



QUEENSYARD RESTAURANT

- ENJOY THIS MENU OVERLOOKING THOMAS HEATHERWICK'S VESSEL -

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**APPETIZERS**

- Heirloom Tomato / smoked ricotta, pressed melon, pistachio, aged balsamic vinaigrette 19.  
English Rose / chicken liver & foie gras parfait, sour cherries, celery, almonds 20.  
Brooklyn Burrata / watermelon, tomato, wild strawberry & horseradish consommé 20.  
Yellowfin Tuna Tataki / green apple wasabi, charred scallion miso 21.  
Braised Spanish Octopus / shaved baby fennel & celery, pork ragu, green olive & tomato juice 28.  
Grilled Maine Scallop / cauliflower couscous, golden raisin, cilantro, lime 26.  
Dressed Dorset Crab / fresh picked crab, traditional accoutrement 50.

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**MAINS**

- Parmesan Risotto / summer truffle, pickled enoki 30.  
Baked Lancaster Chicken / truffle & lemon confit cavatelli, grilled mushroom 35.  
Berkshire Pork Chop / sweet potato, nori & shiso crumble, sour plum reduction 37.  
Braised Atlantic Halibut / carrot & ginger purée, yuzu glaze, lobster grapefruit sauce 42.  
Dover Sole / roasted cauliflower, bottarga, lime butter 48.  
Montauk Sea Bass / confit fennel, Seville orange, Sauternes & chervil sauce 40.  
Bone-In Filet / 10oz, golden chanterelles, baby potatoes & horseradish, silverskin onions 59.

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**DESSERTS**

- Vermont Honey Flan / fennel pollen & wild strawberries 14.  
Vanilla Custard / honeydew melon, flavors of gin & tonic 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.