

Honey & Smoke

Grill House

SEASONAL WINE RECOMMENDATIONS

Envinate Albahra 2022 / Alicante, Spain - 12/31/60

Calabretta Ansonica Bianco 2022 / Calabria, Italy - 12/30/57

APERITIVO

Spicy Guindilla Margarita - Tequila, lime, honey & pickled guindilla chilli - 13

Pomegranate Spritz - Cava, vodka & sparkling water - 12.5

Smokey Whisky Sour - Caol Ila, Monkey Shoulder, honey & lemon - 13.5

Marrakech Gin & Tonic - Gin, lemon, kalamata olive & tonic - 12.5

Fino Sherry & Tonic - Caberrubia Fino Sherry & tonic - 10.5

OUR AUTUMN MENU

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

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

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

Pumpkin & cinnamon falafel with tomato & clementine salad, tahini - 12.5

Salt baked beetroot with yogurt, radicchio, dukkah & dill - 13.5

Badargani - aubergine rolls filled with pistachio, caramelised onion & pomegranate - 15.5

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

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

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 – 9/39

Prosecco Malibràn Sottoriva 2022 / Veneto, Italy – 50

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– 10/24/45

Calabretta Ansonica Bianco 2022 / Calabria, Italy – 12/30/57

Giusto Occhipinti Cos Pithos Bianco 2022 / Sicily, Italy - 68

Rosé

Domaine Triennes 2023 / Provence, France – 10/25/42

Ktima Zafeirakis Limniona 2022 / Tirnavos, Greece – 12/28/55

Can Sumoi La Rosa 2023 / Catalonia, Spain – 60

Retsina

Tetramythos Retsina Amphore Nature / Peloponnese, Greece – 9/22/35

White

Semeli Moschofilero Feast 2023 / Peloponnese, Greece– 8/17.5/31

Gorrondona Bizkaiko Txakolina 2023 / Bakio, Spain – 10/24/42

Massaya Blanc 2022 / Bekaa Valley, Lebanon – 12/28/52

Can Sumoi Xarel-lo 2023 / Catalonia, Spain – 12.5/30/60

Envinate Palo Blanco 2022 / Tenerife, Spain – 78

Hatzidakis Assyrtiko Familia 2023 / Santorini, Greece – 80

Chilled Red

Lyrarakis Liatiko 2023 / Crete, Greece – 9/22/35

Mersel Red Velvet 2022 / Bekaa Valley, Lebanon – 60

Red

Nerello Mascalese Terre Siciliane 2022 / Sicily, Italy – 8/17.5/31

Casa del Valle 'Soca de Pura Cepa' Joven Tinto 2022 / La Mancha, Spain – 10/24/42

Thymiopoulos Xinomavro Jeunes Vignes 2022 / Naoussa, Greece – 11/26/45

Suertes del Marques, 7 Fuentes 2020 / Tenerife, Spain – 12/29/58

Envinate Albahra 2022 / Alicante, Spain – 12/31/60

Sant Armettu Rosamarinu 2022 / Corsica, France – 69

Dalamara Naoussa Xinomavro 2021 / Naoussa, Greece – 68

Piero Busso Barbera d'Alba 'Majano' 2022 / Piedmont, Italy – 85

Bodegas R Lopez de Heredia Vina Bosconia Rioja Tinto 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/ Quince & cinnamon 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