



HOUSE COCKTAILS – 12

Raspberry & Rose Bellini (10)
Raspberry pureé, rosewater & prosecco

Marrakech Gin & Tea
Marrakech gin, green tea, lime & star anise

Ramallah Mule
Vodka, ginger ale & dried Persian lime

Honey & Smokarita
Smoked honey, lime, chilli & tequila

Stash In Wood
Disaronno, Woodford, pistachio & cinnamon

Negroni
Campari, gin, sweet vermouth

Orange Blossom Old Fashioned
Woodford, orange blossom, brown sugar & bitters

Cardamom Espresso Martini
Vodka, Kahlua, espresso & cardamom

OUR WINTER MENU

Moroccan sourdough & Greek olive oil – 4.5

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

Creamy hummus with chickpeas marinated in chilli garlic dressing, pitta – 10.5

Labaneh, burnt celeriac, salsa verde & crispy capers – 10.5

Yemeni falafel with cucumber, chilli & mint salad, tahini – 10.5

Roasted red onions, walnuts, pomegranate & figuri sauce – 12.5

Sweet potato cooked in embers with almond tahini, date molasses & spring onion – 12.5

Fried cauliflower with amba sauce & tahini – 12.5

Charred sprouting broccoli & spring onion, spiced hazelnuts, blood orange – 13.5

Grilled tiger prawns, feta cream & coriander zehug – 14.5

Smoked haddock & basil fritters with citrus & chilli salsa – 14.5

Ali Nazik – lamb shish with baba ganoush, urfa chilli butter, pomegranate & griddle bread – 24.5

Butternut squash & pine nut kibbeh, fennel salad, pickled currants & chirchi pureé – 21.5

Smoked duck breast, cashew cream, pickled quince & Castelfranco – 23.5

Chicken joojah – chargrilled chicken thighs marinated in yogurt & saffron with basmati rice, flaked almonds & grilled orange – 22.5

Extras: crispy potatoes with parsley & sumac – 5.5 / green leaves – 4.5

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

Cavichiolli Pignoletto / Emilia-Romagna, Italy
Mellow & dry, jasmine aromas – 9/35

Llopart Brut Rose Cava – Organic / Spain
Raspberry and rose notes, beautiful bubbles – 10.5/39

Brut Premiere Cuvée Bruno Paillard / Champagne, France
Candied citrus & buttery notes, perfect – 70

White

Tremite Grillo 2019 / Sicily, Italy
Stone fruit, good acidity – 7.5/17/28

The Oddity dry Tokaji 2017 / Hungary
Peaches & apricots, dry flowery finish – 9/20/34

Funtanalaras Vermentino di Sardegna 2020 / Italy
Bitter almonds, quince, mellow citrus – 10/23/37.5

Star of Bethlehem, Hamdani Jandali 2017 / Palestine
Fresh, light, balanced acidity – 11/25/40

Bianco Secco IGP Quintarelli 2019 / Veneto, Italy
Elegant & light, white flowers, crushed stone – 69

Rose

Domaine Lafage, 2020 / Languedoc, France
Citrus, peach & honey – 9/20/35

Red

Barrel-aged Tempranillo Blend 2020 / Cariñena, Spain
Black & red fruit, spicy and smooth – 8/17.5/29

Fico grande Sangiovese 2019 / Emilia-Romagna, Italy
Ripe plums, light acidity, nice balance – 8.5/19/32

Valpolicella Ripasso Seccal 2017 / Italy
Fresh & juicy, black cherries & plum – 11/25/40

Maia Nostrum 2014 / Upper Galilee, Israel
Mellow fruit, mountain herbs – 12.5/29/48

Truchard Pinot Noir 2017 / Carneros, Napa
Cranberries, sweet vanilla, super fresh – 62

Chateau Musar 2015 - Organic / Bekka Valley, Lebanon
Layers of liquorice, plum & figs, clean finish – 68

Glass wine - 125ml

Carafe - 375ml

Spirits – 25/50 ml

Spirits

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

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

Camden Pale – 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 / Honey & Co: At Home /

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

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