



QUEENSYARD RESTAURANT

- ENJOY THIS MENU OVERLOOKING THOMAS HEATHERWICK'S VESSEL -

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**APPETIZERS**

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English Rose / chicken liver & foie gras parfait, bittersweet chocolate & stout, pickled mushroom & pumpkin 20.

Brooklyn Burrata / muscat grapes, local wax beans, pear mustard 20.

Heirloom Beets / French onion soup custard, ricotta salata, tarragon powder 19.

Marinated Yellowfin Tuna / avocado wasabi, fermented kohlrabi, lychee, finger lime 21.

Grilled Maine Scallop / cauliflower couscous, golden raisin, cilantro, lime 26.

Braised Spanish Octopus / shaved baby fennel & celery, pork ragu, green olive & tomato juice 28.

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**BEST OF BRITAIN**

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Dressed Dorset Crab / fresh picked crab, traditional accoutrement 50.

Scottish Highland Venison / mushroom & ricotta chou farci, golden beets, pine & huckle berries 45.

Dover Sole / golden chanterelles, pomme purée, rock shrimp, parsley & lemon velouté 85.

*recommended to share*

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**MAINS**

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Parmesan Risotto / smoked chestnuts & burgundy truffle 30.

Baked Lancaster Chicken / Jerusalem artichoke, confit egg yolk, ricotta cavatelli 35.

Berkshire Pork Chop / butternut squash, nori & shiso crumble, sour plum reduction 37.

Braised Atlantic Halibut / carrot & ginger purée, yuzu glaze, lobster grapefruit sauce 41.

Montauk Sea Bass / confit fennel, Seville orange, Sauternes & chervil sauce 41.

Prime Filet / roasted foie gras, short rib creamed potato, bone marrow jus 55.

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**DESSERTS**

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Candy Apple / chai cheesecake, peanut praline 14.

Vermont Honey Flan / compressed pear & lavender 14.

Chocolate Cream / amarena cherry, cardamom crunch 16.

Baked Alaska / coconut & carrot cake, passionfruit sauce - to share 20.

Sticky Toffee Pudding / rocky road, ginger ice cream - to share 20.

Selection of Ice Creams & Sorbets 12.