
BRUNCH MENU

9AM - 4PM

House granola, Greek yoghurt & berries	5.5
Fruit salad, toasted coconut & orange juice	5
Crushed avocado on toast, poached eggs, chilli & herbs	9.5
Devon crab Benedict, lime hollandaise & flaked chillies	12
Baked eggs with chorizo, tomato salsa, croutons & avocado	9
Full English	12.5
2 eggs any style, on toast	6
Vanilla french toast, almonds, sour cream & fresh berries	8

SIDES 3

Baked beans · Crushed avocado · Spinach
Field mushrooms · Cherry tomatoes

SIDES 4

Streaky bacon · Smoked salmon
Cumberland sausage

PLEASE TURN OVER FOR OUR WEEKEND MENU, AVAILABLE FROM MIDDAY

BOTTOMLESS PROSECCO OR BLOODY MARY 18pp

Enjoy 2 hours of unlimited Prosecco or Bloody Mary while you dine with us, up to 10 guests.

EARLY RISER 8.5

Percy Bloody Mary · House recipe
Italian Bloody Mary · Yellow tomatoes, basil, mediterranean spices
Buck's Fizz · Prosecco & freshly squeezed orange

HOUSE SMOOTHIES 5

Green Dream · Pineapple, avocado, spinach, honey, coconut water
Winter Sun · Banana, mango, pineapple, coconut water
Pink Mistress · Banana, Greek yoghurt, cranberry juice, pomegranate & honey
Greek God · Kumquats, mango, soya milk, Greek yoghurt, honey & cinnamon
The Bench Press · Banana, chocolate, walnut, maple syrup, soy milk

FRESHLY SQUEEZED JUICE 4

Orange
Beetroot, carrot, celery, apple, ginger & mint
Pear, pineapple, red grapes & ginger
Cucumber, pear, celery & kale
Carrot, apple & broccoli

FRUIT JUICES 4

Chegworth Valley: Cox & Bramley Apple · Pear · Apple & Raspberry
Cranberry, Pineapple, Pink Grapefruit
Isle of Wight Yellow Tomato
Jax Coco coconut water

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

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We use local British produce whenever possible & all our fish & crustacea are from sustainable sources.





FROM MIDDAY

SMALL

Rosemary crisps	2
House pickles	2.5
Mixed nuts / Green olives	3
Bread, herb butter & roasted garlic	3.5

STARTERS

Crispy squid, coriander shoots, chilli & lime dip	8.5
Broccoli soup, chive crème fraîche, blue cheese straw (v)	7
Chicken liver parfait, hazelnuts, spiced chutney & toasted brioche	9
Beetroot-cured sea bream, mandarin dressing, coriander	9.5
Steak tartare, quail egg yolk, horseradish crème fraîche & toast	12
Salt-baked beetroot, burrata, toasted pumpkin seeds & herb dressing (v)	9.5
Country sharing board, cured meats, duck rilette, artisanal cheeses & house pickles	18

SALADS

Hot-smoked salmon, shaved fennel, cucumber & radishes, mint dressing	11
Superfood: avocado, toasted seeds, broccoli, mixed sprouts & mustard dressing (v)	10.5
Caesar salad: Ortiz anchovies, herb dressing & parmesan (add grilled chicken & crispy skin 3)	9.5

ALL DAY SUNDAY ROAST

Rolled pork belly & crackling 18.5 / Dry-aged rib of beef 22.5
Served with Yorkshire pudding, market vegetables & duck fat roast potatoes

MAINS

Croque Monsieur, Wiltshire ham, smoked cheddar & rosemary crisps	9.5
Beetroot & quinoa burger, rocket crème fraîche, cucumber & watercress (v)	10.5
Cumbrian native breed beef burger, tomato relish, melted cheese, crispy bacon & Bloody Mary ketchup	13.5
Chicken burger, avocado, coriander & spicy mayo	12.5
Tuna & fresh herb burger, wasabi mayo, celeriac & apple slaw, house pickles	18
Grilled 250g rib eye, Bearnaise & skin-on-fries	27
Sole goujons, housemade tartare sauce, peas & skin-on-fries	14
Fisherman's pie, smoked haddock, salmon, prawns, boiled egg & pea mash topping	15
Steak & ale pie, brassicas & gravy	15
Wild mushroom spelt risotto, Haytor cheese, crispy shallots & truffle vinaigrette (v)	11.5

SIDES

Caraway buttered green beans	3.5	Skin-on-fries	3.5
Thyme-roasted root veg	3.5	Skin-on-fries, truffle & parmesan	4
Green salad, fresh herbs & mustard dressing	3	Potato & celeriac dauphinoise	4