



SNACKS

Teta's pickle s
VG GF £3.75

House olives
VG GF £5.50

QoC x Still Life Gin and
Navas Tonic
£13.00

Queen of Cups
Preserved lemon, gin, dubonnet
£10

QOC Smoked Cucumber
Dirty Martini
£12.50

House shatta: For those who like it hotter! Choose
from red, green, yellow, jalapeno or habaenro shatta
VG GF £3.00

BREAD AND DIPS

Vesta Frena bread
VG £5.00

Gluten free bread
VG GF. £5.00

Hummus with confit garlic, green shatta and za'atar
kataifi
VG £7.75
Add apricot harissa hogget £3.95 GF

Labneh with candied walnuts and pomegranate
V GF £7.95

Caramelised parsnip mutabal, cured lime, sumac and
smoked almonds
VG £8.25

TO START

Queen of Cups
Preserved lemon, gin, dubonnet
£10

QOC Smoked Cucumber
Dirty Martini
£12.50

SHARING PLATES

Triple cooked potatoes, shawarma spiced sticky raisin
and sherry glaze, crispy shallots VG GF
£7.95

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

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

Shish Taouk: chargrilled chicken skewer, yogurt,
pickles. GF
£12.50

The Queen's Salad: Castelfranco and Treviso
radicchio, kumquats, candied hazelnut brittle and
dates VG GF
£13.50

Zahra Maqliyah bi tahini khadra: crispy cauliflower,
green tahini, apple and kohlrabi VG GF
£17.50

Market fish of the day; please ask your server for
todays selection
£21.50

QoC Zarb: our take on the bedouin classic: slow
braised short ribs, bone marrow enriched tomato
sauce, date glaze, dukkah £23.50 GF

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

THE TEAM

In the kitchen

Ayesha the kitchen mumma
(thing 1)

Nick Nicholas Nickelby
(thing 2)

Dan Father of Pug

Dom/Domatron the mussel man
Josh lock in the flavour

Belinda Bindi STOP EATING THE
SHATTA

George gorgeous georgus georgonzola

KPs

Oskar, Khalad, Jessie

On the floor

Chloe, Issey, Katty, Honor, Simon, Iola,
Georgia, Evie, Jasmine

QUEEN OF CUPS GOODIES

QoC Jute Embroidered Shopper Bag	£22.50
QoC Black Embroidered Square Tote	£25.00
QoC Kitchen Apron	£50
Queen of Cups Black Honey 300ml	£10.00
Hand of Fatima Early Harvest Olive Oil 500ml	£31.50
Hand of Fatima Lemon and Lemongrass or Thyme Oil 250ml	£25.50
Still Life X QoC Gin 100ml 42%	£21.50
Still Life X QoC Gin 750ml 42%	£120

All fabrics sustainably sourced by Katie Young Bespoke Textiles

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