

The Water House Project
Spring 2024
Long Menu

*Cep, Lemon Balm & Smoked Mussels **
Chestnut, Redcurrant & Rye
Mackerel, Apple And Beetroot
Smoked Potato & Scallop Roe

Buttermilk & Rye Bread,
Cultured Butter

*Hand Dived Orkney Scallop, **
Cucumber & Horseradish, Elderflower, Oyster Leaves, Juniper Oil

*Poached Cornish Pollock, **
Smoked Herring Roe, Squid & Seaweed, Vermouth Sauce

*Parsley Porridge, **
Charred Leeks, Lacto Fermented Koji & Kale

*Herdwick Hogget Loin, **
Black Garlic & Artichoke Paste, Mint & Curd
Hogget Breast & Seaweed Crumpet

Sheep's Milk Sorbet,
Sorrel, Rachels, Oats & Dill

*Yorkshire Rhubarb, **
London Honey and Yoghurt, Fennel, Rose & Poppy Seed

*Black Treacle Financier *.*

** Drinks Paired Courses*

Please Let a Member of our Team Know if You Have any Food Allergies

The Water House Project
Spring 2024
Short Menu

*Cep, Lemon Balm & Smoked Mussels **
Chestnut, Redcurrant & Rye
Mackerel, Apple And Beetroot
Smoked Potato & Scallop Roe

Buttermilk & Rye Bread,
Cultured Butter

*Hand Dived Orkney Scallop, **
Cucumber & Horseradish, Elderflower, Oyster Leaves, Juniper Oil

*Poached Cornish Pollock, **
Smoked Herring Roe, Squid & Seaweed, Vermouth Sauce

*Parsley Porridge, **
Charred Leeks, Lacto Fermented Koji & Kale

Sheep's Milk Sorbet,
Sorrel, Rachels, Oats & Dill

*Yorkshire Rhubarb, **
London Honey and Yoghurt, Fennel, Rose & Poppy Seed

*Black Treacle Financier *.*

** Drinks Paired Courses*

Please Let a Member of our Team Know if You Have any Food Allergies