



HOUSE COCKTAILS – 13

House Bellini (11)

Raspberry & rose pureé with Cava

Negroni

Gin, red vermouth & Campari

Orange Blossom Old Fashioned

Bourbon, orange blossom water, orange zest & brown sugar

Aperol Spritz

Aperol, bubbles, soda & orange

Middle Eastern Mule

Vodka, ginger ale, bitters & dried Persian lime

Elderflower Gin Fizz

Gin, elderflower syrup, bubbles & lemon

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

OUR SUMMER MENU

House pickle plate – kohlrabi, cucumber & beetroot pickles with Kalamata olives – 6.5

Bread selection – pitta, milk bun, sesame bread & Greek olive oil – 7.5

Spring tabule – smoky freekeh, fresh cherries, herbs, pine nuts & pistachios – 9.5

Yemeni falafel with tahini sauce, tomato & chilli salad – 12.5

Creamy hummus, green chilli tatbila, crispy chickpeas, pitta – 11.5

Tyrokafteri – feta & pepper dip with marinated red peppers, sesame bread – 12.5

Peach salad with goats' cheese, almonds & orange blossom dressing – 13.5

Taramosalata, pickled red onion, chopped egg & crispy pitta – 12.5

Crispy za'atar potatoes on garlic labaneh – 13.5

Gundi sabzi – chicken dumplings in fragrant broth, chickpeas & fresh herbs – 23

Roasted almond crusted aubergine, rice, apricots, almond & herb salad – 24

Mackerel salad – olive oil cured mackerel, potato salad with pickled celery, harissa & preserved lemon – 24

Crisped lamb shoulder, crushed fresh peas, rocket & mint, feta, urfa butter dressing – 25

Fish pastilla – hake & smoked haddock cooked in dill & caper sauce, baked in crispy filo – 25

Chicken matbucha – chicken braised in peppers, tomatoes, lemon & chillies on cracked wheat – 25

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 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. `

To Start

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

Bubbles

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

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

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

White

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

**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

Glass wine – 125 ml Carafe – 375ml

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

Orange

Tetramythos Patras Orange Natur /
Peloponnese, Greece
Orange peel with mineral & oak notes – 60

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

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

Beer

Estrella – 5.5
Meantime Pale Ale – 5.5
Lucky Saint alcohol free – 5.5

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

Honey & Co Tote Bag 16.50