



OUR AUTUMN SHARING MENU

Start with our mezze for the whole table to share

Red pepper falafel with cucumber, chilli & mint salad, tahini

Creamy hummus, chilli garlic dressing, chickpeas, zehug & pitta

Labaneh with roasted courgette, pine nuts & herb salsa

Beetroot sabzi salad – salt baked beetroots with fresh herbs & pomegranate molasses

Turkish fig & goats' cheese salad with roasted pistachios, mint & Greek thyme honey

Cheesy bouikos, house pickles, Kalamata olives, bread & olive oil

Followed by a main of your choice

– 34.5 pp / w. dessert 39.5 pp

Any single mezze plate – 10.5

MAINS

Musakhan chicken

Slow-cooked chicken with pomegranate baked in flatbread, parsley & sumac salad – 22.5

Essaouira fish papillote

Baked seabass with chermoula and confit fennel, marinated courgette salad – 23.5

Prawn tagine

King prawns cooked in orange, tomato & cardamom served with bulgar wheat – 23.5

Lamb stifado

Lamb braised in red wine, tomatoes and mountain herbs served with confit potatoes, garlic & kalamata olives – 22.5

BBQ tahini aubergine

Roasted mauve aubergine with BBQ tahini crust, jeweled rice salad, cranberries & lime – 20.5

Extra pitta – 1 / Green leaves – 4.5 / Bread selection – 4.5 / Cracked wheat – 4.5

Nibbles – 3.5 each: Roasted salted almonds / Kalamata olives / Feta with smokey paprika

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

Visit us online

honeyandco.co.uk

follow us on social @honeyandco @honeyandsmokerestaurant @honeyandspicedeli

HOUSE COCKTAILS – 12

Raspberry wine cooler

Gin, rose wine, raspberries and pomegranate

Ramallah Mule

Vodka, ginger ale, bitters & dried Persian lime

Moshiko

Middle Eastern Mojito -
Spiced rum, mint, house lemonade & crushed ice

Negroni

Gin, sweet vermouth & Campari

Orange Blossom Old Fashioned

Woodford Reserve, orange blossom water, orange zest,
bitters & brown sugar

Apricot Bellini (10)

Apricot puree with Prosecco

WINE TO MATCH OUR FOOD AND THE SEASON

Bubbles

Cavichioli Pignoletto / Emilia-Romagna, Italy
Mellow & dry, jasmine aromas – 8/32

Brut Premiere Cuvée Bruno Paillard /
Champagne, France
Candied citrus & buttery notes, perfect - 65

White

Tremito Grillo 2019/ Sicily, Italy
Stone fruit, good acidity – 7/26

The Oddity dry Tokaji 2017 / Hungary
Peaches & apricots, dry flowery finish – 8.5/30

Star of Bethlehem, Dabouki 2019 / Palestine
Fresh, light, balanced acidity – 9.5/40

Milton Te Arai Chenin Blanc 2017 / NZ
*Ripe pears & wild honey, gentle acidity & subtle
sweetness – 10/48*

Bar-Moar Savingnon Blanc 2017/ Hanadir Valley,
Israel
Zesty lemon & green apple, good minerality – 58

Rose

Domaine Lafage, 2020 / Languedoc-Roussillon, France
Citrus, peach & honey - 8/35

Llopart Brut Rose Cava - Organic / Spain
Raspberry and rose notes, beautiful bubbles – 9/36

Red

Barrel aged Tempranillo 2018 / Cariñena, Spain
Black & red fruit, spicy and smooth – 7/26

Valdivieso, Merlot 2018 / Chile
Rich jammy black fruits, smooth texture– 7.5/28

Fico grande Sangiovese 2019 / Emilia-Romagna, Italy
Ripe plums, light acidity, nice balance – 8/32

Valpolicella Ripasso La Dama 2018 / Italy
Black fruit notes, savoury toastiness – 9.5/40

Maia Red 2018 / Upper Galilee, Israel
Mellow fruit, mountain herbs – 10/48

Chateau Musar 2015 / Bekka Valley, Lebanon
*Layers of liquorice, plum & figs, clean finish
(organic) – 65*

Glass wine - 125 ml Spirits – 35 ml

Soft drinks

House Lemonade – 3.5
Orange Blossom Iced Tea – 3.5
Coke / Diet Coke – 2.5
Still / Sparkling water – 2.5
Large Sparkling water – 4

Beer & Spirits

Estrella Galicia – 4.5
Meantime Pale Ale – 4.5
Tanqueray Gin – 4
Stolichnaya Vodka – 4
Foursquare Rum – 4
Woodford reserve – 5
Spirit & Fever Tree mixer – 7.5

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

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