

Paradise at The Water House Project

12.03.24 - Vegetarian menu

Welcome apéritif

Morel & lemon balm clarified rasam

Deville potato, Thosai crumpet

Jerusalem artichoke, hazelnut and preserved gooseberry

Burnt onion and seaweed infused wattapallam
tartlet with lunu-miris jelly

Buttermilk & rye bread, Somerset cultured butter

Smoked celeriac, rhubarb & coconut foam,
smoked wild garlic & green chilli oil

Kohlrabi, parsley, star anise and chervil sauce

Aubergine, peas, black garlic paste

Pine & Paneer ice cream, toasted red lentil & rye cracker
& grilled arrack pineapple

Rhubarb with camomile & rose

Brown butter love cake with liquorice
& Jersey cardamom cream



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Welcome apéritif

Morel & lemon balm clarified rasam

Devilleed mussels on a Thosai crumpet

Smoked mackerel, pickled shallots,
horseradish gel & kombu powder

Crab watalappan tartlet with lunu-miris jelly

Buttermilk & rye bread, Somerset cultured butter

Cured scallop, rhubarb & coconut foam,
smoked wild garlic & green chilli oil, roe salt

Line caught pollock with squid, parsley & herring roe

Herdwick hogget with black garlic & pepper curry

Pine & Paneer ice cream, toasted red lentil & rye cracker
& grilled arrack pineapple

Rhubarb with camomile & rose

Brown butter love cake with liquorice
& Jersey cardamom cream



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