

BOTTOMLESS BRUNCH

Your choice of any one dish from our food menus or specials board,
Plus unlimited drinks for 1.5 hours £36.50*

Pornstar Martini

Vodka, passion fruit purée and Lime Juice

Espresso Martini

A true classic with vodka and espresso coffee

Botanical Blast

Gin, Triple Sec, Apple, Grapefruit, Rosemary, Thyme

Spritzes

Choose from Aperol, Campari, Hugo, Limoncello or Blackcurrant

Peach Bellini

Peach and Prosecco

Mimosa

Orange and Prosecco

Draught Sandford Orchards Cider

Devon Red, Devon Mist, Fanny's Bramble

Draught Birra Moretti

Boxed Cider

Ask your server for variations

House Wine

Choose from prosecco, white, rosé or red

West Bay Sunset

Orange, Passionfruit, Pineapple, Grenadine

Peach & Raspberry Cooler

Peach, Raspberry Lemonade

Mermaid's Kiss

Elderflower, Mint, Ginger Beer

Bradley's Juices

Strawberry & Elderflower, Elderflower Pressé, Orange Juice, Still Lemonade,
Apple Juice, Ginger Beer, Sparkling Apple, Raspberry Lemonade

Soft Drinks

Pepsi, Pepsi Max, 7UP, 7UP Free, Peach Iced Tea

Teas & Coffees

Ask your server for variations

BREAKFAST

10 - 11:30am

Full English

Pork sausages, bacon, free-range fried egg, grilled mushrooms,
baked beans and grilled tomatoes
(Add toast for 1.95)

Veggie Full English

Veggie sausages, grilled mushrooms, tomatoes, hash browns,
halloumi, free-range fried egg and baked beans
(add toast for 1.95)

Eggs Benedict

Bacon, poached eggs and homemade hollandaise sauce – served
on toasted bread

Eggs Royale

Smoked salmon, poached eggs and homemade hollandaise
sauce – served on toasted bread

Bubble & Squeak

Watch House Bubble and Squeak, served with rocket, grilled
mushrooms and fresh herb oil

Breakfast Ciabatta

Up to three fillings from the following...

bacon / egg / sausage / halloumi / hash brown / veggie
sausage/mushrooms

Yoghurt Granola Bowl

Granola topped with yoghurt, berry compote, and a drizzle
with syrup

French Toast

French Toast, served with maple syrup, powdered sugar and
your choice of bacon or fresh berry compote

*Daily specials and other menu items available for a surcharge of £4.50

LUNCH

12pm onwards

ASK ABOUT
TODAY'S SPECIALS*

Fish & Chips

A lightly battered portion of fish served with chunky chips,
garden peas and tartare sauce

Crab Sandwich

Fresh, hand-picked crab served between two slices of
granary bloomer with salad and our homemade coleslaw

Cheeseburger

A 6oz burger topped with cheese, lettuce, tomato & gherkin.
Served in a toasted brioche bun with Watch House slaw &
chunky chips

Keralan Curry

Your choice of, roasted brisket, today's market fish or today's
choice of veg in a Keralan style curry served with herby rice,
chutney & a poppadom.

Chicken Alfredo

A creamy pasta dish with chicken, parsley, parmesan and
truffle oil

Soup of the Day

Ask your server or check the specials board

Beetroot Vodka Pasta

Served in a creamy beetroot & vodka sauce topped with
fresh herbs

3 Small Plates (+3.50)

Choose 3 from our small plate collection.

Mozzarella Sticks - Battered Brie Bites - Scampi Bites -
Croquettes (Ibérico ham or wild mushroom) - Onion Rings - Crispy
Squid - Bang Bang Cauliflower - Loaded Fries

PIZZA

12pm onwards

Margherita

Homemade tomato sauce and fior di latte cheese, topped with
basil oil

Hawaiian

Homemade tomato sauce, fior di latte cheese, ham and
pineapple

Wild Hog

Homemade tomato sauce, fior di latte cheese, roasted pork
shoulder, sliced sausage, jalapeños, topped with apple sauce

Chesil Heatwave

Homemade tomato sauce, fior di latte cheese, 'nduja sausage,
sliced chillies, olives, and Cajun chicken. Topped with our chilli
oil.

The Forager

Homemade tomato sauce, fior di latte cheese, wild mushroom
pizza topped with rocket and truffle oil

Sweet Heat

Homemade tomato sauce, fior di latte cheese, sliced salami &
fresh mozzarella, topped with hot honey

Billy Goat

Homemade tomato sauce, fior di latte cheese, caramelised
red onion, goat's cheese and pesto

While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. We urge customers with any form of allergies to assess their own level of risk and consume dishes at their own risk. Please ask to speak to the chef on duty if you need any further information.