

# 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

Rhubarb & Raspberry Bellini 12  
Prosecco, rhubarb liqueur & raspberries

## BRUNCH

Until 4pm

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

House granola 6  
Greek yoghurt & berries

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 7.5  
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

## LUNCH

From midday

### STARTERS

Crispy squid 9  
chilli & lime dip

Roasted wild mushroom soup 8.5 (v)  
truffle cream

Mulled cider cured trout 11  
celeriac remoulade, apple & cider compote, rye crisp

Sharing board 17.5  
baked Camembert, truffle ham & toasted bread

Rock Oysters 15 / 25  
6 or 12

### BURGERS

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

Wagyu beef burger 19.5  
caramelised red onions, smoked Montgomery cheddar  
& truffle mayo

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

All served with rosemary skin-on-fries

## SALADS

Winter Chop 12 (v)  
baby gem, radicchio, apple, cranberry,  
walnuts & blue cheese 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 11  
anchovies, pancetta, soft boiled egg,  
Parmesan & herb dressing  
add grilled chicken or smoked salmon 4

## MAINS

Chicken paillard 16.5  
roasted squash, spinach, tenderstem  
broccoli & preserved lemon dressing  
Galloway grass fed 300g rib eye 29  
Béarnaise & rosemary skin-on-fries

Roast free-range turkey breast & confit leg 19.5  
pork stuffing, roast trimmings & cranberry compote

Venison Wellington 24  
tenderstem broccoli, braised red cabbage & gravy

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

Pan roasted lemon sole 22  
capers, brown shrimp butter & swiss chard

Roasted celeriac 12 (vg)  
hazelnut cream, wild mushroom,  
charred onion & kale

## SIDES

Rosemary skin-on-fries 4 (v)  
Truffle & Parmesan skin-on-fries 4.5

Roasted heritage carrots, chestnuts & sage 4 (v)  
Crisp lettuce & fresh herbs, mustard dressing 3 (vg)

Tenderstem broccoli, chilli & garlic 4 (vg)  
Truffle mash 5 (v)

## SUNDAY ROAST

Longhorn rump of beef, horseradish cream 22.5 | Suffolk leg of lamb, roasted garlic & mint jelly 20.5  
Rolled Middle White pork belly, apple compote & crackling 19.5 | Half free range Windsor chicken, roasted 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

Mulled Wine 6.5

*Our house recipe with all your favourite winter spices*

Winter 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 #16 12

*Hepple Gin, blackberries, sage, Fever-Tree tonic*

Seasonal Large G&T #17 12.5

*Aviation American Gin, vanilla pod & edible flowers*

## CHAMPAGNE & SPARKLING

NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA  
Glass 7.5 / Bottle 38

NV Pelegrim, Westwell, Extra Dry, Kent, ENG  
Bottle 55

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

'17 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

'17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA  
Glass 12 / Carafe 33 / Bottle 48

'15 Chardonnay, Bourgogne Blanc, Vincent Dancer, Burgundy, FRA  
Glass 15 / Carafe 42 / Bottle 58

## 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 Syrah-Grenache, 'Terrasses Régis', Boucabeille, Roussillon, FRA  
Glass 8 / Carafe 21 / Bottle 29

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

'15 Rioja, Crianza, Biga de Luberrri, Rioja, ESP  
Glass 10 / Carafe 28 / 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

'15 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA  
Glass 13 / Carafe 37 / Bottle 54

## 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 & WEEKENDS FROM 9AM

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