



SNACKS

Teta's pickle s
VG GF £3.75

House olives
VG GF £5.50

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

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

BREAD AND DIPS

Vesta Frena bread
VG £5.00

Gluten free bread
VG GF. £5.00

Hummus with baharat crispy chilli oil, date confiture,
rose
VG GF £7.75
Add apricot harissa hogget £3.95 GF

Caramelised onion labneh with za'atar and confit
garlic
V GF £7.95

QoC Babaganoush: the cult classic is back! Smoked
aubergines with pomegranate, pickled onions,
aubergine skin tuile
VG £8.25

THE QUEEN'S FEAST

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

Queen Feast £36.50 pp
Queens Feast Vegan £34.50 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

QoC x Still Life Gin and
Navas Tonic
£13.00

Queen of Cups
Cured bergamot, gin, dubonnet
£10

QOC Smoked Cucumber
Dirty Martini
£12.50

SHARING PLATES

Triple cooked potatoes with confit garlic, numbing za'atar
salt; green shatta
VG GF £7.95

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

QoC Boquerones; cured sardines with fennel and coriander
GF. £9.50

Kamouneh spiced pigeon breast, pomegranate molasses, dill
tarator, pistachio, rose
GF. £10.00

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

Somerset Fattoush: salad of locally grown cucumbers,
heritage tomatoes and red onion, with watermelon and
sumac
V (VG available) GF £13.50

Salt baked beetroot, persian lime ajo blanco, fig leaf, pickled
beet, smoked almonds VG £14.00

UBB Squashes (Kuri, Boston & Candy Roaster), red pepper
freekeh, chermoula, melon seed, red pepper
VG £16.00

Hake with an amba beurre blanc, pickled mushrooms,
samphire and hazelnut dukkah
GF £17.50

Pork butt steak, seasonal fruit molasses, Pitney greens and
agretti, pickled walnut and black garlic emulsion, fennel puree
GF £18.50

Venison loin with a venison and barberry borek, celeriac,
pickled cherry, rose
£21.50

THE TEAM

In the kitchen

Ayesha the kitchen mumma

(thing 1)

Nick Nicholas Nickelby

(thing 2)

Dan Father of Pug

Dom/Domatron the Viking Zoidberg

Josh the mead monster

Belinda Bindi STOP EATING THE
SHATTA

George gorgeous georgus georgonzola

KPs

Oskar, Khalad, Jessie, Tim

On the floor

Chloe, Issey, Katty, Honor, Simon, lola,

Georgia, Kitty, Jasmine

QUEEN OF CUPS GOODIES

QoC Embroidered Shopper Bag £26.99

Queen of Cups Black Honey £10.00
300ml

Hand of Fatima Early Harvest £31.50
Olive Oil 500ml

Hand of Fatima Lemon and £25.50
Lemongrass Oil 250ml

Hand of Fatima Thyme Oil £25.50
250ml

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

The whole gang at Pitney Farm

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