



OUR DELI & CASUAL DINING MENU

September - October 2026

SEASONAL SALADS – each will serve 6-10 depending on rest of offering £50

Cracked wheat, pomegranate, currants & roasted pistachio salad (gluten, nuts, sulphites)	(1kg)
Jewelled rice salad – basmati rice, roasted butternut, cranberries, lime & chives (sulphites)	(1kg)
Beetroot sabzi , salted baked beetroots, fresh herbs, pomegranate & chilli	(1kg)
Roasted grape & bean salad , with endive & glazed red onion (sulphites)	(1kg)
Garden vegetable salad – French beans, broad beans, broccolini & peas (sulphites)	(1kg)
Turkish fig & goats' cheese salad , gem lettuce, honey and pistachios (nuts, dairy)	(1kg)
Roasted aubergine & tomato salad , sumac, pomegranate & mint (sulphites)	(1.5kg)
Roasted celeriac with apple & chive sour cream (dairy)	(1.5kg)
Autumn slaw – cabbage, apple, chilli oil & pomegranate (celery)	(1.5kg)
Roasted mixed seasonal vegetables with harissa & oregano (sulphites)	(1.5kg)
Crispy potatoes & marinated tomato salad (sulphites)	(1.5kg)

OUR SIGNATURE DIPS & SPREADS – will serve 6 £20

Creamy hummus with chickpea garnish (sesame, citrus)	500g
Labaneh – strained yogurt dip with zaatar & olive oil (dairy, sesame)	500g
Baba ganoush – burnt aubergines, tahini, lemon & pomegranate seeds (sesame)	500g
Muhamra – roasted pepper, tomato, red onion & walnut dip (nuts, sulphites)	500g

MAIN COURSES – per portion portion

Baked aubergine boats , green tahini crust, pumpkin seeds & pomegranate (sesame, sulphites) – vegan	9
Chicken tagine – chicken thighs with fig & red onion	9
Roasted chicken breast with pomegranate, sumac & red onion salsa	10.5
Roasted salmon with rocket, lemon & green herb sauce (dairy, fish)	10.5
Sold by piece or full side (serves 8-10)	85 full side
Frittata with goat's cheese & squash (egg, dairy, sulphites)	
Sold whole to serve 8-10	45 whole

EXTRAS

House pickle selection (500g) to serve 6 (sulphites)	16
Crudit� platter to serve 10 (celery)	20
Fresh pitta bread (gluten)	2.5 (each)
Seeded bread stick (gluten, sesame, egg)	2.5 (each)
Grape & fennel seed focaccia (gluten, egg) slice / tray of 8 slices	6.5/50
Whole plaited challa loaf (serves 6-8) (gluten, egg)	9.5
Small bread loaf – seeds/ sesame (gluten, sesame, egg) or Moroccan sourdough bread (gluten) (serves 4-6)	6.5
Seeded lavoush crackers (100g) (gluten, eggs, sesame)	6.5 (100g)

HOUSE MADE DRINKS 330ml btl

Orange blossom iced tea	5.5
House lemonade	5.5

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

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