



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, celery)

Hummus, with marinated chilli garlic chickpeas (sesame)

Labaneh with butter bean, roasted romano pepper & olive salsa (dairy, sulphites)

Beetroot sabzi – salt-baked beetroot, fresh herbs, chilli & plums (sulphites)

Fig & goats' cheese salad, baby gem, roasted pistachios (dairy, nuts, sulphites)

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

MAINS – CHOOSE YOUR MAIN

Musakhan – chicken braised in pomegranate molasses & currants, baked in flatbread with sumac & parsley salad (gluten, sulphites)

Prawn matbucha – prawns in spicy tomato & pepper sauce with cracked wheat (crustacean)

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)

Seabass tagine with fennel, coriander & orange salad (fish, sulphites)

FOLLOWED BY YOUR CHOICE OF DESSERT

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

Fig & hazelnut frangipane cake with sour cream (egg, dairy, nuts)

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

Visit us online

honeyandco.co.uk

@honeyandco @honeyandcolambsconduit @honeyandcogreatportland