

<h1>Honey & Smoke</h1> <p>Grill House</p>	SEASONAL WINE RECOMMENDATIONS Baglio Antico Bianco 2021 / Sicily, Italy – 10/24/45 Dalamara Naoussa Xinomavro 2021 / Naoussa, Greece – 13/32/60
	APERITIVO Honey & Smokarita – Tequila with smoked honey & chilli – 13 Negroni – Campari, sweet vermouth & gin – 13 Marrakech Gin & Tonic – Gin, lemon, kalamata olive & tonic – 12.5 Fino Sherry & Tonic – Caberrubia Fino Sherry & tonic – 10.5 Persian Lime Spritz – Seedlip, Persian lime cordial, soda – 8 (alcohol free)

OUR WINTER MENU

Mezze plate – Pumpkin & cinnamon falafel, hummus, baba ganoush, house pickles & pitta – 18.5

Bread selection – pitta, sourdough, lavoush crackers, seeded breadstick & olive oil – 9.5

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

Beetroot sabzi salad – salt baked beetroots, fresh herbs & pomegranate molasses – 13.5

Celeriac roasted in embers with chive sour cream & urfa butter – 14.5

Grilled pears, almond tahini, charred endive & smoked almonds – 15.5

Labaneh with charred hispi cabbage, chilli butter & crispy shallots – 16.5

Butternut squash & currant kibbeh, fennel salad, pine nuts & green tahini – 16.5

Warm manouri cheese, spiced apple & raisin chutney, smoked Pink Lady apples – 16.5

Roasted aubergine with green tahini & caramelised onion rice, urfa & dukkah – 24.5

Fish Siniya – sea bream & harissa baked with tahini, tomatoes, pine nuts & parsley – 24.5

Tuna skewer with preserved lemon & coriander chermoula, spiced chirchi & capers – 25.5

Smoked duck breast, walnut cream, pickled quince, radicchio & candied walnuts – 25.5

Ali Nazik – lamb shish with baba ganoush, urfa chilli butter, pomegranate & griddle bread – 25

Chicken shawarma on charred pitta with cucumber & sumac salad, tahini, amba sauce & turnip pickles – 24.5

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

Moroccan sourdough – 5.5 / Pitta – 2

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 2021 / Veneto, Italy – 48

Pierre Baillette Brut Village NV / Champagne, France – 90

Orange

Baglio Antico Bianco 2022 / Sicily, Italy – 10/24/45

Calabretta Ansonica Bianco 2022 / Calabria, Italy – 52

Retsina

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

Kamara Retsina Nimbus Ritinitis 2021 / Macedonia, Greece – 60

White

Semeli Moschofilero Feast 2022 / Peloponnese, Greece – 8/17.5/31

Tanca Els Ulls Macabeu Brisat 2022 / Catalonia, Spain – 11/26/45

Massaya Blanc 2021 / Bekaa Valley, Lebanon – 12/28/52

Can Sumoi Xarel-lo 2022 / Catalonia, Spain – 12.5/30/60

Enivanate Palo Blanco 2021 / Tenerife, Spain – 78

Rosé

Lyrarakis Mandilari 2020 / Crete, Greece – 9/22/35

Domaine Triennes 2022 / Provence, France – 45

Can Sumoi La Rosa 2022 / Catalonia, Spain – 12/28/55

Red

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

Lyrarakis Liatiko 2022 / Crete, Greece – 9/22/35

Viña Zorzal Garnacha / Navarra, Spain – 10/24/40

Thymiopoulos Xinomavro Jeunes Vignes 2021 / Naoussa, Greece – 11/26/45

Sant Armettu Rosamarinu 2022 / Corsica, France – 66

Dalamara Naoussa Xinomavro 2021 / Naoussa, Greece – 68

Envinate Lousas Vino de Aldea 2021 / Tenerife, Spain – 70

Beer

Lucky Saint 0.5% Lager – 5.5 / Partizan Pale Ale / Partizan Lager – 6

Soft drinks

House made lemonade / Orange blossom iced tea – 4.5/8

Lovely Drinks – Cucumber & mint / Elderflower – 4

Blurred Vines Spark – Alcohol-free wine made with black tea,
red berries & herbs 7.5/25

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