WatchHouse.

St. Mary Axe.

Drinks.

3.00	Espresso	3.50	Chai
3.00	Long black	0.50	Extra shot / Iced
3.00	Batch	Free	Alt milk
4.00+	V60		
3.00	Piccolo	3.50	WatchHouse Cold Brew
3.20	Flat white	4.50	PRESS juices and
3.30	Latte		smoothies
3.30	Cap	4.50	Jarr Kombucha
3.50	Mocha	2.50	Square Root Soda
3.50	Hot choc	2.50	Still/Sparkling water
3.00	Теа		

Breakfast. Every day until 11.00am

6.50	Oat & rye porridge vg		
	Caramelised banana jam, hazelnut butter,		
	baked seeds and cacao husk syrup		
	Made with oat milk		
6.50	Apple & blackberry bircher vg		
	Oats, rye flakes and chia soaked in apple juice,		
	blackberry puree and oat milk. Topped with coconut		
	yoghurt, roast apple and crushed almonds		
6.50	House granola & yoghurt v vg		
	Fruit, nut and seed granola, baked with cacao		
	husk syrup. Served with blueberry compote		
	Add coconut yoghurt 0.50		
4.50	Sourdough toast		
	Butter / Hazelnut butter / Seasonal jam / London honey		
	Marmite / Bare Bones Chocolate and hazelnut spread		

Sides.

3.00	Roast mushroom $vg $ Roast tomato vg
3.50	Poached Cacklebean farm eggs v Avocado vg Feta v Halloumi v
4.00	Sweet & smokey tempeh $vg Cumberland$ sausages
4.50	Maldon-cured smoked salmon Smoked streaky bacon

Scan to download the WatchHouse App and place your order directly to your table. Please speak with our team in case you have any questions.



Brunch special.

12.00 Smoked haddock, poached Cacklebean farm eggs, torched mornay and dill sauce on a toasted **English muffin**

Brunch. Weekdays until 2pm

- 7.00 Eggs on toast v Poached Cacklebean farm eggs on buttered sourdough toast 8.50 Avocado on toast vg
- Avocado, lemon oil, sesame seeds and chilli on sourdough toast Add poached Cacklebean farm eggs or feta 3.50
- 12.50 Sweetcorn fritters v | gf Sweetcorn and Mexicana cheese fritters with avocado, poached Cacklebean farm eggs, chilli, house relish and rocket oil
- 13.50 Salmon, eggs, avocado Maldon-cured smoked salmon, poached Cacklebean farm eggs and avocado on sourdough toast
- 11.00 Banoffee loaded banana bread vg House made vegan banana bread topped with toffee sauce, toasted pecans and coconut yoghurt

14.00 Vegan House vg Sweet and smokey tempeh, avocado, roast tomato and mushroom, House relish on sourdough

- 14.00 Veg House v Halloumi, poached Cacklebean farm eggs, avocado, roast tomato and mushroom, House relish on sourdough
- 14.50 **Full House** Smoked streaky bacon, Cumberland sausages, poached Cacklebean farm eggs, roast tomato and mushroom, House relish on sourdough

Please let us know before ordering if you have any allergies. We have a small kitchen so can't guarantee our products or dishes will be entirely free from traces of allergen ingredients. We operate a 90-minute time slot on tables during peak periods. Discretionary 12.5% service charge included.

Gluten free bread available on request.