



THE WATER HOUSE PROJECT x AUTUMN 2022

APERITIF

LOBSTER, KAFFIR LIME, TARRAGON, SAFFRON  
SMOKED PEAS, BROADBEANS, CHERRY BLOSSOMS (V)

HOT CROSS BUN, HERDWICK LAMB  
HOT CROSS BUN, SWEET POTATO (V)

OUR SOURDOUGH, COFFEE & JUNIPER BUTTER, CEP MUSHROOM BUTTER

HEN OF THE WOODS, AUTUMN TRUFFLE CUSTARD, WALNUT, BARLEY \*

DOVER SOLE & CRAB, VIN JAUNE, APPLE, DILL, SEA HERBS \*  
KOHLRABI, VIN JAUNE, APPLE, DILL, SEA HERBS (V)

MACKEREL, VANILLA, GOOSEBERRY, HORSERADISH, LOVAGE \*  
LEEK, VANILLA, GOOSEBERRY, HORSERADISH, LOVAGE (V)

HISBI CABBAGE, BABY LEEK, CHIVE, LINCOLNSHIRE POACHER \*

BEETROOT, APPLE & CUCUMBER

VENISON, CHOCOLATE, PARSNIP, BLACKBERRY, JUNIPER & COFFEE \*  
BEETROOT, CHOCOLATE, PARSNIP, BLACKBERRY, JUNIPER & COFFEE (V)

SMOKED PANCETTA BRIOCHE, LARDO, MAPLE SYRUP  
JUNIPER BRIOCHE, SAVOY CABBAGE, MAPLE SYRUP (V)

INGOT PARFAIT, CHERRIES, CONSOMME, THYME \*

PRESERVED LEMON MARSHMALLOW, AMARETTO CANNELÉ \*  
YABITU KOPA ETHIOPIAN WORKSHOP COFFEE OR FRESH MINT TEA

\* DRINKS PAIRED COURSE

PLEASE SPEAK TO A MEMBER OF OUR TEAM IF YOU HAVE ANY FOOD ALLERGIES

D R I N K S

ADDITIONAL WINE BY THE GLASS - 8

THE KERNEL BEERS - 6

CITRA SIMCOE PALE ALE

BIÈRE DE SAISONS APRICOT

DIGESTIVES - 9

ARMAGNAC

TALISKER TEN YEARS

LAPHROAIG TEN YEARS

AMARETTO

SOLERA SWEET SHERRY

LE PERE JULES CALVADOS

CHURCHILLS WHITE PORT

CHURCHILLS RESERVE PORT

COCKTAILS - 10

CAMPARI NEGRONI

SAPLING VODKA MARTINI

TALISKER, AMARETTO + BUTTER

ENGLISH SPARKLING WINE - 60 / BOTTLE

RATHFINNY

BOTTLE OF WINE - 35

BOTTLE OF WINE / CIDER TO GO WITH TOTE - 35 / 20

JUTE BAGS - 10

TOTE BAGS - 7

WE WILL ADD A 12.5% NON-COMPULSORY SERVICE CHARGE, ALL OF WHICH IS SHARED AMONGST OUR TEAM. IF YOU WOULD LIKE THIS REMOVED, PLEASE LET US KNOW.