



## SNACKS

Teta's pickle s  
VG GF £3.75

House olives  
VG GF £5.50

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

## 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

## TO START

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

## 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 Maqliyeh 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

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, lola,

Georgia, Evie, Jasmine

## 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

## 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