



HOUSE COCKTAILS

Raspberry & Rose Bellini - 10 Raspberry puree, rosewater, Cava	Smoked Peach Punch - 13 Spiced rum, smoked peaches, lime & ginger
Honey & Smokarita - 12 Smoked honey, lime, chilli & tequila	Watermelon Fizz - 13 Aperol, cava, watermelon syrup & fresh watermelon
Gin & Basil Smash - 12 Gin, basil, orange bitters & fresh lemonade	Negroni - 12 Gin, Campari & sweet vermouth
Spiced Persian Lime Spritz (alcohol free) - 7 Seedlip, lime & vanilla cordial, chilli & cucumber	Cherry & Mint Shrub (alcohol free) - 7 Cherries & mint with black pepper, soda top

OUR SUMMER MENU

- Moroccan sourdough** & Greek olive oil – 5.5
- House pickle plate** – red pepper, kohlrabi & cucumber pickles with Kalamata olives – 6.5
- Creamy hummus** with green chilli tatbila, crispy chickpeas & pitta – 10.5
- Baba ganoush** – burnt aubergine & tahini dip, seeded lavoush crackers & radish – 10.5
- Summertime falafel** with tomato & pomegranate salad, tahini – 11.5
- Yellow, green & white courgette salad** with dried apricots, fresh herbs & pistachios – 12.5
- Grilled peaches** with almond tahini, charred endive & smoked almonds – 13.5
- Labaneh with chargrilled hispi cabbage**, chilli butter & crispy shallots – 13.5
- Charred tiger prawns** with grilled watermelon & crumbled feta – 15.5
- Adana lamb kofta** with grilled Romano pepper & tomatoes, sumac onions – 24.5
- Smokey aubergine with tahini**, chilli garlic dressing, burnt yolk & sesame bread – 22.5
- Sea bream fillets** with preserved lemon & coriander chermoula, kohlrabi salad, crispy garlic – 23.5
- Chicken fatayer** – baharat roast chicken & swiss chard in flatbread parcels with garlic yogurt, za'atar & pickled chilli – 23.5
- Smoked duck fattoush** with pickled grapes, sourdough & charred onions – 23.5

Extras: crispy potatoes with parsley & sumac – 6.5 / green leaves – 4.5

Please ask for allergy info. All our food may contain nuts. A service charge of 12.5% will be added to your bill.

WINE TO MATCH OUR FOOD AND THE SEASON

Like us, this selection of wine comes from the hot shores of the Mediterranean. Like our food, they bring with them everything we love from that part of the world: the scent of herbs, juicy fruit, salty breeze from the beach & sun-baked hills.

Sourced by our friends at Keeling Andrew & Co, from growers and makers who are as particular about what they put in the bottle as we are about what we put on your plate. `

Bubbles

Pago de Tharsys Cava / Catalonia, Spain
Crisp, dry & refreshing – 9/35

Malibràn Sottoriva' Col Fondo Prosecco / Veneto, Italy
Unfiltered, low-intervention, light fizz – 48

Les Graiménous Crémant 2019 / Languedoc, France
Toasty, dry, clean finish – 55

Orange

Lagar de Costa, Albariño 2021 / Rías Baixas, Spain
Crisp, citrusy and saline – 12/28/52

Tetramyθος Patras Orange Natur / Peloponnese, Greece
Orange peel with mineral & oak notes – 60

White

Semeli Moschofilero Feast 2020 / Peloponnese, Greece
Stone fruit & floral, balanced acidity – 8/17.5/29

Tetramyθος Retsina Amphoræ Nature /
Peloponnese, Greece
Aged under pine resin, lemony & herbal – 9/22/35

**Domaine Lauriers Picpoul de Pinet Terre
des 13 Vents 2020** / Languedoc, France
Citrus & mineral notes, dry & refreshing – 9/22/35

Star of Bethlehem, Dabouki 2019 / Palestine
Fresh, light & balanced – 11/25/40

Can Sumoi Xarel-lo 2020 / Catalonia, Spain
Saline notes & bright acidity – 12/27/49

Vlassides Alates Xynisteri 2019 / Afames, Cyprus
Golden, citrusy & oak aged – 60

Vassaltis Assyrtiko 2020 / Santorini, Greece
Beautifully light & crisp, indigenous grapes – 70

Glass wine - 125ml

Rosé

Domaine Triennes 2020 / Provence, France
Crisp, floral & refreshing – 10/25/40

Thymiopoulos Rose de Xinomavro 2020 / Naoussa, Greece
Light, wild strawberry & round tannins - 48

Red

Paolo Petrilli Motta del Lupo 2019 / Puglia, Italy
Black & red fruit, spicy & dry – 8/17.5/29

Lyrarakis Liatiko 2020 / Crete, Greece
Light & juicy, can be served chilled – 9/22/35

Corbières Cuvée Classique Château Ollieux Romanis 2019
/ Languedoc, France
Well - rounded & classic – 11/25/42

Envinate Albahra 2020 / Alicante, Spain
Smoky, silky & smooth – 12/28/52

Maia Mare 2020 / Upper Galilee, Israel
Mellow fruit & mountain herbs – 12.5/30/58

Feudo Montoni Nero d'Avola Vigna Lagnusa 2018 /
Sicily, Italy
Full bodied, rich & earthy – 55

Dalamara Naoussa Xinomavro 2019 / Naoussa, Greece
Bold tannins, bright acidity & savoury notes – 63

Château Musar 1998 / Bekaa Valley, Lebanon
Light, delicate & super fresh – 87

Carafe - 375ml

Beer

Estrella Galicia – 5.5

Meantime Pale – 5.5

Aspalls cider – 5.5

Lucky Saint alcohol free – 5.5

Soft drinks

Lemonade – 3.5

Orange Blossom iced tea – 3.5

Large still / sparkling water – 4

Coke / Diet Coke – 3

SIGNED COPIES OF OUR COOKBOOKS ARE AVAILABLE – All 26

Chasing Smoke / Honey & Co: At Home /

Honey & Co: Food from The Middle East / Honey & Co: The Baking Book

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