



## HOUSE COCKTAILS

<b>Raspberry &amp; Rose Bellini</b> - 10 Raspberry puree, rosewater, Cava	<b>Chilli Bean</b> - 12 Chilli & coffee infused vodka, mezcal & cayenne
<b>Honey &amp; Smokarita</b> - 12 Smoked honey, lime, chilli & tequila	<b>Negroni</b> - 12 Gin, Campari & sweet vermouth
<b>Gin &amp; Basil Smash</b> - 12 Gin, basil, orange bitters & fresh lemonade	<b>Cardamom Espresso Martini</b> - 12 Vodka, Kahlua, espresso & cardamom
<b>Spiced Persian Lime Spritz</b> (alcohol free) - 7 Seedlip, lime & vanilla cordial, cucumber	<b>Strawberry Shrub</b> (alcohol free) - 6.5 Strawberry & sage shrub, soda top

## OUR SPRING MENU

- Moroccan sourdough** & Greek olive oil – 5.5
- House pickle plate** – fennel, kohlrabi & cucumber pickles with Kalamata olives – 6.5
- Creamy hummus** with green chilli tatbila, crispy chickpeas & pitta – 10.5
- Baba ganoush** – burnt aubergine & tahini dip, seeded lavoush crackers & radish – 10.5
- Springtime falafel** with tomato & pomegranate salad, tahini – 11.5
- Yellow, green & white courgette salad** with dried apricots, fresh herbs & hazelnuts – 12.5
- Chickpea pancake, labaneh**, broad beans, cucumber, radish & basil – 13.5
- Adana lamb kofta** with grilled Romano pepper & tomatoes, sumac onions – 24.5
- Chargrilled chicken marinated in sweet garlic**, smashed peas & burnt baby leeks – 23.5
- Roasted aubergine with green tahini & miso crust**, caramelised onion rice, chilli oil & dukkah – 23.5
- Sea bream fillets** with preserved lemon & coriander chermoula, kohlrabi salad, crispy garlic – 23.5
- Pork gyros** on Greek pitta with tzatziki, tomato salsa & spring onion – 23.5
- Extras:** crispy potatoes with parsley & sumac – 6.5 / 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.

## WINE TO MATCH OUR FOOD AND THE SEASON

Like us, this selection of wine comes from the hot shores of the Mediterranean. Like our food, they bring with them everything we love from that part of the world: the scent of herbs, juicy fruit, salty breeze from the beach & sun-baked hills.

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. `

### Bubbles

**Pago de Tharsys Cava** / Catalonia, Spain  
*Crisp, dry & refreshing – 9/35*

**Malibràn Sottoriva' Col Fondo Prosecco** / Veneto, Italy  
*Unfiltered, low-intervention, light fizz – 48*

**Les Graimenous Crémant 2019** / Languedoc, France  
*Toasty, dry, clean finish – 55*

### Orange

**Fuori Riccio Alepa** / Campania, Italy  
*Orange peel, juicy & golden – 12.5/30/52*

### White

**Semeli Moschofilero Feast 2020** / Peloponnese, Greece  
*Stone fruit & floral, balanced acidity – 8/17.5/29*

**Tetramythos Retsina Amphoræ Naturæ** /  
Peloponnese, Greece  
*Aged under pine resin, lemony & herbal – 9/22/35*

**Domaine Lauriers Picpoul de Pinet Terre  
des 13 Vents 2020** / Languedoc, France  
*Citrus & mineral notes, dry & refreshing – 9/22/35*

**Star of Bethlehem, Dabouki 2019** / Palestine  
*Fresh, light & balanced – 11/25/40*

**Can Sumoi Xarel-lo 2020** / Catalonia, Spain  
*Saline notes & bright acidity – 12/27/49*

**Vlassides Alates Xynisteri 2019** / Afames, Cyprus  
*Golden, citrusy & oak aged – 60*

**Vassaltis Assyrtiko 2020** / Santorini, Greece  
*Beautifully light & crisp, indigenous grapes – 70*

### Rosé

**Domaine Triennes 2020** / Provence, France  
*Crisp, floral & refreshing – 10/25/40*

**Thymiopoulos Rose de Xinomavro 2020** / Naoussa, Greece  
*Light, wild strawberry & round tannins - 48*

### Red

**Paolo Petrilli Motta del Lupo 2019** / Puglia, Italy  
*Black & red fruit, spicy & dry – 8/17.5/29*

**Lyrarakis Liatiko 2020** / Crete, Greece  
*Light & juicy, can be served chilled – 9/22/35*

**Corbières Cuvée Classique Château Ollieux Romanis 2019**  
/ Languedoc, France  
*Well - rounded & classic – 11/25/42*

**Envinate Albahra 2020** / Alicante, Spain  
*Smoky, silky & smooth – 12/28/52*

**Maia Mare 2020** / Upper Galilee, Israel  
*Mellow fruit & mountain herbs – 12.5/30/58*

**Feudo Montoni Nero d'Avola Vigna Lagnusa 2018** /  
Sicily, Italy  
*Full bodied, rich & earthy – 55*

**Dalamara Naoussa Xinomavro 2019** / Naoussa, Greece  
*Bold tannins, bright acidity & savoury notes – 63*

**Château Musar 1998** / Bekaa Valley, Lebanon  
*Light, delicate & super fresh – 87*

**Glass wine - 125ml**

**Carafe - 375ml**

### Beer

Estrella Galicia – 4.5

Meantime 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

Coke / Diet Coke – 2.5

**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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