



QUEEN OF CUPS



Join us for a Special Collaborative evening between Queen of Cups and New Bristol Brewery.

Enjoy a specially curated 5-course dinner from Queen of Cups with selected drink pairings from New Bristol Brewery.

Book your table through our website, and we look forward to welcoming you.

Tickets are £65 pp, and all food and drink pairings are included.



Queen of Cups, Glastonbury



Wednesday 11th June





MENU

Canape served with Joy of Sesh:

Crispy chicken skins, caramelised labneh, green shatta, caviar.

Starter served with Summacrush:

Brik pastry tartlet with summer tomatoes, smoked aubergine cream and nasturtium.

Fish served with Lager:

Gilt head bream, karak jameed sauce, puffed freekeh, wild garlic garum, saffron pickled courgettes, sea herbs.

Main served with Blekerry and Clotted Cream Sour:

Venison loin, jus, fermented blackberries, venison kibbeh, pea and pistachio puree, sumac molasses.

Dessert served with Cinder toffee stout:

Dark Chocolate cremeaux with salted tahini butterscotch, mahleb whipped cream, smoked almond kataifi - raspberries dressed with raspberry vinegar.