

SUNDAY MENU

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

Crispy squid 9
chilli & lime dip

Roasted wild mushroom soup 8.5 (v)
truffle cream

Game terrine 11.5

pickles, cranberry chutney & sourdough

Sharing board 17.5

baked Camembert, truffle ham & toasted bread

Mulled cider cured trout 11

celeriac remoulade, apple compote, rye crisp

Rock Oysters 15 / 25

6 or 12

MAINS

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

Pan roasted halibut 26
baby spinach & lobster sauce

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

Caesar salad 11

anchovies, pancetta, soft boiled egg,
Parmesan & herb dressing

Superfood salad 12 (vg)

avocado, toasted seeds, broccoli, mixed
sprouts, pomegranate & mustard dressing

add grilled chicken 4, feta 3, smoked salmon 4

Chicken paillard 16.5

roasted squash, spinach, tenderstem
broccoli & preserved lemon dressing

Native breed beef burger 16

tomato relish, melted cheese, crispy
bacon & Bloody Mary ketchup

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

Rolled Middle White pork belly 19.5
apple compote & crackling

Suffolk leg of lamb 20.5
roasted garlic & mint jelly

Longhorn rump of beef 22.5
horseradish cream

Half free range Windsor chicken 18.5
roasted garlic & bread sauce

Chestnut & mushroom
nut roast 15 (v)
vegetarian gravy
& trimmings

Crackling 3.5

Cauliflower cheese 3.5

Stuffing 3.5

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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