



COCKTAILS

Marrakech Gin & Tonic – 12.5

Gin, lemon, kalamata olive & Aegean tonic

House Bellini – 11

Raspberry & rose pureé with Cava

Middle Eastern Mule – 13

Sapling vodka, ginger ale, bitters & dried Persian lime

Swap to Spiced Seedlip – 11

Negroni – 13

Gin, red vermouth & Campari

Orange Blossom Old Fashioned – 13

Bourbon, orange blossom water, orange zest & sugar

Blurred Vines Spark – 7.5 glass / 25 bottle

A non-alcoholic alternative made with black tea, red berries and herbs

Snacks: Kalamata olives – 4.5

HOUSE SOFT DRINKS

House Lemonade – 4.5 glass / 8 jug

Orange Blossom Iced Tea – 4.5 glass / 8 jug

OUR AUTUMN MENU

Bread selection – pitta, challah, sesame bread & Greek olive oil – 8.5

Snack plate – house pickles, herby bureka, olives, crudites & tahini – 9.5

Creamy hummus, marinated chilli garlic chickpeas, pitta – 11.5

Aubergine badargani, aubergine rolls stuffed with pistachios, caramelised onion & pomegranate – 14.5

Spiced pumpkin falafel with tomato & clementine salad, tahini & silan – 12.5

Labaneh, with butternut squash, harissa & pine nut salsa, hazelnut biscuits – 14.5

Saffron poached pear & endive salad, walnuts & honey – 15.5

Royal Mansaf – Slow-cooked lamb with saffron rice, almonds & golden raisins – 25

Lentil hot pot – puy lentils, burnt aubergine, zehug, scorched egg yolk & sfinge bread – 23.5

Prawns matbucha – prawns braised in a rich tomato & peppers served with cracked wheat – 24.5

Roasted mauve aubergine with BBQ tahini crust, jewelled rice salad & lime – 24

Fish siniya Sea bass & harissa baked with tahini, tomatoes, pine nuts & parsley – 25

Madfunia – Slow-cooked chicken with chestnuts & dried figs, under a crisp kadif topping with a pickled fig salad – 23.5

Please ask for allergy info. All our food may contain sesame & nuts.

A service charge of 12.5% will be added to your bill.

Visit us online

honeyandco.co.uk

follow us on social @honeyandco @honeyandcobloomsbury @honeyandspicedeli @honeyandsmokerestaurant

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.

Bubbles

Cava Dominio de Requena Brut Nature NV /
Catalonia, Spain
Crisp, dry & refreshing – 9/35

Prosecco Malibràn Sottoriva Col Fondo 2021 /
Veneto, Italy
Unfiltered, low-intervention, light fizz – 48

Pierre Baillette Brut Village NV / Champagne, France
White flowers, citrus & brioche – 90

Orange

Baglio Antico Bianco 2021 / Sicily, Italy
Stone fruit with notes of ginger – 10/24/45

Calabretta Ansonica Bianco 2021 / Calabria, Italy
Dried fruit, white flowers & balanced salinity - 12/27/52

Tetramythos Patras Orange 2022 Natur /
Peloponnese, Greece
Orange peel with mineral & oak notes – 12.5/30/58

Kamara Retsina Nimbus Ritinitis 2021 / Macedonia, Greece
Skin contact, unfiltered, citrusy – 60

Rosé

Lyrarakis Mandilari 2020 / Crete, Greece
Red berries, vibrant acidity – 9/22/35

Tatsis Negoska Rosé 2018 / Macedonia, Greece
Medium body, oak & spice – 52

Glass wine – 125 ml Carafe – 375ml

Red

Cantine Paolini, Nerello Mascalese 2022 / Sicily, Italy
Red fruit, light, spicy notes – 8/17.5/31

Lyrarakis Liatiko 2022 / Crete, Greece
Light & juicy, can be served chilled – 9/22/35

Thymiopoulos Xinomavro Jeunes Vignes 2021 /
Naoussa, Greece
Red berries, minerals & herbs – 11/26/45

Dalamara Naoussa Xinomavro 2020 / Naoussa, Greece
Red berry & tomato, light oak – 63

Sant Armettu Rosamarinu 2021 / Corsica, France
Herbal, delicate & saline – 65

Sortevera Vino Tinto 2020 / Tenerife, Spain
Volcanic minerals & citrus – 78

White

Semeli Moschofilero Feast 2022 / Peloponnese, Greece
Stone fruit & floral, balanced acidity - 8/17.5/31

Tetramythos Retsina Amphoræ Nature 2022 /
Peloponnese, Greece
Aged under pine resin, lemony & herbal – 9/22/35

Tanca Ells Ulls Malvasia 2022/ Tarragona, Spain
White flower and almond with a hint of salinity – 10/24/40

Massaya Blanc 2021 / Beqaa Valley, Lebanon
Well balanced & delicate – 12/28/52

Can Sumoi Xarel-lo 2022 / Catalonia, Spain
Saline notes & bright acidity – 12.5/30/58

L'Esprit de l'Horizon Blanc 2018 / Côtes Catalanes, France
Old vines with vibrant acidity & herbal notes – 63

Hatzidakis Assyrtiko 2021 / Santorini, Greece
Refreshing acidity & minerality, indigenous grapes – 70

Soft drinks

House Lemonade – 4.5 glass / 8 jug
Orange Blossom Iced Tea – 4.5 glass / 8 jug
Lovely Drinks – Cucumber & mint or Elderflower – 4

Beer

Partizan Lager – 6
Partizan Pale Ale – 6
(330ml bottles)

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