

The Water House Project

Autumn 2024 - Long menu

Duck, pine and juniper bone broth *

Jerusalem artichoke, hazelnuts, burnt onion, gooseberry

Duck liver, cep biscuit, koji, lemon thyme

Beetroot, apple, cucumber & walnut

Coffee and juniper cured duck, beetroots, rose, garlic capers, pumpkin *

Hand dived orkney scallop, lovage and koji, celeriac & apple *

Line-caught pollock, juniper smoked mussels, seaweed & roe *

Aged duck, pumpkin miso, massaman spices, aubergine, fermented potato bread *

Fermented Autumn berries, cardamon, wood sorrel & pine

Pump street chocolate, 6 month aged rye bread miso ice cream, fermented cocoa nib milk,
dried maitake *

Apple orchard spirit canelé

* Drinks Paired Courses

Please let a member of our team know if you have any food allergies

The Water House Project

Autumn 2024 - Long menu - Pescatarian

Cep, pine and juniper broth *

Jerusalem artichoke, hazelnuts, burnt onion, gooseberry

Chestnut parfait, cep biscuit, koji, lemon thyme

Beetroot, apple, cucumber & walnut

Coffee and juniper cured crapaudine beetroots, rose, garlic capers, pumpkin *

Hand dived orkney scallop, lovage and koji, celeriac & apple *

Line-caught pollock, juniper smoked mussels, seaweed & roe *

Shio koji cured Aubergine, pumpkin miso, massaman spices, aubergine, fermented potato bread *

Fermented Autumn berries, cardamon, wood sorrel & pine

Pump street chocolate, 6 month aged rye bread miso ice cream, fermented cocoa nib milk, dried maitake *

Apple orchard spirit canelé

* Drinks Paired Courses

Please let a member of our team know if you have any food allergies

The Water House Project

Autumn 2024 - Long menu - Vegetarian

Cep, pine and juniper broth *

Jerusalem artichoke, hazelnuts, burnt onion, gooseberry

Chestnut parfait, cep biscuit, koji, lemon thyme

Beetroot, apple, cucumber & walnut

Coffee and juniper cured crapaudine beetroot, beetroots, rose, garlic capers, pumpkin *

Tokyo turnip, lovage and koji, celeriac & apple *

Courgette, juniper smoked preserved lemons, seaweed & chive*

Shio koji cured Aubergine, pumpkin miso, massaman spices, aubergine, fermented potato bread *

Fermented Autumn berries, cardamon, wood sorrel & pine

Pump street chocolate, 6 month aged rye bread miso ice cream, fermented cocoa nib milk, dried maitake *

Apple orchard spirit canelé

* Drinks Paired Courses

Please let a member of our team know if you have any food allergies