



THE QUEEN'S FEAST

Chef's chosen selection of 8 dishes tapas style. The whole table must partake. Minimum 2 people.

Queen Feast £34.95 PP
Vegan £33.95 PP

Prices are per head for the entire table.

BREADS & NIBBLES

Teta's pickles
VG GF £3.50

Mixed olives
VG GF £4.75

Khobz tannour - Iraqi pita
VG £4.25

Gluten free bread
VG GF £4.50

COLD DISHES

Hummus, with date confiture and house
crispy chilli oil
VG GF £7.25
Add spiced lamb £3.75

Wild garlic labneh, lemon and whey
caramel, za'atar pangrattato
V £7.75

Levantine caponata - fried aubergine and
vegetables in an agridulce sauce
VG GF £7.95

The Queen's Salad: radicchio, orange,
medjool date, caramelised hazelnuts, citrus
dressing
VG GF £12.50

SMALL PLATES

Batata harra - fried Lebanese spiced potatoes
VG GF £7.25

Laverbread falafel, sumac, lime fennel, tahini
VG GF £7.75

Asparagus and purple sprouting broccoli,
whipped Westcombe ricotta, smoked almonds,
shatta, seasonal pickles
V GF £12.95

Hibachi grilled seasonal merguez - ask your
server for today's
GF £8.95

Grilled Nabulsi cheese, Persian black lime honey,
oregano
V GF £8.95

Monkfish skewers with tamarind, Aleppo chilli
and preserved lemon, oregano, seasonal pickles
GF £18.95

LARGE PLATES

Preserved lime, miso and coriander glazed
cauliflower, cannellini bean musabbah, green
shatta and mint
VG GF £18.50

Brixham smoked haddock and Chalk Stream
fish cake with urfa yoghurt, smoked tomato,
chard and kale
£19.95

Confit duck leg, herb salad, walnut, wild garlic
and sorrel gremolata, duck ham, roasted
carrots, sour pomegranate jus
GF £22.50

DESSERTS

Orange blossom and butterfly tea creme
mouseline, pistachio brittle, kumquats in
syrup, forced rhubarb
VG GF £9.75

PAIR WITH Isola Augusta Friulano semi-sweet dessert
wine £6.75

Dark chocolate and Persian lime cremeaux,
lime posset, cardamom marshmallow, lime
sorbet, cardamom crumble , fingerlime
caviar
£9.75

PAIR WITH Stanton & Killeen Rutherglen Muscat
dessert wine £7.50

SORBETS & ICECREAM £7.95

Westcombe ricotta baklava icecream
V

Preserved lemon, bayleaf and ginger with
honeycomb
VG GF

Rhubarb and hibiscus sorbet with pistachio
brittle
VG GF

TEAS £3.50

English Breakfast
Spiced Indian Chai
Earl Grey
Peppermint
Ginger and Lemongrass
Sencha Green Tea
Chamomile Flowers

COFFEE

Espresso £3
Double espresso £3.75
Americano £3.50
Latte £4
Cappuccino £4
Mocha £4.50

Milk alternatives available

THE TEAM

In the kitchen: Ayesha, Will,
Connor, Lucy, Dom, Louis, Rosemary,
Mark, Linda, Xyra

On the floor: Issey, Tilda, Cody, Katty,
Mylan, Carys, Charlotte, Robin