



OUR SHARING MENU

57.5 per person
for three courses

50 per person
without dessert

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

Blood Orange & Ginger Shrub – 7.5
Alcohol free – made in house

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 & herbs

Snacks:
Kalamata olives – 4.5

OUR SPRING MENU

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

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

Creamy hummus, marinated chilli garlic chickpeas, pitta – 11.5

Jerusalem style falafel with lemony cabbage & pomegranate salad, tahini – 12.5

Aubergine & tomato salad, red onion, fresh herbs & chilli – 13.5

Ramson leaf labaneh, fried artichoke, pine nuts & sumac – 15.5

British asparagus salad with broadbeans, lemon saffron dressing & dukkah – 15.5

Patlican – slow-cooked lamb with aubergine & pomegranate molasses, baked in a pitta – 25

Prawn & spring vegetable tagine - artichokes, pink fir potatoes & peas – 25

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

Balkan kofta – beef & kashkaval cheese with roasted peppers & garlic yoghurt sauce – 24.5

Fish siniya – sea bass & harissa baked with tahini, tomatoes, pine nuts & parsley – 24.5

Chicken marinated in sweet garlic – spring freekeh tabule with peas & feta cream – 24.5

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

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WINE TO MATCH OUR FOOD AND 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 – 125 ml Carafe – 375ml

Bubbles

Dominio Requena NV / Catalonia, Spain – 9/39
Prosecco Malibràn Sottoriva 2021 / Veneto, Italy – 48
Pierre Bailette Brut Village NV / Champagne, France – 90

Orange

Baglio Antico Bianco 2022 / Sicily, Italy – 10/24/45
Tanca Els Ulls Malvasia 2022 / Catalonia, Spain – 10/24/45
Calabretta Ansonica Bianco 2022 / Calabria, Italy – 12/27/52
Tetramythos Sideritis Natur 2022 / Peloponnese, Greece – 12.5/30/60

Retsina

Tetramythos Retsina Amphore Nature 2023 / Peloponnese, Greece – 9/22/35
Kamara Retsina Nimbus Ritinitis 2021 / Macedonia, Greece – 60

White

Semeli Moschofilero Feast 2022 / Peloponnese, Greece – 8/17.5/31
Lyrarakis Assyrtiko 2022 / Crete, Greece – 9/22/35
Massaya Blanc 2021 / Bekaa Valley, Lebanon – 12/28/52
Can Sumoi Xarel-lo 2022 / Catalonia, Spain – 12.5/30/60
L'Esprit de L'Horizon Blanc 2019 / Cotes Catalanes, France – 63
Hatzidakis Assyrtiko 2022 / Santorini, Greece – 70

Rosé

Lyrarakis Mandilari 2020 / Crete, Greece – 9/22/35
Domaine Triennes 2023 / Provence, France – 10/25/40
Tatsis Negoska Rosé 2018 / Macedonia, Greece – 52

Red

Nerello Mascalese Terre Siciliane 2022 / Sicily, Italy – 8/17.5/31
Lyrarakis Liatiko 2022 / Crete, Greece – 9/22/35
Thymiopoulos Xinomavro Jeunes Vignes 2022 / Naoussa, Greece – 11/26/45
Envinate Albahra 2022 / Castilla-La Mancha, Spain – 12.5/30/60
Adumim Jezreel Valley 2019 / Galilee, Israel – 63
Sant Armettu Rosamarinu 2022 / Corsica, France – 66
Dalamara Naoussa Xinomavro 2021 / Naoussa, Greece – 68

Beer

Partizan Pale Ale / Lager 330ml – 6.5
Lucky Saint 0.5% 300ml – 6

Soft drinks

House Lemonade – 4.5 glass / 8 jug
Orange Blossom Iced Tea – 4.5 glass / 8 jug
Owlet Pear & Ginger – 4.5

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