



SNACKS

Teta's pickles
£4.00 VG GF

House olives
£6.00 VG GF

House shatta: For those who like it hotter! Choose from red, yellow, Avalon Organic hot green, jalapeno or habanero shatta
£4.50 VG GF

Padron peppers with Aleppo tadin and sumac toum
£7.50 VG GF

BREAD AND DIPS

Iraqi Pita bread with confit garlic oil
£5.50 VG

Speciality coeliac-friendly bread
£6.00 VG GF

Hummus with baharat crispy chilli and a spiced date confiture
£8.50 VG GF
Add apricot harissa hogget £4.50 GF

Aleppo chilli beurre noisette labneh, za'atar, crispy shallots.
£8.50 V GF

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 minimum of two per feast type

TO START

QoC x Still Life Gin and
Navas Tonic
£14.00

Queen of Cups
Preserved lemon, gin, dubonnet
£11.00

QoC Brine & Dandy
martini
£13.00

SHARING PLATES

Triple cooked potatoes, confit garlic and preserved lime sauce, shatta, herbs
£9.50 VG GF

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

The Queen's Salad: Castelfranco and Treviso radicchio, kumquats, candied hazelnut brittle and dates VG GF
£12.50

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

Shawarma spiced duck hearts, pear and green shatta glaze, caramelised onion and miso labneh, PX raisins
£10.50 GF

Charred pumpkin with baharat butter, courgette fritti, preserved peppers, burnt pepper emulsion, confit garlic and pumpkin tahini
£18.50 VG GF

Market fish of the day: please ask your server for today's selection

Date and cinnamon pork butt steak, fennel and arak puree, Pitney leaves, black garlic and pickled walnut
£25.50 GF

Venison arays, kamounah and red shatta spiced venison loin, dripping roasted beetroots, venison vinaigrette, pomegranate, and rose
£31.50

THE TEAM

In the kitchen

Ayesha Chaos Demon

Dan Dan pottery man

Dom/Domato/Domegranate/Maldom

Salt

Chloe the hot little goosberry

Jayden the happy little boy

James the nameless

Ben who is tall

KPs

Oskar, Khalad, Jessie, Rosemary

On the floor

Chloe, Jean-Sebastien, Simon,

Iola, Georgia, Jasmine, Leo,

Macy, Julie

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

QUEEN OF CUPS GOODIES

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

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

All fabrics sustainably sourced by Katie Young Bespoke Textiles



MICHELIN 2026

QUEENOFSCUPS.CO.UK

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