



BREADS & NIBBLES

- Teta's pickle s
VG GF £3.50
- House olives
VG GF £4.75
- Khobz tannour - Iraqi pita
VG £4.25
- Gluten free bread
VG GF £4.50

COLD DISHES

- Hummus, with a smoked tomato and date confiture, preserved lime and almond
VG GF £7.25
Add apricot harissa hogget £3.75
- Labneh with peaches, green shatta, confit garlic and a za'atar pangrattato
V £7.75
- Pomegranate baba ganoush - A QoC cult classic! Smokey aubergines, tahini, brik and pomegranate
VG £7.95
- Charred cos lettuce, Westcombe ricotta, yeasted almonds, summer berries
V GF (VG option available) £13.50
- Somerset fattoush - seasonal salad of tomatoes, cucumbers, sumac, olive oil, croutons
Served with labneh(v) or tahini (vg)
V/VG GF. £11.50

TO START		
Department 11	Queen of Cups	QOC Smoked Cucumber
Blanquet de Limoux	Cured bergamot, gin,	Dirty Martini
Extra Brut	dubonet	
£7.95	£10	£10

SMALL PLATES

- Fried potatoes with a confit garlic, bergamot and za'atar aioli.
VG GF £7.25
- Laverbread falafel, sumac, lime fennel, tahini
VG GF £7.75
- Braised fennel with a saffron and coriander caramel , Westcombe ricotta, smoked yeasted almonds
V GF (VG option available) £12.95
- Vine leaf wrapped kofta - ask your server for today's type
GF £8.95
- Grilled Nabulsi cheese, Persian black lime honey, oregano
V GF £8.95
- Gazan spiced tiger prawns, Arak, with whipped White Lake fetish cheese, preserved lemon oil
GF £14.50

LARGE PLATES

- Preserved lime, miso and coriander glazed cauliflower, cannellini bean musabbaha, green shatta and mint
VG GF £18.50
- Samak Maqli; fried market fish and squid, amba yoghurt, fennel and orange salad
GF £19.95
- Pressed hogget, mulukhiya, blackened aubergine, sweet potato fondant, dukkah
GF £22.50

THE QUEEN'S FEAST

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

Queen Feast £34.95 pp
Vegan £33.95 pp

Prices are per head

DESSERTS

Orange blossom mahalibia, apricots,
sesame and fennel VG GF £9.75

PAIR WITH Stanton & Killeen Rutherglen
Muscat dessert wine £8.25

Jasmine and mastic panna cotta, fermented
strawberries, pistachio, honey
GF £9.50

PAIR WITH Isola Augusta Friulano semi-
sweet dessert wine £6.95

Dark chocolate cremeaux, cocoa nibs,
seasonal fruit
V £10.00

PAIR WITH: Somerset cider brandy 5yr
£5.95

SORBETS & ICECREAM £7.95

Westcombe ricotta icecream
V

Preserved lemon, bayleaf and ginger with
honeycomb
VG GF

Ask your server for our rotating selection of
sorbets and icecream specials
VG GF

TEAS £3.50

English Breakfast
Spiced Indian Chai
Earl Grey
Peppermint
Ginger and Lemongrass
Sencha Green Tea
Chamomile Flowers

COFFEE

Espresso £3
Double espresso £3.75
Americano £3.50
Latte £4
Cappuccino £4
Mocha £4.50

Milk alternatives available

THE TEAM

In the kitchen: Ayesha, Will,
Connor, Lucy, Dom, Josh, Rosemary, Mark,
Linda, Jessie, Hannah

On the floor: Issey, Cody, Katty, Delilah,
Charlotte, Robin, Carys, Matt, Mylan