



QUEENSYARD RESTAURANT

- ENJOY THIS MENU OVERLOOKING THOMAS HEATHERWICK'S VESSEL -

APPETIZERS

- English Rose / chicken liver & foie gras parfait, sour cherries, celery, almonds 20.
Brooklyn Burrata / watermelon, tomato, wild strawberry & horseradish consommé 20.
Heirloom Tomato / smoked ricotta, pressed melon, pistachio, aged balsamic vinaigrette 22.
White Asparagus / egg sabayon, ethiopian spices, oscietra caviar, dulce seaweed emulsion 25.
Yellowfin Tuna Tataki / green apple wasabi, charred scallion miso 21.
Grilled Maine Scallop / Jersey sweet corn, cilantro, lime, parmesan 26.
Royal Seafood Custard / Hiramasa yellowtail, uni, oscietra caviar, finger lime 29.

MAINS

- Porcini Risotto / summer truffle, pickled enoki 30.
Baked Lancaster Chicken / truffle & lemon confit cavatelli, grilled mushroom 35.
Berkshire Pork Chop / roasted golden zucchini & citrus jus 37.
Braised Atlantic Halibut / carrot & ginger purée, yuzu glaze, lobster grapefruit sauce 42.
Dover Sole / roasted cauliflower, morels, bottarga, lime butter 52.
Red Snapper / basil pistou, grilled cucumbers, sungold tomato fondue 40.
Bone-In Filet / 10oz, kohlrabi, bone marrow, yukon gold potatoes 59.

DESSERTS

- Vermont Honey Flan / fennel pollen & wild strawberries 14.
Roasted Peach / vanilla custard, raspberry sorbet & Sauternes 14.
Hazelnut Parfait / frangelico, chocolate & cocoa crumb 14.
Sticky Toffee Pudding / rocky road, ginger ice cream - to share 20.
Baked Alaska / coconut & carrot cake, passionfruit sauce - to share 20.
Selection of Ice Creams & Sorbets 12.
Colton Basset Stilton / 20 year Tawny Port infusion 19.