

<h1>Honey & Smoke</h1> <p>Grill House</p>	SEASONAL WINE RECOMMENDATIONS Tetramythos Retsina Amphoreε Nature / Peloponnese, Greece – 9/22/35 Sant Armettu Rosamarinu 2022 / Corsica – 13/65
	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 Prosecco Malibràn Sottoriva / Veneto, Italy (125ml) – 10.5

OUR AUTUMN MENU

Mezze plate – Haifa style falafel, hummus, baba ganoush, house pickles & pitta – 18.5

Bread selection – pitta, sourdough, lavoush crackers, za'atar olive oil – 8.5

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

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

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

Badargani – aubergine rolls filled with pistachios, caramelised onions & pomegranate – 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

Celeriac roasted in embers, chestnut & mushroom puree, pickled mushrooms & hazelnuts – 24.5

Fish siniya – sea bass & harissa baked with tahini, tomatoes, pine nuts & parsely – 24.5

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

Smoked duck breast, cashew cream, pickled cherries, castelfranco & roasted cashews – 25.5

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

Chicken joojah – chargrilled chicken thighs marinated in saffron yoghurt with rice, flaked almonds & grilled orange – 24.5

Extras: Crispy potatoes with parsley & sumac – 7.5 / 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

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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 – 9/35

Prosecco Malibràn Sottoriva 2021 / Veneto, Italy – 10.5/48

Pierre Baillette Brut Village NV / Champagne, France – 90

Orange

Baglio Antico Bianco 2021 / Sicily, Italy – 10/24/45

Calabretta Ansonica Bianco 2021 / Calabria, Italy – 12/27/52

Kamara Retsina Nimbus Ritinitis 2021 / Macedonia, Greece – 60

White

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

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

Tanca Els Ulls Macabeu Brisat 2022 / Catalonia, Spain – 10/24/40

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

Can Sumoi Xarel-lo 2022 / Catalonia, Spain – 12.5/30/58

L'Esprit de l'Horizon Blanc 2018 / Côtes Catalanes, France – 63

Enivanate Benje Blanco 2021 / Tenerife, Spain – 68

Rosé

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

Domaine Triennes 2022 / Provence, France – 10/25/40

Can Sumoi La Rosa 2022 / Catalonia, Spain – 55

Red

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

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

Senorio de Libreres Rioja El Marujo 2022 / Rioja, Spain – 10/24/40

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

Dalamara Naoussa Xinomavro 2021 / Naoussa, Greece – 63

Sant Armettu Rosamarinu 2022 / Corsica, France – 13/65

Sortevera Vino Tinto 2020 / Tenerife, Spain – 78

Beer

Partizan Pale Ale / Lager 330ml – 6

Soft drinks

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

Lovely Drinks – Cucumber & mint / Elderflower – 4

Rose & cinnamon iced tea (sugar-free) – 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