



SNACKS

Teta's pickle s
VG GF £4.00

House olives
VG GF £6

House shatta:.. For those who like it hotter!
Choose from red, green, yellow, jalapeno or
habaenro shatta
VG GF £4.50

BREAD AND DIPS

Vesta Frena bread
VG £5.50

Gluten free bread
VG GF. £6.00

Hummus with confit garlic, green shatta and
za'atar kataifi
VG £8.50
Add apricot harissa and sour cherry hogget £4.50
GF

Labneh with candied walnuts and pomegranate
V GF £8.50

Caramelised parsnip mutabal, cured lime, sumac
and smoked almonds
VG £8.50

THE QUEEN'S FEAST

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

Queen Feast £41.00 pp
Queens Feast Vegan £36.00 pp

Prices are per head and require a minmum of
two per feast type

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
Preserved lemon, gin, dubonnet
£10

QOC Breakfast in
Bedouin, Martini
£13.50

SHARING PLATES

Triple cooked potatoes, shawarma spiced sticky raisin
and sherry glaze, crispy shallots VG GF
£8.50

Laverbread falafel, sumac, lime fennel, tahini
VG GF
£9.50

The Queen's Salad: Castelfranco and Treviso
radicchio, kumquats, candied hazelnut brittle and
dates VG GF
£10.00

Grilled Nabulsi cheese, Persian black lime honey, wild
za'atar V GF
£11.50

Shish Taouk: chargrilled chicken skewer, yogurt,
pickles. GF
£13.00

Zahra Maqliyeh bi tahini khadra: crispy cauliflower,
green tahini, apple, arak and kohlrabi remoulade,
almond VG GF
£18.50

Market fish of the day; please ask your server for
todays selection
£23.50

QoC Zarb: our take on the bedouin classic: slow
braised short ribs with a date glaze, bone marrow
enriched tomato sauce, merlot agridulce ragout,
hazelnut dukkah GF
£28.50

THE TEAM

In the kitchen

Ayesha Chaos Demon

Nick Handlebar Tache King

Dan Father of Pug

Dom/Domato/Domegranate/Maldom

Salt

Josh lock in that flavour

Chloe the chariot queen

Joshy Boyyyyyyy

Bryony Pinkie Pie

KPs

Oskar, Khalad, Jessie, Rosemary

On the floor

Chloe, Simon, lola, Georgia,

Honor, Evie, Jasmine, Leo

TEA POT £4.50

Sustainably sourced loose leaf

English Breakfast

Spiced Indian Chai

Earl Grey

Peppermint

Ginger and Lemongrass

Sencha Green Tea

Chamomile Flowers

Maghrebi Mint Tea

Zhourat

COFFEE FROM THE GOOD COFFEE PROJECT

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 Deya 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



MICHELIN 2026

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