

Honey & Co.

WINE SPECIALS BY THE GLASS

Stein 'Der Traubenflüsterer' **Riesling** Trocken 2024 /
Mosel, Germany – 13.5

Rodrigo Méndez 'O Raio Da Vella' **Albariño** 2023 / Rias Baixas, Spain – 14

Vocoret 'Le Bas de Chapelot' Chablis **Chardonnay** 2022 /
Burgundy, France – 19.5

Château Lafon-Rochet 4ème Cru Classé **Cabernet Sauvignon & Merlot** 2014 /
Saint-Estèphe Bordeaux, France – 22.5

OUR AUTUMN MENU

House pickles & olives - 4.5

Spanakopita – spinach & feta filo triangle with thyme & honey – 4.5

Honey & Co. bread selection with Greek olive oil – 9.5

Creamy hummus, marinated chilli garlic chickpeas, tahini, pitta – 12.5

Labaneh with butter beans, roasted Romano pepper & olive salsa – 14.5

Beetroot Sabzi – salt-baked beetroot, fresh herbs, chilli & plums – 15.5 / 22.5

Black Bursa fig & goats' cheese salad, roasted pistachios, mint & honey – 16.5 / 22.5

Jerusalem style falafel, lemony cabbage salad, tahini – 13.5 / 22.5

Lemon roasted Ratte potatoes with oregano & feta – 12.5

Roasted mauve aubergine with BBQ tahini crust, jewelled rice salad & lime – 26

Matbucha – prawns in a spicy tomato & pepper sauce, with cracked wheat – 27

Seabass tagine with fennel, coriander & orange salad - 28.5

Musakhan – chicken braised in pomegranate molasses & currants, baked in flatbread
with sumac parsley salad – 27.5

Lamb shawarma on charred pitta with tomato & cabbage salad, amba & yoghurt – 28.5

Please ask for allergy info. All our food may contain sesame & nuts.
Card payments only, we do not accept cash or AMEX payments.
A discretionary service charge of 13.5% will be added to your bill.

Visit us online

honeyandco.co.uk

@honeyandco @honeyandcolambsconduit @honeyandcogreatportland

SPARKLING

Dominio de Requena Cava NV Macabeo / Valencia, Spain	10.5
Langham Culver Classic Cuvée Pinot Noir & Chardonnay NV / Dorset, England	13

ORANGE

Valdibella Ninfa Cattarato 2023/ Sicily, Italy	11.5/26
Orgo Rkatsiteli 2023 / Kakheti, Georgia	12.5/32

WHITE

Ben Haines Chardonnay 2021 / Yarra Valley, Australia	10/23.5
Bodegas Ameztoi Txakoli De Getaria Hondarrabi Zuri 2024 / Basque, Spain	11.5/26.5
Can Sumoi Xarel-lo 2025 / Catalonia, Spain	13.5/34.5
Domaine Belargus Anjou Chenin Blanc 2023 / Loire Valley, France	15/43

ROSÉ

Txakoli Rosado, Bodegas Ameztoi Hondarrabi Zuri 2024 / Basque, Spain	11/24.5
Domaine de Triennes Rosé Cinsault 2025 / Provence, France	11.5/26

RED

Clos Lojen Bobal 2025 / Manchuela, Spain	10.5/25
Thymiopoulos Xinomavro Jeunes Vignes 2024 / Naoussa, Greece	11.5/26
Mersel Red Velvet Cinsault 2023 / Bekaa Valley, Lebanon *served chilled*	12.5/32
Château Franc-Cardinal Malbec & Cabernet Franc 2019 / Côtes-de-Bordeaux, France	13/33

SWEET

Clos du Gravillas Muscat 2023 / Minervois, France	8.5
La Stoppa Vino Del Volta Malvasia 2023 / Emilia-Romagna, Italy	13.5

COCKTAILS

Manuel Rojo Vermouth, orange, olive	10.5
Marrakech gin & tonic, Kalamata olive & lemon	12.5
Blackberry & mint gin fizz	13
Fig old fashioned	13.5
Pickled guindilla chilli margarita	13.5
Spiced negroni	13.5
Pomegranate & sumac cosmopolitan	13.5
Dill infused vodka martini	14

BEER – 330ml

Septem Mylos 1888 Lager / Greece	7
Septem Friday's Pale Ale	7
Lucky Saint 0.5% Lager / London	6.5

SOFT DRINKS

House made:	5.5 glass / 12.5 jug
<i>Lemonade / Orange Blossom Iced Tea / Elderflower cordial</i>	
Rapscallion ginger ninja soda	5.5
Botivo & soda 0%	8.5
House fig & cardamom shrub	8.5

OUR NEW BOOK HONEY & CO DAILY IS OUT NOW, PICK UP A SIGNED COPY - 27

Signed copies of our cookbooks are available

Honey & Co Daily / Chasing Smoke / Honey & Co: At Home /
Honey & Co: Food from The Middle East / Honey & Co: The Baking Book