

# MAIN 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 wild mushroom soup 8.5 (v)  
*truffle cream*

Game terrine 11.5  
*pickles, cranberry chutney & sourdough*

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*

## GRILL

*From the wood-fired grill*  
*Dry-aged native breeds*

Galloway grass fed 300g rib eye 26  
Galloway grass fed 300g fillet 36  
Chef's cut for 2 to share m/p

*add a sauce 2*  
*Béarnaise, green peppercorn, red wine*

## MEAT

Chicken paillard 16.5  
*roasted squash, spinach, tenderstem broccoli & preserved lemon dressing*

Venison Wellington 24  
*tenderstem broccoli, braised red cabbage & gravy*

Norfolk pork belly 20  
*creamed sprouts, fondant potato & mushroom*

Steak & ale pie 15.5  
*herb mash & gravy*

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

## FISH

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

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

Pan roasted halibut 26  
*baby spinach & lobster sauce*

## VEGETARIAN

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

Pumpkin dumplings 15 (v)  
*roasted squash, buffalo ricotta, pickled walnuts & sage*

## 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*

## PUDDINGS

Sticky toffee pudding 7.5  
*vanilla ice cream*

Warm chocolate tart 7.5  
*brown butter ice cream*

British cheese selection 10  
*crackers & quince jelly*

Apple & cinnamon crumble 7.5  
*brandy custard*

Mulled wine poached pear 7.5  
*mascarpone ice cream*

## BREAKFAST WEEKDAYS FROM 7:30AM & WEEKENDS 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

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-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

## 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%

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