



SNACKS

Teta's pickles (2021)
VG GF £4.00

House olives (2024)
VG GF £6

House shatta: For those who like it hotter!
Choose from red, green, yellow, jalapeno or
habaenro shatta (2021)
VG GF £4.50

BREAD AND DIPS

Vesta Frena bread (2024)
VG £5.50

Gluten free bread (2021)
VG GF. £6.00

Hummus with baharat crispy chilli and a spiced
date confiture (2023)
VG GF £8.50
Add apricot harissa hogget(2021) £4.50 GF

Rocket labneh, green shatta, kataifi and white
sesame, lovage vinegar (2022)
V £8.50

Pomegranate Baba G - Aubergine, pomegranate
lemongrass pickled onions, aubergine tuile (2022)
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
£14.00

Queen of Cups
Preserved lemon, gin, dubonnet
£11

QOC Breakfast in
Bedouin, Martini
£14.00

SHARING PLATES

Horaa Osbao - Syrian lentil dish from Damascus with
crispy shallots and pomegranate VG (GF available)
£8.50 (2026)

Laverbread falafel, sumac, lime fennel, tahini
VG GF (2021 OG)
£9.50

Somerset Fattoush- heritage tomatoes, cucumber, red
onion, watermelon and labneh (2023)
£10.00 (VG + GF available)

Grilled Nabulsi cheese, Persian black lime honey, wild
za'atar (2021 OG) V GF
£11.50

Baharat chicken yakitori, chicken fat panko, pickled
courgette, miso labneh(2021/2025) GF
£13.50

Zahra Maqliyeh bi tahini khadra: crispy cauliflower,
green tahini, apple, arak and kohlrabi remoulade,
almond VG GF (2025)
£18.50

Brik au Truite; our take on a Tunisian classic. Chalk
stream trout in brik pastry, with olives, pistachio, kale
and a green shatta and dill labneh (2024)
£25.50

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 (2025)
£28.50

THE TEAM

In the kitchen

Ayesha Chaos Demon

Dan Father of Pug

Dom/Domato/Domegranate/Maldom

Salt

Josh lock in that flavour

Chloe the chariot queen

Joshy Boyyyyyy

KPs

Oskar, Khalad, Jessie, Rosemary

On the floor

Chloe, Simon, lola, Georgia,

Honor, Jasmine, Leo, Macy

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

QUEENOFSCUPS.CO.UK

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