



OUR SHARING MENU – £130 FOR 2 PEOPLE

This menu is available from Monday-Saturday

Start with our mezze for the whole table to share

House pickles & Kalamata olives (sulphites)

Falafel, with creamy tahini (sesame)

Hummus, with marinated chilli garlic chickpeas (sesame)

Labaneh with fried artichokes, pine nuts & sumac (dairy, nuts)

Harissa buns (gluten, dairy, egg, sulphites)

Aubergine & tomato salad, red onion, herbs & chilli (sulphites)

Peach salad with goat's cheese, almonds & orange blossom dressing (dairy, nuts, sulphites)

Our own bread selection (sesame, gluten, dairy, egg)

MAINS – CHOOSE YOUR MAIN

Chicken in sweet garlic marinade, Persian rice pilaf, almonds & apricot
(sulphites, nuts)

Prawn & watermelon salad – marinated poached prawns, watermelon, feta, roasted pepper & oregano (crustaceans, dairy)

Lamb Shawarma – slow-cooked shredded lamb in ras el hanut spice, served with lemony cabbage & amba (gluten, sesame, dairy)

Roasted mauve aubergine with BBQ tahini crust served with jewelled rice salad, cranberries & lime (sesame, soya, sulphites)

Fish siniya – seabream & harissa baked with tahini, tomatoes, pine nuts & parsley
(nuts, sesame, fish)

FOLLOWED BY YOUR CHOICE OF DESSERT

Honey & feta cheesecake on kadaif pastry base
with Greek thyme honey, almonds & blueberries (gluten, dairy, nuts, soya)

Cherry, pistachio, coconut cake (egg, dairy, nuts)

*gluten free and/or vegan dessert also available on request

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