



**OUR SHARING MENU**

57.5 per person  
for three courses

50 per person  
without dessert

**COCKTAILS**

<b>Marrakech Gin &amp; Tonic</b> – 12.5 Gin, lemon, kalamata olive & Aegean tonic	<b>Negroni</b> – 13 Gin, red vermouth & Campari
<b>House Bellini</b> – 11 Raspberry & rose pureé with Cava	<b>Orange Blossom Old Fashioned</b> – 13 Bourbon, orange blossom water, orange zest & sugar
<b>Middle Eastern Mule</b> – 13 Sapling vodka, ginger ale, bitters & dried Persian lime <i>Swap to Spiced Seedlip – 11</i>	<b>Blurred Vines Spark</b> – 7.5 glass / 25 bottle A non-alcoholic alternative made with black tea, red berries & herbs
<b>Strawberry &amp; basil shrub</b> – 7.5 Alcohol free – made in house	<b>Snacks:</b> Kalamata olives – 4.5

**OUR SPRING MENU**

- Bread selection** – pitta, challah, sesame bread & Greek olive oil – 9.5
- Snack plate** – house pickles, cheesy bouikos, olives, crudites & tahini – 9.5
- Creamy hummus**, chilli garlic chickpeas, pitta – 11.5
- Yemeni style falafel**, lemony cabbage salad, tahini – 12.5
- Tomato & pomegranate tabule**, cracked wheat, celery & herbs – 13.5
- Warm manouri cheese salad**, peas, broad beans, courgette & mint – 15.5
- Big Itzik salad**, charred aubergine, red & yellow peppers, zehug & lavoush crackers – 15.5
  
- Giritezme**, crushed feta & basil dip, pistachio, green apple – 16.50
- Taramasalata**, smoked cod roe dip, radishes, cucumber & crostini – 14.50
  
- Lamb siniya** – spiced mince lamb & cauliflower, tahini crust, pine nuts & tomato salad – 24.5
- Gundi Sabzi** – Persian chicken dumplings in fragrant broth, chickpeas & radish – 25
- Prawn tagine** – prawns in tomato, orange & cardamom sauce, fresh thyme, bread – 25
- Roasted mauve aubergine** with BBQ tahini crust, jewelled rice salad & lime – 24
- Seabream fillets**, with grape, cucumber & mint salad, lemony yoghurt – 26
- Pomegranate molasses chicken** with pistachios & bulgar wheat salad – 24.5

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

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[honeyandco.co.uk](http://honeyandco.co.uk)  
[@honeyandco](https://twitter.com/honeyandco) [@honeyandcobloomsbury](https://twitter.com/honeyandcobloomsbury) [@honeyandsmokerrestaurant](https://twitter.com/honeyandsmokerrestaurant) [@honeyandspicedeli](https://twitter.com/honeyandspicedeli)

## **WINE TO MATCH OUR FOOD AND 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 – 125 ml Carafe – 375ml**

### **Bubbles**

Dominio Requena NV / Catalonia, Spain – 9/39  
Prosecco Malibràn Sottoriva 2021 / Veneto, Italy – 48  
Pierre Bailette Brut Village NV / Champagne, France – 90

### **Orange**

Baglio Antico Bianco 2022 / Sicily, Italy – 10/24/45  
Tanca Els Ulls Malvasia 2022 / Catalonia, Spain – 10/24/45  
Tetramythos Sideritis Natur 2022 / Peloponnese, Greece – 12.5/30/60  
Calabretta Ansonica Bianco 2022 / Calabria, Italy – 52

### **Retsina**

Tetramythos Retsina Amphore Nature 2023 / Peloponnese, Greece – 9/22/35  
Kamara Retsina Nimbus Ritinitis 2021 / Macedonia, Greece – 60

### **White**

Semeli Moschofilero Feast 2022 / Peloponnese, Greece – 8/17.5/31  
Gorrondona Bizkaiko Txakolina 2023 / Bakio, Spain – 10/24/42  
Can Sumoi Garnatxa Blanca 2022 / Catalonia, Spain – 11/27/48  
Massaya Blanc 2021 / Bekaa Valley, Lebanon – 12/28/52  
Can Sumoi Xarel-lo 2023 / Catalonia, Spain – 12.5/30/60  
L'Esprit de L'Horizon Blanc 2019 / Cotes Catalanes, France – 63  
Hatzidakis Assyrtiko 2022 / Santorini, Greece – 70

### **Rosé**

Domaine Triennes 2023 / Provence, France – 11/26/45  
Tatsis Negoska Rosé 2018 / Macedonia, Greece – 52

### **Red**

Nerello Mascalese Terre Siciliane 2022 / Sicily, Italy – 8/17.5/31  
Lyrarakis Liatiko 2022 / Crete, Greece – 9/22/35  
Thymiopoulos Xinomavro Jeunes Vignes 2022 / Naoussa, Greece – 11/26/45  
Envinate Albahra 2022 / Castilla-La Mancha, Spain – 12.5/30/60  
Sant Armettu Rosamarinu 2022 / Corsica, France – 66  
Dalamara Naoussa Xinomavro 2021 / Naoussa, Greece – 68

### **Beer**

Partizan Pale Ale / Lager 330ml – 6.5  
Lucky Saint 0.5% lager – 6

### **Soft drinks**

House Lemonade – 4.5 glass / 8 jug  
Orange Blossom Iced Tea – 4.5 glass / 8 jug  
Elderflower Cordial – 4.5 glass / 8 jug  
Owlet Pear & Ginger – 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