

MAIN MENU

STARTERS

- Rock Oysters 15 / 25
6 or 12
- 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
- Crispy squid 9.5
chilli & lime dip

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
- Superfood 12 (vg)
avocado, toasted seeds, broccoli,
mixed sprouts, pomegranate
& mustard dressing
- 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
250g rib eye 23
- Galloway grass fed
250g fillet 32
- 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

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

Served from midday on Sundays

- Slow roasted Waveney valley pork belly 19.5
Grass fed Galloway beef sirloin 23
- Chestnut & mushroom nut roast 16 (v)
- East Anglian herb marinated lamb shoulder 22.5
Half free range Windsor chicken 18.5

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

BREAKFAST WEEKDAYS FROM 7:30AM & WEEKENDS FROM 9AM, SUNDAY ROAST FROM MIDDAY

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

- Winter Cup 10
London Cup, blackberries, orange, cucumber, thyme & Franklin & Sons 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, Franklin & Sons rhubarb & hibiscus 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', Mt. 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%
- Five Points 6
Extra Pale Ale, England, 4%
- Two Tribes 6
'Tileyard', Session IPA, England, 3.8%
- Meantime 5.5
'Yakima Red', Red Ale, England, 4.1%
- Guinness 5.5
Stout, Ireland, 4.2%

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