

# THE WATCH HOUSE CAFÉ

## PIZZA

ALL PIZZAS COME WITH HOMEMADE PIZZA SAUCE  
12"

**CHEFS PIZZA BREAD • £7 (V)**

Mozzarella, garlic and balsamic onions

**MARGARITA • £11 (V)**

Fresh mozzarella and basil

**SPINACI E POMODORI • £11 (V/VG)**

Spinach, sundried tomatoes and sliced mozzarella

**DIAVOLA • £12**

Spicy salami and jalapenos and fresh mozzarella

**PIZZA NAPOLI • £12**

Anchovies and capers with fresh mozzarella finished with garlic oil

**PROSCIUTTO E FUNGHI • £13**

Fresh mozzarella, prosciutto ham and wild mushrooms

**QUATTRO FORMAGGI • £13 (V)**

'Four Cheeses' Fresh mozzarella, cheddar, parmesan & Goats cheese

**POLLO E CHORIZO • £13**

Roasted chicken, diced chorizo and balsamic red onion chutney

**FRUTTI DI MARE • £14**

King prawns, mussels & squid rings finished with a lemon and dill oil

### OPENING TIMES

MON & TUE 12-6PM

WED - SUN 12-8PM

(LUNCH 12-3PM & DINNER 4-6/8PM)

## PASTA

**CAJUN CHICKEN PENNE • £14**

Roasted chicken breast marinated in Cajun spices tossed in a creamy spicy sauce with penne

**PENNE ARRABBIATA • £9 (V | VG)**

'The angry pasta' penne pasta coated in a spicy tomato sauce finished with parsley and parmesan

**CHICKEN ALFREDO • £14**

Tagliatelle tossed in a creamy sauce with roasted chicken topped with parsley and parmesan

**GARLIC AND CHILLI BUTTERED PRAWN LINGUINE • £15**

King prawn linguine tossed in a fragrant garlic and chilli butter finished with lime

**CRAB LINGUINE • £15**

Linguini tossed in a garlic butter with fresh Portland crab finished with a rocket and parmesan garnish

**BASIL PESTO TAGLIATELLE • £12 (V)**

Tagliatelle tossed in a basil pesto finished with fresh basil and toasted pine nut and rocket salad

**SPAGHETTI BOLOGNESE • £13**

Authentic Bolognese with beef mince tossed through spaghetti finished with parmesan and fresh basil

**MAC N CHEESE • £11 (V)**

Macaroni in a rich creamy cheese and herb sauce finished with toasted herb breadcrumbs

•GLUTEN FREE PASTA ON REQUEST•

### ALLERGENIC INFORMATION

Whilst we do our best to reduce the risk of cross contamination, we do not provide allergen free zones in the kitchen. Therefore, we cannot accept responsibility on this basis. However, we do provide an allergen matrix as a guide to ingredients used in the preparation of each dish. Please speak to a manager to discuss your individual needs.

## CLASSICS

## SIDES

**FISH AND CHIPS • £15**

Hand battered Hake served with tartare sauce, mixed leaf salad & Hive chips

**CRAB SANDWICH • £12**

Fresh mixed crab meat in malted brown loaf served with mixed leaf salad & coleslaw

**CRISPY BABY SQUID • £12**

Chipirones dusted in seasoned flour deep fried served with a chilli and coriander garnish, mixed leaf salad & sweet chilli dipping sauce

**CHICKEN CAESAR SALAD • £13**

Homemade Caesar dressing with cos lettuce, parmesan, garlic and herb croutons and roasted chicken

**9" GARLIC BREAD • £5**

**SIDE SALAD • £4**

**BREAD • £2.50**

**CHIPS • £4**



# HOT DRINKS

AMERICANO	2.70
CAPPUCCINO	2.90
LATTE	2.90
FLAT WHITE	2.70
MOCHA	3.10
CORTADO	2.70
DOUBLE ESPRESSO	2.50
MACCHIATO	2.70
ICED MOCHA	£3.20
ICED AMERICANO	£2.90
ICED LATTE	£3.20
HOT CHOCOLATE	3.10

ADD CREAM +50P

ADD MARSHMALLOWS +50P

ADD TO YOUR HOT CHOCOLATE  
ORANGE, MINT, HAZELNUT, CARAMEL  
OR A SHOT OF RUM

TEA	
ENGLISH BREAKFAST	
SPECIALITY TEAS:	2.20
GREEN, RED BUSH, CHAMOMILE, EARL GREY	2.30
WILD BERRY, PEPPERMINT, LEMON & GINGER	

{OAT MILK & DECAF AVAILABLE}

# SOFT DRINKS

BRADLEY'S DRINKS	3.35
APPLE, ORANGE, LEMONADE, ELDERFLOWER	
RASPBERRY LEMONADE	
STRAWBERRY & ELDERFLOWER,	
GINGER BEER, GINGER BEER WITH LIME	
SAN PELLEGRINO	2.35
LEMON, BLOOD ORANGE, POMEGRANATE	
STILL & SPARKLING WATER CANS 330ML	1.60
STILL & SPARKLING WATER 750 ML	3.60
PEPSI/DIET PEPSI/7UP	1.85

# COCKTAILS

ESPRESSO MARTINI	9.00
<small>A classic shaken cocktail with vodka &amp; espresso</small>	
NEGRONI	9.00
<small>Italian cocktail made with vermouth, gin &amp; campari</small>	
SHIVER ME TIMBERS	9.00
<small>Rum based cocktail with lime &amp; ginger</small>	
TEQUILA SUNRISE	9.00
<small>Tequila base with pineapple &amp; orange</small>	
STRAWBERRY COOLER	9.00
<small>Black Cow strawberry vodka with strawberry &amp; elderflower</small>	
PASSIONFRUIT MOJITO	9.00
<small>White rum, elderflower, passionfruit, mint &amp; tonic</small>	
APEROL SPRITZ	9.00
<small>Aperol topped with prosecco and soda water</small>	
MERMAIDS KISS (MOCKTAIL)	5.00
<small>Elderflower cordial, ginger beer &amp; fresh mint</small>	

# BEER & CIDER

HIVE LAGER (4.3%)	5.40
HIVE BEER (4.1%)	5.40
HIVE CIDER (4.8%)	5.40
STAROPRAMEN (5%)	4.05
WIGNAC CIDER - NATURAL OR ROSE (4.5%)	4.95
ALCOHOL FREE BEER	4.00

# WINES

	GLASS	BOTTLE
HIVE WHITE (12%) <small>French, clean, fresh, fruity, floral</small>	6.35	22.00
HIVE ROSÉ (12.5%) <small>French, dry rose petal</small>	6.35	22.00
HIVE RED (11%) <small>French, hedgerow fruit overtones</small>	6.35	22.00
HIVE 30 (12.5%) <small>Sauvignon Blanc, New Zealand Zesty, tropical fruit &amp; fresh acidit</small>	7.95	27.00
HIVE CHAMPAGNE <small>Classic &amp; clean with yeasty fruit, brioche and perfect acidity.</small>		46.00
PROSECCO WHITE (11%)	8.35	29.50
PINK	8.35	

