

SATURDAY MENU

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

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
& fresh berries

HAPPY EGGS

Chorizo & cherry tomato baked eggs 9
crushed avocado, croutons & herbs
2 eggs any style 7
on toasted sourdough

from St. Ewe Free Range Eggs, Cornwall
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
Crushed avocado
Roasted mushrooms
Herb roasted tomato

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

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

Chicken liver parfait 10
pickled gooseberries & brioche

Citrus marinated tuna tartare 11.5
pickled kohlrabi, fennel & coriander

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

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

MAINS

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

Roast Suffolk lamb saddle 25
courgettes, red wine sauce

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

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

Sea bream 20
pickled cucumber, grilled fennel & greens

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

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

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-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

'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%

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

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