



BREADS & NIBBLES

Teta's pickles
VG GF £3.50

House olives
VG GF £4.75

QoC Crispy chicken skin
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 harissa hogget £3.95 GF

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

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

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

SHARING 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

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

Roasted Jerusalem Artichokes, sahaweq, whipped
Westcombe ricotta, smoked yeasted almonds
V GF (VG option available) £13.50

Hanger steak, claytonia leaves, pickled walnut and black
garlic, HoF early harvest thyme oil
£14.95
GF

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

V Vegetarian VG Vegan GF Gluten Free

If you have any allergies or intolerances please make your server aware



THE TEAM

In the kitchen

Ayesha, Will, Nick, Louis
Dom, Josh, Belinda,
Rosemary, Mark, Vince,
Jessie

On the floor

Issey, Cody, Katty, Delilah,
Charlotte, Robyn, Honor

QUEEN OF CUPS GOODIES

Queen of Cups Black Honey	£10.00
Hand of Fatima Early Harvest Olive Oil	£31.50
Hand of Fatima Lemon and Lemongrass Oil	£25.50
Hand of Fatima Thyme Oil	£25.50

New merch dropping 2025!

TEAS £3.50

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

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 and co 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