

WatchHouse.

Tower Bridge.

Drinks.

3.00	Espresso	3.50	WatchHouse Cold Brew
3.00	Long black	4.00	Fresh orange juice
3.00	Batch	4.50	PRESS juices and smoothies
4.00 +	V60		
3.00	Piccolo	4.50	Jarr Kombucha
3.20	Flat white	2.50	Square Root Soda
3.30	Latte	2.50	Still/Sparkling water
3.30	Cap		
3.50	Mocha	8.50	Black Forest rum hot chocolate
3.50	Hot choc		
3.00	Tea	5.50	Forest Road Posh Lager
3.50	Chai	5.50	Forest Road Work IPA
0.50	Extra shot / Iced	9.00	Espresso martini
Free	Alt milk	8.00	Mimosa

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 your choice of Jersey Cow milk or 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 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 Hollandaise v
3.50	Buttered spinach v Cacklebean farm poached eggs v Avocado vg Feta v Halloumi v
4.00	Pulled ham Sweet & smokey tempeh vg Cumberland sausages
4.50	Lambton and Jackson smoked or kiln-roasted smoked salmon Smoked streaky bacon

Brunch special.

13.50	Maldon-cured salmon and English asparagus with pea ricotta and a poached Cacklebean farm egg on sourdough toast
-------	--

Brunch. Weekdays until 3pm / Weekends until 4pm

7.00	Poached 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
11.00	Eggs florentine v Poached Cacklebean farm eggs with buttered spinach and hollandaise on a toasted English muffin
12.50	Eggs benedict Poached Cacklebean farm eggs with pulled ham and hollandaise on a toasted English muffin
12.50	Eggs royale Poached Cacklebean farm eggs with kiln-roasted smoked salmon and hollandaise on a toasted English muffin
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.