



## HOUSE COCKTAILS – 12

### **Bloody Mary**

House spice mix with vodka & tomato juice

### **Ramallah Mule**

Vodka, ginger ale & dried Persian lime

### **Honey & Smokarita**

Smoked honey, lime, chilli & tequila

### **Marrakech Gin & Tea**

Marrakech gin, green tea, lime & star anise

### **Negroni**

Campari, gin, sweet vermouth

### **Orange Blossom Old Fashioned**

Woodford, orange blossom, brown sugar & bitters

## OUR AUTUMN LUNCH MENU

**House pickle plate** – carrot, cauliflower & turnip pickles with Kalamata olives – 6.5

**Sweet potato & tahini dip** with chilli & oregano lavoush crackers, date molasses & dukkah – 10.5

**Creamy hummus**, tahini, green chilli tatbilla, crispy chickpeas & pitta – 10.5

**Pumpkin & cinnamon falafel** with tomato & pomegranate salad, tahini – 10.5

**Celeriac cooked in embers** with chive sour cream & urfa chilli butter – 11.5

**Salt baked beetroot**, with puy lentils, dill & feta cheese salad – 12.5

**Grilled manouri cheese**, apple & raisin chutney, smoked Pink Lady apples – 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 (*add fried egg 1.5*)

**Adana lamb kofta**, charred pitta, burnt pepper & aubergine relish, pomegranate & tahini – 22.5

**Chicken gyros** with ashtanur griddle bread, tzatziki, tomato salsa & crispy shallots – 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.

## 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 Cuvée 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 2020** / 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 Blend 2020** / Cariñena, Spain  
*Black & red fruit, spicy and smooth – 7/15/26*

**Fico Grande Sangiovese 2019** / 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 Nostrum 2014** / Upper Galilee, Israel  
*Mellow fruit, mountain herbs – 10/29/48*

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

**Chateau Musar 2014** / Bekka Valley, Lebanon  
*Layers of liquorice, plum & figs, clean finish  
(organic) – 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 – 4.5

Aspalls cider – 4.5

Lucky Saint alcohol free – 4.5

### Soft drinks

Lemonade – 3.5

Orange Blossom iced tea – 3.5

Large still / 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: Cooking over fire around the Levant

Honey & Co: At Home

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

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