



## OUR DELI & CASUAL DINING MENU

June – August 2026

|                                                                                                               |                  |
|---------------------------------------------------------------------------------------------------------------|------------------|
| <b>SEASONAL SALADS – each will serve 6-10 depending on selection</b>                                          | <b>£50</b>       |
| <b>Lentil &amp; rice salad</b> with caramelised onions, crispy chickpeas & sumac topping                      | (1kg)            |
| <b>Peach &amp; goat's cheese</b> with orange blossom dressing & almonds (nuts, dairy, sulphites)              | (1kg)            |
| <b>Cauliflower salad</b> with lemony tahini & amba sauce (mustard, sesame)                                    | (1kg)            |
| <b>Garden vegetable salad</b> – French beans, broad beans, broccolini & peas (sulphites)                      | (1kg)            |
| <b>Summer slaw</b> – cabbage, fennel, pomegranate, radish & chilli oil                                        | (1.5kg)          |
| <b>Roasted aubergine &amp; tomato salad</b> , sumac, pomegranate & mint (sulphites)                           | (1.5kg)          |
| <b>Baby potato salad</b> with capers, dill & spring onion (sulphites)                                         | (1.5kg)          |
| <b>Bulgar, mango &amp; cashew salad</b> , coriander, chilli & lime (gluten, sulphites, nuts)                  | (1.5kg)          |
| <b>Roasted mixed seasonal vegetables</b> with harissa & oregano (sulphites)                                   | (1.5kg)          |
| <b>Chickpea &amp; confit cherry tomato salad</b> with Kalamata olives (sulphites)                             | (1.5kg)          |
| <b>Watermelon &amp; feta salad</b> , Romano pepper, chilli & oregano salsa (dairy, sulphites)                 | (1.5kg)          |
| <b>OUR SIGNATURE DIPS &amp; SPREADS – will serve 6</b>                                                        | <b>£20</b>       |
| <b>Creamy hummus</b> with chickpea garnish (sesame, citrus)                                                   | 500g             |
| <b>Labaneh</b> – strained yogurt dip with zaatar & olive oil (dairy, sesame)                                  | 500g             |
| <b>Baba ganoush</b> – burnt aubergines, tahini, lemon & pomegranate seeds (sesame)                            | 500g             |
| <b>Egg salad</b> seasoned with dill & spring onions (egg, sulphites)                                          | 400g             |
| <b>MAIN COURSES – per portion</b>                                                                             | <b>portion</b>   |
| <b>Baked aubergine boats</b> , green tahini crust, pumpkin seeds & pomegranate<br>(sesame, sulphites) – vegan | 9                |
| <b>Chicken tagine</b> – Chicken thighs, harissa, tomato, courgette & preserved lemons<br>(sulphites)          | 9                |
| <b>Roasted chicken breast</b> with mango, cashew & coriander salsa (nuts, mustard)                            | 10.5             |
| <b>Roasted salmon</b> with rocket, lemon & green herb sauce (dairy, fish)                                     | 10.5             |
| Sold by piece or full side (serves 8-10)                                                                      | 85 full side     |
| <b>Chorizo &amp; corn summer frittata</b> (vegetarian option available) (egg, dairy, sulphites)               |                  |
| Sold whole to serve 8-10                                                                                      | 45 whole         |
| <b>EXTRAS</b>                                                                                                 |                  |
| <b>House pickle selection</b> (500g) to serve 6 (sulphites)                                                   | 16               |
| <b>Crudit  platter</b> to serve 10 (celery)                                                                   | 20               |
| <b>Fresh pitta bread</b> (gluten)                                                                             | 2.5              |
| <b>Seeded bread stick</b> (gluten, sesame, egg)                                                               | 2.5              |
| <b>Seasonal focaccia slice</b> (gluten, eggs, nuts, dairy)                                                    | 6.5              |
| <b>Seeded lavoush crackers</b> (100g) (gluten, eggs, sesame)                                                  | 6.5              |
| <b>HOUSE MADE DRINKS</b>                                                                                      | <b>330ml btl</b> |
| <b>Orange blossom iced tea</b>                                                                                | 5.5              |
| <b>House lemonade</b>                                                                                         | 5.5              |

We offer a selection of other soft/alcoholic canned drinks too (ask for more info)

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