



QUEENSYARD RESTAURANT

- ENJOY THIS MENU OVERLOOKING THOMAS HEATHERWICK'S VESSEL -

APPETIZERS

- English Rose / chicken liver & foie gras parfait, citrus geleé, pickled celery 19.
Norfolk Quail / miso, pickled ramps, nobel vinegars 25.
White Asparagus / egg sabayon, ethiopian spices, oscietra caviar, dulse seaweed emulsion 24.
Yellowfin Tuna Tataki / green apple wasabi, charred scallion miso 21.
Brooklyn Burrata / radishes, chamomile infusion, summer truffle 19.
Heirloom Tomato / smoked ricotta, pressed melon, pistachio, aged balsamic vinaigrette 21.
Royal Seafood Custard / Maine scallop, uni, oscetra caviar & finger lime 28.

MAINS

- Berkshire Pork Chop / grilled peas, lemon balm, black garlic miso 36.
Dover Sole / roasted cauliflower purée, bottarga, lime butter 38.
Baked Lancaster Chicken / violet artichoke cream, ramp pesto, chicken gravy 32.
Porcini Risotto / summer truffle, pickled enoki 29.
Braised Atlantic Halibut / carrot & ginger purée, yuzu glaze, lobster grapefruit sauce 41.
Colorado Lamb Rack / golden chanterelles, new season green asparagus, green olive 48.
T-Bone Steak / 40 day dry aged, 36 oz, hazelnut & truffle salad, barolo sauce - serves 2 140.

DESSERTS

- “The Jammy Dodger” / chocolate, raspberry, salted peanuts 14.
Eton Mess / wild strawberries, olive oil cake, strawberry sorbet 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.
Selection of 3 or 5 British & Local Cheese / piccalilli 15. / 21.