



BREADS & NIBBLES

Teta's pickle s
 VG GF £3.50
 House olives
 VG GF £4.75
 Vesta Frena bread
 VG £4.25
 Gluten free bread
 VG GF £4.50

COLD DISHES

Hummus, with a smoked tomato and date
 confiture, preserved lime and almond

VG GF £7.25

Add apricot harissa hogget £3.75

Labneh with peaches, green shatta, confit garlic
 and a za'atar pangrattato

V £7.75

Pomegranate baba ganoush - A QoC cult classic!
 Smokey aubergines, tahini, brik and pomegranate

VG £7.95

Charred cos lettuce, Westcombe ricotta, yeasted
 almonds, summer berries

V GF (VG option available) £13.50

Somerset fattoush - seasonal salad of tomatoes,
 cucumbers, sumac, olive oil, croutons

Served with labneh(v) or tahini (vg)

V/VG GF. £11.50

Department 11
 Blanquet de Limoux
 Extra Brut

£7.95

TO START

Queen of Cups
 Cured lemon, gin,
 dubonet

£10

QOC Smoked Cucumber
 Dirty Martini

£10

SMALL PLATES

Fried potatoes with a confit garlic, bergamot and
 za'atar aioli.

VG GF £7.25

Laverbread falafel, sumac, lime fennel, tahini

VG GF £7.75

Braised fennel with a saffron and coriander caramel ,
 Westcombe ricotta, smoked yeasted almonds

V GF (VG option available) £12.95

Vine leaf wrapped kofta - ask your server for today's
 type

GF £8.95

Grilled Nabulsi cheese, Persian black lime honey,
 oregano

V GF £8.95

Gazan spiced tiger prawns, Arak, with whipped White
 Lake fetish cheese, preserved lemon oil

GF £14.50

LARGE PLATES

Preserved lime, miso and coriander glazed cauliflower,
 cannellini bean musabbaha, green shatta and mint

VG GF £18.50

Samak Maqli; fried market fish and squid, amba
 yoghurt, fennel and orange salad

GF £19.95

Pressed hogget, mulukhiya, blackened aubergine, sweet
 potato fondant, dukkah

GF £22.50

THE QUEEN'S FEAST

Chef's chosen selection of daily dishes

The whole table must partake.

Minimum 2 people.

Queen Feast £34.95 pp

Vegan £33.95 pp

Prices are per head

DESSERTS

Fig leaf mahalibia, blackberry, Haddad
Arak, fennel and almond VG GF £9.75

PAIR WITH Stanton & Killeen Rutherglen
Muscat dessert wine £8.25

Jasmine and mastic panna cotta, fermented
strawberries, pistachio, honey
£9.50

PAIR WITH Isola Augusta Friulano semi-
sweet dessert wine £6.95

Dark chocolate cremeaux, cocoa nibs,
seasonal fruit
V £10.00

PAIR WITH: Somerset cider brandy 5yr
£5.95

SORBETS & ICECREAM £7.95

Westcombe ricotta icecream
V

Preserved lemon, bayleaf and ginger with
honeycomb
VG GF

Ask your server for our rotating selection of
sorbets and icecream specials
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, Josh, Rosemary, Mark,
Linda, Jessie, Hannah

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