



LAZY SUNDAY BRUNCH



At the Watch House, savour the experience of a delicious weekend brunch with family, friends, or just the stunning view across the harbour for company.

“Walking around St Mawes, you can’t help but pass our window,”

says Will Gould, Chef-proprietor at The Watch House. “Although it’s spring, there is still a chill in the air outside, so we have opened the doors early to welcome people in for great coffee, breakfasts and our new weekend brunches.”

Sitting at the long and convivial communal table on the ground floor of the restaurant, you certainly do feel free to linger and take things easy. The morning papers and Cornish butter are out, the coffee is fresh and you can pop a selection of delicious breads in the toaster when you are ready.

Will has built a trusted team in the kitchen who take care of the popular evening service, giving him time to concentrate on developing the business. “Breakfast, lunches and brunch are something I’ve always wanted to do but haven’t been free to do so until now,” he explains. In true Watch House fashion, if you’re going to do it, do it well, with style and finesse.

As the days slowly warm, we are ready to leave heavy comfort food behind and look at the lighter options: smoothies, juices and dishes such as his ricotta pancakes with maple and honeycomb butter, or sweetcorn fritters with locally-smoked streaky bacon, spinach and tomato and chilli jam, sit alongside the classics like eggs benedict or royale and the club sandwich.

Of course, no brunch would be complete without a decent Bloody Mary. In this case The Bloody Hell, Mary! wins the day with fresh tomato juice blended with chilli-infused vodka, grated horseradish and shichimi spice rim. Quite the pick me up!

This weekend, get up and out of the house, get some fresh air in your lungs and wander to The Watch House for a bite of brunch – it’s a great way to start the day.



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