

Honey & Smoke Grill House	NEW YEARS NO & LOW Cardamom & rose sour – 13 House made lemonade / Orange blossom iced tea– 4.5 glass / 9.5 jug Lucky Saint 0.5% lager – 6
	APERITIVO Pickled guindilla chilli margarita - <i>Non-alcoholic option available</i> – 13 Marrakech gin & tonic, kalamata olive & lemon– 12.5 Pomegranate, vodka & sumac spritz – 12.5 Smokey whisky sour – Caol Ila, Monkey Shoulder, honey & lemon – 13.5 Fino sherry & tonic – 10.5

OUR WINTER MENU

Bread selection – pitta, sourdough, seeded breadstick & za'atar olive oil – 9.5

Creamy hummus with green chilli tatbila, crispy chickpeas & pitta – 11.5

Fried cauliflower with pickled amba sauce, pomegranate & tahini – 12.5

Baba ganoush – burnt aubergine dip, pomegranate, lavoush crackers – 12.5

Haifa style falafel with lemony cabbage salad & tahini – 12.5

Bonfire sweet potato with almond tahini, smoked almonds & date syrup – 15.5

Labaneh with grilled tenderstem broccoli & burnt spring onion salsa – 16.5

Mushroom shawarma with turnip pickles, cabbage slaw, tahini & pitta – 24.5

Fish Siniya – sea bass baked with harissa & tahini, tomatoes & pine nuts – 26.5

Tuna skewer with preserved lemon & coriander chermoula, spiced chirchi & caper leaves – 26

Bulgarian beef kofta with braised white beans, tomato salsa, crispy onions & yogurt sauce – 25

Smoked duck breast, walnut cream, pickled quince, radicchio & candied walnuts – 27.5

Rhug Farm organic lamb chops with BBQ tahini, grilled plums & spiced plum sauce – 32

Joojeh - chargrilled chicken thighs marinated in saffron yogurt with herby rice,
flaked almonds & grilled orange – 24.5

Ali Nazik – lamb shish with baba ganoush, urfa chilli butter, pomegranate & pitta bread– 27.5

Extras: House pickles & Kalamata olives – 6.5

Crispy potatoes with parsley & sumac – 9.5 / Green leaves – 6.5

Card payments only, we no longer accept cash

Please ask for allergy info. All our food may contain sesame & nuts

A service charge of 12.5% will be added to your bill

Visit us online

honeyandco.co.uk

@honeyandco @honeyandcobloomsbury @honeyandsmokerestaurant @honeyandspicedeli

WINE TO MATCH OUR FOOD & THE SEASON

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.

Glass wine – 125ml Carafe – 375ml

Bubbles

Pago de Tharsys Cava NV / Catalonia, Spain – 10/42
Prosecco Malibràn Sottoriva 2022 / Veneto, Italy – 45
Pago de Tharsys Millésime Rosé 2019 / Catalonia, Spain – 65
Pierre Baillette Brut Village NV / Champagne, France – 90

Orange

Larutan Bodegas Parra Jiminez Verdejo 2023 / La Mancha, Spain – 9.5/22/40
Calabretta Ansonica Bianco 2022 / Calabria, Italy – 12/30.5/57
Giusto Occhipinti Cos Pithos Bianco 2022 / Sicily, Italy – 68

Rosé

Domaine Triennes 2023 / Provence, France – 11/24.5/45
Ktima Zafeirakis Limniona 2022 / Tirnavos, Greece – 55
Can Sumoi La Rosa 2023 / Catalonia, Spain – 62

White

Semeli Moschofilero Feast 2023 / Peloponnese, Greece – 8/19.5/35
Tetramythos Retsina Amphorè Nature / Peloponnese, Greece – 9/21/38
Bodegas Ameztzi Txakoli De Getaria / Basque, Spain – 11/24.5/45
Massaya Blanc 2022 / Bekaa Valley, Lebanon – 12/30.5/57
Can Sumoi Xarel-lo 2023 / Catalonia, Spain – 13/33/62
Suertes del Marques, Trenzado 2023 / Tenerife, Spain – 76
Hatzidakis Assyrtiko Familia 2023 / Santorini, Greece – 84

Chilled Red

Lyrarakis Liatiko 2023 / Crete, Greece – 9/21/38
Mersel Red Velvet 2022 / Bekaa Valley, Lebanon – 60

Red

Nerello Mascalese Terre Siciliane 2022 / Sicily, Italy – 8/19.50/35
Casa del Valle 'Soca de Pura Cepa' Joven Tinto 2022 / La Mancha, Spain – 10/23/42
Thymiopoulos Xinomavro Jeunes Vignes 2022 / Naoussa, Greece – 11/24.5/45
Suertes del Marques, 7 Fuentes 2020 / Tenerife, Spain – 11.5/29.5/55
Envinata Albahra 2022 / Alicante, Spain – 12/30.5/57
Dalamara Naoussa Xinomavro 2021 / Naoussa, Greece – 65
Sant Armettu Rosamarinu 2023 / Corsica, France – 68
Piero Busso Barbera d'Alba 'Majano' 2022 / Piedmont, Italy – 85
Bodegas R Lopez Vina, Bosconia Rioja Reserva 2013 / Rioja, Spain – 90

Beer

Lucky Saint 0.5% Lager – 6 / Partizan Pale Ale / Partizan Lager – 6.5

Soft drinks

House made lemonade / Orange blossom iced tea – 4.5 glass / 9.5 jug
Agua de madre – Pink grapefruit & lime / Orange bitters / Pomegranate & hibiscus – 4.5

SIGNED COPIES OF OUR COOKBOOKS ARE AVAILABLE – All 28

Chasing Smoke / Honey & Co: At Home /
Honey & Co: Food from The Middle East / Honey & Co: The Baking Book