

# WatchHouse.

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.



## St. Mary Axe.

### Drinks.

3.30	Espresso	1.00	Extra shot
3.30	Long black	0.50	Iced
3.30	Batch	Free	Alt milk
5.00 +	V60		
3.30	Piccolo		
3.50	Flat white	4.50	WatchHouse Cold Brew
3.60	Latte	4.25	Fresh orange juice
3.60	Cap	5.50	PRESS juices and smoothies
3.80	Mocha		Jarr Kombucha
3.80	Hot choc	4.75	Square Root Soda
3.00	Tea	3.95	Still/Sparkling water
3.80	Chai	2.95	

### 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
5.00	Toasted house banana bread with espresso vegan butter vg Add House made seasonal jam or House hazelnut butter +1.00
6.50	House granola & yoghurt v   vg Fruit, nut and seed granola, baked with cacao husk syrup. Served with blueberry compote. Add coconut yoghurt +1.00
4.50	Sourdough toast and butter With choice of: House espresso vegan butter, House hazelnut butter, House seasonal jam, London honey, Marmite or Bare Bones chocolate and hazelnut spread. Additional toppings +1.00

### 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	Smoked streaky bacon

### Brunch special.

13.00	Kimchi and smoked bacon hash Club Cultured kimchi and tripled smoked bacon with roasted new potatoes, avocado, poached Cacklebean farm eggs and XO sauce
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### 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 egg, chilli, house relish and rocket oil
14.50	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.