



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

Strawberry & basil 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, cheesy bouikos, olives, crudites & tahini – 9.5

Creamy hummus, chilli garlic chickpeas, pitta – 11.5

Yemeni style falafel, lemony cabbage salad, tahini – 12.5

Tomato & pomegranate tabule, cracked wheat, celery & herbs – 13.5

Warm manouri cheese salad, peas, broad beans, courgette & mint – 15.5

Big Itzik salad, charred aubergine, red & yellow peppers, zehug & lavoush crackers – 15.5

Lamb siniya – spiced mince lamb & cauliflower, tahini crust, pine nuts & tomato salad – 24.5

Gundi Sabzi – Persian chicken dumplings in fragrant broth, chickpeas & radish – 25

Prawn tagine – prawns in tomato, orange & cardamom sauce, fresh thyme, bread – 25

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

Pomegranate molasses chicken with pistachios & bulgar wheat salad – 24.5

Pan fried seabream, grape, cucumber & mint salad, lemony yoghurt – 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

Follow us on social @honeyandco @honeyandcobloomsbury @honeyandsmoke restaurant @honeyandspicedeli

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
Tetramyθος Sideritis Natur 2022 / Peloponnese, Greece – 12.5/30/60

Retsina

Tetramyθος Retsina Amphorè 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
Massaya Blanc 2021 / Bekaa Valley, Lebanon – 12/28/52
Can Sumoi Xarel-lo 2023 / 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% lager – 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