

# BOTTOMLESS BRUNCH

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

## 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.