab Benedict 13

English ham Benedict 11

Smoked salmon Royale 12

Spinach Florentine 10

SIDES 3

Baked beans (vg)
Crushed avocado (vg)
Roasted mushrooms (v)
Herb roasted tomato (v)

FULL ENGLISH 14

Poached eggs, Cumberland sausage,
streaky bacon, black pudding,
hash brown, field mushrooms,
tomato & baked beans

FULL VEGGIE 13.5

Poached eggs, veggie sausage,
field mushrooms, tomato,
baked beans, pea
& courgette hash

SIDES 4

Streaky bacon
Smoked salmon
Cumberland sausages
Black pudding

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

From midday

BURGERS

Crispy squid 9
chilli & lime dip

Roast Jerusalem artichoke soup 8 (v)
truffle & sourdough

Wild mushrooms on brioche 10 (v)
poached egg & celery cress

Beetroot cured bass 11.5
fennel & lemon mayo

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

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

Autumn veg 12 (v)
Jerusalem artichoke, beetroot, alfalfa,
radish & citrus dressing
add grilled chicken or smoked salmon 4

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

MAINS

Chicken paillard 16.5
kale, sundried tomato & caper berries

Braised beef cheek 23.5
potato, king oyster mushrooms, parsnips,
pearl onions & lardons

Lake District 250g rib eye 27
Béarnaise & rosemary skin-on-fries

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

Pan roasted lemon sole 22
caper, parsley butter & green beans

Roast pumpkin 12 (vg)
puy lentils, mushroom, onion
& pomegranate dressing

SIDES

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

Tenderstem broccoli, chilli & garlic 4
Truffle mash 5

Roast heritage carrots, chestnuts & sage 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
Chestnut & mushroom nut roast 15 (v)

Served with Yorkshire pudding, glazed market vegetables, crisp roast potatoes & jug of gravy.

Available from midday on Sundays

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

- Autumn Cup 10
London Cup, blackberries, orange, cucumber, thyme & Fever-Tree lemonade
- 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 #14 12
King of Soho, blackberries, thyme & Fever-Tree tonic
- Seasonal Large G&T #15 13
Roku Gin, star fruit, edible flowers & Fever-Tree tonic

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-Pillière, 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

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
- '17 Rioja, "Bicicleta Voladora", Quinta Milú, Rioja, ESP
Glass 10 / Carafe 27 / Bottle 40
- '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
Beetroot, orange & pear
Pear, cucumber, celery & spinach
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%

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.