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

Chateau Musar Jeune **Cinsault & Syrah** 2023 / Bekaa Valley, Lebanon - 15

Piero Busso **Barbera** D'Alba Majano 2022 / Piedmont, Italy - 16

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 butternut squash, harissa & pine nut salsa – 14.5

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

Poached quince, curd cheese & spiced honey hazelnuts – 16.5

Spiced pumpkin falafel, tomato & clementine salad, tahini & silan – 13.5 / 22.5

Crispy potatoes with smoky harissa aioli – 12.5

Ghormeh Sabzi – Persian-style black bean & butter bean stew with chard, herbs & rice – 24.5

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 Siniya – spiced minced lamb & cauliflower, tahini crust, pine nuts & tomato salad – 25.5

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

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WINES BY THE GLASS AND CARAFE **125/375ml**

SPARKLING

Dominio de Requena Cava NV **Macabeo** / Valencia, Spain	10.5
Langham Corallian 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

Bründl Mayer **Grüner Veltliner** 2024 / Kremstal, Austria	10/23.5
Gorrondona Bizkaiko Txakolina **Hondarrabi Zuri** 2025 / Bakio, Spain	12.5/32
Can Sumoi **Xarel-lo** 2025 / Catalonia, Spain	13.5/34.5
Domaine Belargus Anjou **Chenin Blanc** 2023 / Loire Valley, France	15/43

ROSÉ

Domaine de Triennes Rosé **Cinsault** 2025 / Provence, France	11.5/26
Hatzidakis **Mandilaria** Rosette 2023 / Santorini, Greece	15/43

RED

Clos Lojen **Bobal** 2025 / Manchuela, Spain	10.5/25
Thymiopoulos **Xinomavro** Jeunes Vignes 2024 / Naoussa, Greece	11.5/26
Orgo **Saperavi** 2024 / Kakheti, Georgia	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
Apple & elderflower vodka spritz	13
Pickled guindilla chilli margarita	13.5
Spiced negroni	13.5
Espresso old fashioned	14
Dill infused vodka martini	14

BEER – 330ml

Septem Mylos 1888 lager / Greece	7
Septem Friday's pale ale / Greece	7
Lucky Saint 0.5% lager / London	6.5

SOFT DRINKS

House made:	5.5 glass / 12.5 jug
Lemonade / Orange Blossom Iced Tea / Quince & Camomile Iced Tea	
Rapscallion ginger ninja soda	5.5
Botivo & soda 0%	8.5
House plum & thyme 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