

Honey & Co.

Food from the
Middle East

NEW YEAR'S NO & LOW

Clementine, rosemary & ginger shrub – 7.5
House made lemonade / Orange blossom iced tea– 4.5 glass / 9.5 jug
Lucky Saint 0.5% lager – 6.5

HOUSE COCKTAILS

Pickled guindilla chilli margarita– 13
Marrakech gin & tonic, kalamata olive & lemon– 12.5
Spiced negroni – 13
Cardamom & fig old fashioned– 13
Sumac & pomegranate cosmopolitan – 13

OUR WINTER MENU

Bread selection – pitta, challah, sesame bread & Greek olive oil – 9.5

Snack plate – house pickles, bureka, olives, crudites & harissa tahini – 10.5

Creamy hummus, chickpea m'sabaha, green chilli tatbila, pitta – 11.5

Haifa style falafel, lemony cabbage & pomegranate slaw, tahini – 12.5

Labaneh, roasted butternut squash, harissa & pine nuts – 14.5

Poached quince, honey roasted hazelnut & ricotta salad – 15.5

Roasted cauliflower, kale & amba, tahini – 14.5

Fried potatoes with garlic & paprika sauce – 10.5

Tomato, orange & rice soup, basil salsa & crispy markook – 10.5

Meatballs with quince in sweet, sour & spicy tomato sauce, pitta – 24

Roasted mauve aubergine with BBQ tahini crust, jewelled rice salad & lime – 25

Sea bream, artichoke & preserved lemon tagine – 25

Lentil hotpot, burnt aubergine, scorched egg yolk & sfinge bread – 23.5

Musakhan chicken, braised in pomegranate molasses & currants, baked in a flatbread – 24

Card payments only, we no longer accept cash.

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

Visit us online

honeyandco.co.uk

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WINE TO MATCH OUR FOOD & 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 – 125ml / Carafe – 375ml / Bottle

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

Bubbles

Dominio Requena NV / Catalonia, Spain – 10/42
Prosecco Malibràn Sottoriva 2022 / Veneto, Italy – 45
Pago De Tharsys Cava Millésime Rosé / Catalonia, Spain – 65
Pierre Baillette Brut Village NV / Champagne, France – 90

Orange

Bodegas Parra Jimenez Larutan Verdejo 2023 / La Mancha, Spain – 9.5/22/40
Calabretta Ansonica Bianco 2023 / Calabria, Italy – 12/30/57
Giusto Occhipinti Cos Pithos Bianco 2022 / Sicily, Italy – 68

Retsina

Tetramythos Retsina Amphorè Nature 2023 / Peloponnese, Greece – 9/21/38
Kamara Retsina Nimbus Ritinitis 2021 / Macedonia, Greece – 60

White

Semeli Moschofilero Feast 2023 / Peloponnese, Greece – 8/19.5/35
Gorrondona Bizkaiko Txakolina 2023 / Bakio, Spain – 10/23/42
Massaya Blanc 2022 / Bekaa Valley, Lebanon – 12/30.5/57
Can Sumoi Xarel-lo 2023 / Catalonia, Spain – 13/33/62
Suertes del Marques, Trenzado 2023 / Tenerife, Spain – 76
Hatzidakis Assyrtiko 2023 / Santorini, Greece – 84

Rosé

Domaine Triennes 2023 / Provence, France – 11/24.5/45
Ktima Zafeirakis Limniona 2022 / Tirnavos, Greece – 55

Chilled Red

Lyrarakis Liatiko 2023 / Crete, Greece – 9/21/38
Mersel Red Velvet 2022 / Bekaa Valley, Lebanon – 60
Sant Armettu Rosamarinu 2022 / Corsica, France – 68

Red

Nerello Mascalese Terre Siciliane 2022 / Sicily, Italy – 8/19.5/35
Thymiopoulos Xinomavro Jeunes Vignes 2022 / Naoussa, Greece – 11/24.5/45
Suertes del Marques, 7 Fuentes 2020 / Tenerife, Spain – 11.5/29.5/55
Trediberri Langhe Nebbiolo 2023 / Piedmont, Italy – 12/32/60
Envinata Albahra 2022 / Castilla-La Mancha, Spain – 12/30.5/57
Dalamara Naoussa Xinomavro 2022 / Naoussa, Greece – 65
Sortevera Vino Tinto 2021 / Tenerife, Spain – 78
Bodegas R Lopez de Heredia Rioja Tinto Reserva 2013 / Rioja, Spain – 90

Beer

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

Soft drinks

House Lemonade / Orange Blossom Iced Tea / Quince Iced Tea – 4.5 glass / 9.5 jug
Agua de Madre – Blood orange bitters / Pomegranate & hibiscus / Pink grapefruit & lime – 4.5
Clementine, rosemary & ginger shrub – 7.5

Chasing Smoke / Honey & Co: At Home /
Honey & Co: Food from The Middle East / Honey & Co: The Baking Book