
CANAPÉS

FISH

Lambton & Jackson smoked salmon, blini & lemon crème fraîche £2.5

Crispy squid, chilli & lime dip £3.5

Citrus marinated stone bass, coriander, lemon mayo & chilli £2.5

Dressed Devon crab, chicory leaf, citrus mayo & coriander £2.5

Lobster & prawn cup, cucumber, avocado purée & dill £3.5

VEGETARIAN

Cheese straws £1.95

Courgette & lemon fritters £1.95

Tomato & mozzarella skewer £1.95

Mushroom & quail egg tartlet, hollandaise sauce £1.95

Celeriac & fresh apple tartlet, summer truffle £1.95

Green olives (vg) £3

Mixed nuts (vg) £3

MEAT

Ham hock terrine, summer leaves & smoked mayo £2.5

Chicken & pancetta ballotine, herb crème fraîche £1.95

Grilled beef fillet on toasted brioche, truffle mayo & onion crisp £4

Seared venison tartlet, truffled cream, hazelnuts & apricot £3

Beer sticks £3.5

Cumbrian native breed beef burger, Red Leicester, tomato relish, Bloody Mary ketchup & pickles £5

SWEET

Vanilla cheesecake £1.75

Dark chocolate brownie, salted caramel £1.75

Lemon tart £1.75

PERCY & FOUNDERS

— SET BREAKFAST MENU —

OPTION ONE

Tea & coffee
Orange juice
Fresh fruit
Danish pastries

£ 12

OPTION TWO

Includes Option One plus, selection of 3 of below

Mini smoked salmon & cream cheese bagel
Granola, yoghurt & berries
Ham & cheese muffins
Crushed avocado & cherry tomato on toast
Charcuterie platter
Cheese platter

£ 20

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

— SET BREAKFAST MENU —

ON ARRIVAL

Tea & coffee

Orange juice

Fresh fruit

Danish pastries

MAINS

Choice of

Crushed avocado on toast
poached eggs, chives & chilli

English ham "Benedict"

Scrambled eggs on toast

SIDES

To share

£ 25

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

— SET BRUNCH MENU —

STARTERS

To share

Toasted sourdough or crumpets
selection of jams & butter

House granola
Greek yoghurt & berries

Fresh fruit salad (vg)
toasted coconut & orange juice

MAINS

Choice of

Full English
Poached eggs, Cumberland sausage, streaky bacon,
black pudding, hash brown, field mushroom,
tomato & baked beans

Crushed avocado on toast
poached eggs, chives & chilli

English ham "Benedict"

Chicken burger
crushed avocado, lettuce, tomato & spicy mayo

Cumbrian native breed beef burger
tomato relish, melted cheese, crispy bacon
& Bloody Mary ketchup

SIDES

Baked beans

Crushed avocado

Skin-on-fries

Herb roasted beef tomato

£ 25

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

— SET MENU —

STARTERS

Charred peaches (vg)
watercress, almond curd & toasted seeds

British beef fillet tartare
confit egg yolk, spices & toasted sourdough

MAINS

Hot smoked salmon salad
quinoa, feta, sweet bell peppers & rocket

Wagyu beef burger
caramelised red onions, smoked Montgomery cheddar,
truffle mayo

Courgette & quinoa burger (v)
baby gem, celeriac remoulade

PUDDINGS

Elderflower panna cotta
crushed honeycomb

Dark chocolate tart
salted caramel ice cream

£ 35

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

— SET MENU —

STARTERS

Citrus marinated stone bass
coriander, lemon mayo & chilli

British beef fillet tartare
confit egg yolk, spices & toasted sourdough

Charred peaches (vg)
watercress, almond curd & toasted seeds

MAINS

Potato dumplings (v)
rainbow chard, ricotta & watercress sauce

Pan roasted trout
mussels, borage & new season potatoes

Aberdeen Angus rib eye
Béarnaise & skin-on-fries

PUDDINGS

Elderflower panna cotta
crushed honeycomb

Eton mess
fresh strawberries & meringue

Dark chocolate tart
salted caramel ice cream

£ 45

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

— SET MENU —

STARTERS

Citrus marinated stone bass
coriander, lemon mayo & chilli

British beef fillet tartare
confit egg yolk, spices & toasted sourdough

Ham hock terrine
summer leaves, smoked mayonnaise & toasted sourdough

Charred peaches (vg)
watercress, almond curd & toasted seeds

MAINS

Potato dumplings (v)
rainbow chard, ricotta & watercress sauce

Roast Suffolk lamb saddle
summer courgettes, red wine sauce

Aberdeen Angus 200g fillet
Béarnaise & skin-on-fries

Roasted cod
heritage tomatoes, parsley & lemon

PUDDINGS

Elderflower panna cotta
crushed honeycomb

Eton mess
fresh strawberries & meringue

Dark chocolate tart
salted caramel ice cream

British cheese selection
crackers & quince jelly

£ 5 5

An optional 12.5% service charge will be added to your bill.
Please inform us if you have any dietary or allergen requirements.