



## BREADS & NIBBLES

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

## COLD DISHES

- Hummus, with a smoked tomato and date confiture, preserved lime and almond  
VG GF £7.50  
Add apricot harissa hogget £3.95
- Labneh with sticky, sweet, urfa chili onions, crispy buckwheat, coriander.  
V GF £7.95
- Pumpkin mutabal, pumpkin seed crunch, red shatta  
VG GF £7.95
- The Queen's Salad - castelfranco and chioggia radicchio and frisée, medjool dates, kumquats, candied hazelnuts  
VG GF £12.95

TO START		
Department 11 Blanquet de Limoux Extra Brut £7.95	Queen of Cups Cured lemon, gin, dubonet £10	QOC Smoked Cucumber Dirty Martini £10

## SMALL PLATES

- Fried potatoes with a sticky raisin and sherry glaze, crispy shallots  
VG GF £7.95
- Laverbread falafel, sumac, lime fennel, tahini  
VG GF £8.25
- Roasted Jerusalem Artichokes, sahaweq, whipped Westcombe ricotta, smoked yeasted almonds  
V GF (VG option available) £13.50
- Shawarma spiced chicken yakitori, chicken fat panko, pickled Avalon Organic cucumbers  
GF £9.25
- Grilled Nabulsi cheese, Persian black lime honey, oregano  
V GF £8.95

## LARGE SHARING PLATE

- Mussels Gazawiya - mussels with Gazan spices, white lake fetish, fermented tomatoes, Haddad Arak  
GF. £17.50
- Miso and preserved lemon braised hispi cabbage, red pepper freekeh, nasturtium, dates, red amba  
VG £18.50. (GF option available)
- Brik au Truite; our take on a Tunisian classic. Chalk stream trout in brik pastry, with olives, pine nuts, kale and a green shatta and dill labneh  
£22.50
- Pressed hogget, mulukhiya, celeriac puree, chanterney carrots, dukkah  
GF £23.50

### THE QUEEN'S FEAST

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

Queen Feast £36.95 pp  
Queens Feast Vegan £34.95 pp

Prices are per head

## DESSERTS

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

PAIR WITH Stanton & Killeen Rutherglen  
Muscat dessert wine  
£8.25

Dark chocolate and Persian lime cremeaux,  
plum and lime, hazlenut V  
£12.50

PAIR WITH: Somerset cider brandy 5yr  
£5.95

## SORBETS & ICE-CREAM £7.95

Black tahini icecream, rose tuile, sesame  
brittle  
V GF

Preserved lemon, bayleaf and ginger with  
honeycomb  
VG GF

Ask your server for our rotating selection of  
sorbets and icecream specials  
VG GF

## THE TEAM

In the kitchen: Ayesha, Will,  
Dom, Josh, Belinda, Rosemary, Mark,  
Linda, Jessie, George

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

## TEAS £3.50

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

## COFFEE

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

Milk alternatives available

## OUR SUPPLIERS

We are phenomenally lucky to work with some  
incredible suppliers local suppliers and some further  
afield, who we celebrate every day

Louis and the team at Stephens Butchers  
Juliet and Stephen at Useful Beyond Buildings  
Pete at Avalon Organics  
Philippe and Miranda at Shorrk  
Josh and Gemma at Vesta Bakery  
Razan at Yorkshire Dama Squaky cheese  
Max at Glastonbury Rose  
James and Jill at Fenny Castle  
Alex at Modest Merchant  
Laura and co at Sovereign Wine  
Dario and co at Vineyards Direct  
Adam and the gang at New Bristol Brewery  
The Somerset Cider Brandy Company  
Woods Foodservice (with the best rep, Gav!)  
Westcombe Dairy  
Belazu  
Kingfisher Brixham