



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 sticky, sweet, urfa chili onions, crispy buckwheat, coriander.
V GF £7.75
- Pomegranate baba ganoush - A QoC cult classic! Smokey aubergines, tahini, brik and pomegranate
VG £7.95
- The Queen's Salad - radicchio and frisée, dates, citrus fruits, red onion, candied hazelnuts
VG GF £12.50

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
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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
- Roasted squash with a mixed herb gremolata, whipped 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

LARGE PLATE

- Mussels Gazawiya - mussels with Gazan spices, white lake fetich, red shatta
GF £15.50
- 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 and Persian lime cremeaux,
plum and lime, hazlenut
V £12.50

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, Dom, Josh, Belinda, Rosemary,
Mark, Linda, Jessie, George

On the floor: Issey, Cody, Katty, Delilah,
Charlotte, Robin, Honor