



## SNACKS

Teta's pickle s  
VG GF £3.50

House olives  
VG GF £4.75

QoC Chicken skin crisps, labneh and green shatta  
GF £5.25

The Spicy Plate. House yellow shatta, red shatta and jalapeno shatta - for those who like things a bit hotter!  
VG GF £6.00

## BREAD AND DIPS

Vesta Frena bread  
VG £4.50

Gluten free bread  
VG GF £4.75

Hummus, with a smoked tomato and date confiture, preserved lime and almond  
VG GF £7.50  
Add harissa hogget £3.95 GF

Wild garlic labneh, whey lemon caramel, za'atar pangrattato, confit garlic  
V GF £7.95

Red pepper, ve-du-ja and chestnut muhammara with pomegranate and pumpkin seeds  
VG GF £7.95

## 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

Bruno Zanassi  
Lambrusco Grasparossa  
di Castelvetro D.O.P.  
£9.00

Queen of Cups  
Cured lemon, gin,  
dubonet  
£10

QOC Smoked Cucumber  
Dirty Martini  
£10

## SHARING PLATES

Batata Harra. crispy potatoes with a spiced herby  
Lebanese sauce  
VG GF £7.95

Laverbread falafel, sumac, lime fennel, tahini  
VG GF £8.25

Hogget and apricot merguez with dill tarator  
VG GF. £9.25

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

The Queen's Salad - castelfranco and chioggia radicchio and frisée, medjool dates, kumquats, candied hazelnuts  
VG GF £12.95

Wye valley asparagus and spring greens, whipped White  
Lake goat curd with smoked almonds  
V GF (VG option available) £13.50

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

Miso and preserved lemon braised hispi cabbage, red  
pepper freekeh, nasturtium, dates, red amba  
VG £18.50. (GF option available)

Levantine spiced bouillabaisse with chalk stream trout,  
monk fish, gilt head bread and fowey mussels. Served with  
fermented tomatoes and preserved lemon  
GF £23.50

Vine leaf and beef shin chou farci with salt baked kohlrabi,  
confit leek, levantine salsa macha and Arabic coffee  
GF £23.50

## THE TEAM

In the kitchen

Ayesha, Nick, Dom, Josh,  
Belinda, George,  
Rosemary, Mark, Vince,  
Jessie

On the floor

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

## 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 local suppliers and some further afield, who we celebrate every day with our food

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  
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  
White Lake Cheese  
Westcombe Dairy  
Belazu  
Kingfisher Brixham