



SNACKS

Teta's pickle s
VG GF £3.75

House olives
VG GF £5.50

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

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

QoC Padron peppers with a Persian lime and Aleppo chilli salt, dill tarator
VG GF. £8.50

BREAD AND DIPS

Vesta Frena bread
VG £5.00

Gluten free bread
VG GF £5.00

Hummus, urfa musabaha, flaked almonds, rose
VG GF £7.75
Add harissa hogget £3.95 GF

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

Red pepper, ve-du-ja and chestnut muhammara with pomegranate and sunflower seeds
VG GF £8.25

THE QUEEN'S FEAST

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

Queen Feast £38.50 pp
Queens Feast Vegan £35.50 pp

Prices are per head

V Vegetarian VG Vegan GF Gluten Free

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

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 £12.50

SHARING PLATES

Batata Harra; potatoes with a smoked tomato, chilli and herb sauce, lemongrass and ginger pickled onion
VG GF £7.95

Laverbread falafel, sumac, lime fennel, tahini
VG GF £8.50

Hogget and apricot merguez, sour cherry molasses, dill tarator
GF. £9.25

Grilled Nabulsi cheese, Persian black lime honey, wild za'atar
V GF £10.50

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

The Queen's Salad -Castelfranco and chioggia radicchio and frisée, medjool dates, kumquats, candied hazelnuts
VG GF £14.00

Fennel cured torched mackerel, labneh, rose harissa fermented UBB greens
GF £14.50

Pork butt steak, UBB claytonia leaves, pickled walnut and black garlic emulsion, HoF early harvest thyme oil
GF £15.50

Lemon roasted courgette, mutabel kousa with cured lime, saffron pickled courgette, lemon verbena, walnuts and olives
VG £18.50.

Gilt head bream with a crab and arak freekeh risotto, summer tomato, preserved lemon gel
£24.95

Vine leaf and beef shin chou farci with salt baked kohlrabi, confit leek, levantine salsa macha and Arabic coffee
£24.50

THE TEAM

In the kitchen

Ayesha the kitchen mumma
(thing 1)

Nick Nicholas Nickelby
(thing 2)

Dom/Domatron the Finnish fox

Josh the mead monster

Belinda Bindi stop eating the shatta
George gorgeous georgus georgonzola

Kps

Rosemary, Mark, Vince, Jessie, Tim

On the floor

Issey, Cody, Katty, Delilah, Charlotte,
Honour, Simon

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

QUEEN OF CUPS GOODIES

QoC Embroidered Shopper Bag	£26.99
Queen of Cups Black Honey 300ml	£10.00
Hand of Fatima Early Harvest Olive Oil 500ml	£31.50
Hand of Fatima Lemon and Lemongrass Oil 250ml	£25.50
Hand of Fatima Thyme Oil 250ml	£25.50