



HOUSE COCKTAILS – 12

Bloody Mary

House spice mix with vodka & tomato juice

Apricot Bellini (10)

Apricot pureé & Prosecco

Ramallah Mule

Vodka, ginger ale & dried Persian lime

Raspberry Wine Cooler

Rosé wine, gin, raspberries & pomegranate molasses

Negroni

Campari, gin, sweet vermouth

Orange Blossom Old Fashioned

Woodford, orange blossom, brown sugar & bitters

OUR AUTUMN LUNCH MENU

House pickle plate – cucumber, kohlrabi & pepper pickles with Kalamata olives – 6.5

Baba ganoush – burnt aubergine & tahini dip, seeded lavoush crackers & radish – 10.5

Creamy hummus, tahini, green chilli tatbila, crispy pitta & roasted pine nuts – 10.5

Red pepper falafel with crunchy cabbage salad & tahini – 10.5

Salt baked beetroot, yoghurt, roasted walnuts & dill – 11.5

Grilled pears with almond tahini, charred endive & smoked almonds – 11.5

Grilled Bursa black figs & goats' cheese with pomegranate molasses, rosemary & sage 14.5

Red shakshuka – eggs braised in tomato sauce with milk bun & zehug – 14.5

Sabich – marinated Italian aubergines, tahini, fried Cornish farm egg & pitta – 14.5

Cretan pork sausages with fried potatoes, lime aioli & burnt cherry tomatoes – 21.5

Chicken fatayer - baharat roast chicken & swiss chard in flatbread parcels with garlic yogurt, za'atar & pickled chilli – 22.5

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

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

Visit us online

honeyandco.co.uk

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WINE TO MATCH OUR FOOD AND THE SEASON

Bubbles

Cavichioli Pignoletto / Emilia-Romagna, Italy
Mellow & dry, jasmine aromas – 8/32

Llopart Brut Rose Cava – Organic / Spain
Raspberry and rose notes, beautiful bubbles – 9/36

Brut Premiere Cuvee Bruno Paillard / Champagne, France
Candied citrus & buttery notes, perfect – 65

White

Tremite Grillo 2019 / Sicily, Italy
Stone fruit, good acidity – 7/15/26

The Oddity dry Tokaji 2017 / Hungary
Peaches & apricots, dry flowery finish – 8.5/18/30

Funtanaliras Vermentino di Sardegna 2018 / Italy
Bitter almonds, quince, mellow citrus – 9/23/35

Star of Bethlehem, Dabouki 2019 / Palestine
Fresh, light, balanced acidity – 9.5/25/40

Bar-Moar Sauvignon Blanc 2017 / Hanadir Valley, Israel
Zesty lemon & green apple, good minerality – 58

Bianco Secco IGP Quintarelli 2019 / Veneto, Italy
Elegant & light, white flowers, crushed stone – 65

Rose

Domaine Lafage, 2020 / Languedoc, France
Citrus, peach and honey – 8/19/35

Red

Barrel aged Tempranillo 2018 / Cariñena, Spain
Black & red fruit, spicy and smooth – 7/15/26

Fico grande Sangiovese 2018 / Emilia-Romagna, Italy
Ripe plums, light acidity, nice balance – 8/16/28

Valpolicella Ripasso La Dama 2018 / Italy
Black fruit notes, savoury toastiness – 9.5/25/40

Maia Red 2018 / Upper Galilee, Israel
Mellow fruit, mountain herbs – 10/29/48

Truchard Pinot Noir 2017 / Carneros, Napa
Cranberries, sweet vanilla, super fresh – 58

Chateau Musar 2015 - Organic / Bekka Valley, Lebanon
Layers of liquorice, plum & figs, clean finish – 65

Glass wine - 125ml Carafe - 375ml

Spirits – 25/50 ml

Spirits

House spirit & mixer
Double – 9 / Single – 5
*Tanqueray gin, Stolichnaya vodka,
Foursquare rum*

Monkey Shoulder whisky – 4.5

Woodford – 5.5

Talisker – 6

Courvouisier VSOP – 5

Olmecca Altos tequila – 5

Amaretto – 4

Cynar – 4

Arak – 5.5

Beer

Estrella Galicia – 4.5

Meantime pale ale – 5

Cornish Orchards golden cider – 4.5

Soft drinks

Lemonade – 3.5

Orange Blossom iced tea – 3.5

Large sparkling water – 4

Small still / sparkling – 2.5

Coke – 2.8

Diet Coke – 2.5

Fever Tree ginger ale – 1.5

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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