

SUNDAY MENU

From midday

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

Beer sticks 3.5
Mixed nuts 3.5 (vg)

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 8.5
coriander shoots, chilli & lime dip
Charred peaches 8 (vg)
watercress, almond curd & toasted seeds

Baked Camembert sharing board 18
*sweet chilli chutney, smoked speck,
garlic bread & baby veg*

British beef fillet tartare 12
confit egg yolk, spices & toasted sourdough
Citrus marinated stone bass 11
coriander, lemon mayo & chilli

MAINS

Cauliflower 'steak' 12 (vg)
*bulgur wheat, pickled cauliflower
& caper dressing*
Roasted cod 20
heritage tomatoes, parsley & lemon
Fish goujons 14.5
house-made tartare sauce, peas & skin-on-fries

Caesar salad 10
*anchovies, herb dressing & parmesan
add grilled chicken or smoked salmon 4*
Superfood salad 11 (vg)
*avocado, toasted seeds, broccoli,
mixed sprouts & mustard dressing
add grilled chicken 4, feta 3, smoked salmon 4*

Grilled chicken paillard 16.5
heritage tomatoes, fine beans & fresh leaves
Cumbrian native breed beef burger 15
*tomato relish, melted cheese,
crispy bacon
& Bloody Mary ketchup*

SIDES

Skin-on-fries 3.5
Skin-on-fries, truffle & parmesan 4.5

Purple sprouting broccoli, garlic & chilli 3.5
Steamed Jersey Royals, lovage butter 4.5

Kale & rainbow chard, toasted almonds 3.5
Crisp lettuce & fresh herbs, mustard dressing 3

SUNDAY ROAST

Rolled Middle White pork belly 19.5
apple compote & crackling
Slow roasted Suffolk lamb shoulder 20.5
confit garlic & mint jelly

Roasted Longhorn rump of beef 22.5
horseradish cream
Half free range chicken 18.5
confit garlic & bread sauce

Summer squash, courgette & feta pie 15 (v)
vegetarian gravy and trimmings

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

SIDES 3.5

Crackling

Cauliflower cheese

Stuffing

PUDDINGS

Elderflower panna cotta 7.5
crushed honeycomb

Eton mess 7.5
fresh strawberries & meringue

Dark chocolate tart 7.5
salted caramel ice cream

British cheese selection 10
crackers & quince jelly

Coffee sponge 7.5
malt ice cream & candied nuts

Aperol & summer fruit jelly 7.5
Prosecco 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
Woodford Reserve, teapot bitters, Angostura

Seasonal G&T #10 13
FAIR. Gin, Fever-Tree tonic, fresh pineapple & juniper berries

Seasonal G&T #11 13
Gin Mare, Mediterranean tonic, olives, thyme & rosemary

CHAMPAGNE & SPARKLING

NV Prosecco, "Rustico", Nino Franco, Brut, 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

'17 Loureiro, Vinho Verde, "Pequenos", Marcio Lopez, PRT
Glass 9 / Carafe 25 / Bottle 39

'15 Tokaji Dry, "Vision", Holdvolgy, Tokaji, HUN
Glass 10 / Carafe 28 / Bottle 42

'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

360° Brewing Co. 5.2
"Pilsner", England, 4.8%

Hoxton Cidersmiths 5.2
"Harry Masters Jersey", Cider, England 5%

Guinness 5.2
Stout, Ireland, 4.2%

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

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

Crate 6
Pale Ale, England, 4.1%

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