



HOUSE COCKTAILS – 12

Honey & Smokarita

Smoked honey, lime, chilli & tequila

Marrakech Gin & Tea

Marrakech gin, green tea, lime & star anise

Ramallah Mule

Vodka, ginger ale & dried Persian lime

Negroni

Campari, gin, sweet vermouth

Orange Blossom Old Fashioned

Woodford, orange blossom, brown sugar & bitters

Cardamom Espresso Martini

Vodka, Kahlua, espresso & cardamom

OUR AUTUMN MENU

Moroccan sourdough & Greek olive oil – 4.5

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

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

Creamy hummus with tahini, green chilli tatbila, crispy chickpeas & pitta – 10.5

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

Burnt hispi cabbage, chilli garlic dressing & lemon – 10.5

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

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

Grilled manouri cheese, spiced apple & raisin chutney, smoked Pink Lady apples – 14.5

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

Seared sea bream with taramosalata, shaved fennel & dill potatoes – 24.5

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

Carrot, cracked wheat & pistachio kofta with roasted carrot & orange salad, pistachio cream – 21.5

Chicken gyros with ashtanur griddle bread, tzatziki, tomato salsa & crispy shallots – 22.5

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

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.

Visit us online

honeyandco.co.uk

follow us on social @honeyandco @honeyandsmokerestaurant @honeyandspicedeli

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 Cuvee 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 2015 - Organic / Bekka Valley, Lebanon
Layers of liquorice, plum & figs, clean finish – 65

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

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 / Honey & Co: At Home /

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

Please ask for allergy info. All our food may contain nuts. A service charge of 12.5% will be added to your bill.