

The Water House Project

Summer 2024 - Long menu

Cep, lemon balm & sherry, cep garum

Mackerel, gooseberry, horseradish, dill

Beetroot, walnuts, walnut cream, olive oil

Watercress and jersey royal, creme fraîche, blood orange & trout roe

Buttermilk & rye bread, barley fermented whey, koji

House curd, fermented tomatoes, tomato water, smoked pine oil, spruce tips

Squid noodles, Shetland mussels, fermented wild garlic, preserved lemons & sea herbs \*

Lemon sole & crab, sweet vermouth, samphire, fermented gooseberry & elderflower\*

Sutton Hoo chicken, barley broth, liver pate, Japanese milk bread, house tamari, wing consommé \*

Fermented blackberries, Scots pine custard, blackberry sorbet, fennel honey comb,

Dried and fermented strawberries, Camomile ice cream, marigold leaves, basil soup \*

Apple orchard spirit canelé

\*drinks paired course

The Water House Project

Summer 2024 - Long menu

Vegetarian

Cep, lemon balm & sherry, cep garum

Cured cucumber, gooseberry, horseradish, dill

Beetroot, walnuts, walnut cream, olive oil

Watercress and jersey royal, creme fraîche, blood orange

Buttermilk & rye bread, barley fermented whey, koji

House curd, fermented tomatoes, tomato water, smoked pine oil, spruce tips

Smoked broad beans, runner beans, fermented wild garlic, preserved lemons & sea herbs \*

Fresh cheese, lemon & sweet vermouth, samphire, fermented gooseberry & elderflower\*

Celeriac, barley broth, liver pate, Japanese milk bread, house tamari, Kohlrabi consommé \*

Fermented blackberries, Scots pine custard, blackberry sorbet, fennel honey comb,

Dried and fermented strawberries, Camomile ice cream, marigold leaves, basil soup \*

Apple orchard spirit canelé

\*drinks paired course

The Water House Project

Summer 2024 - Short menu

Cep, lemon balm & sherry, cep garum

Mackerel, gooseberry, horseradish, dill

Beetroot, walnuts, walnut cream, olive oil

Watercress and jersey royal, creme fraîche, blood orange & trout roe

Buttermilk & rye bread, barley fermented whey, koji

House curd, fermented tomatoes, tomato water, smoked pine oil, spruce tips

Squid noodles, Shetland mussels, fermented wild garlic, preserved lemons & sea herbs \*

Lemon sole & crab, sweet vermouth, samphire, fermented gooseberry & elderflower\*

Fermented blackberries, Scots pine custard, blackberry sorbet, fennel honey comb,

Dried and fermented strawberries, Camomile ice cream, marigold leaves, basil soup \*

Apple orchard spirit canelé

\*drinks paired course

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Smoked broad beans, runner beans, fermented wild garlic, preserved lemons & sea herbs \*

Fresh cheese, lemon & sweet vermouth, samphire, fermented gooseberry & elderflower\*

Fermented blackberries, Scots pine custard, blackberry sorbet, fennel honey comb,

Dried and fermented strawberries, Camomile ice cream, marigold leaves, basil soup \*

Apple orchard spirit canelé

\*drinks paired course