



HOUSE COCKTAILS – 13

House Bellini (11)

Raspberry & rose pureé with Cava

Negroni

Gin, red vermouth & Campari

Orange Blossom Old Fashioned

Bourbon, orange blossom water, orange zest & brown sugar

Aperol Spritz

Aperol, bubbles, soda & orange

Middle Eastern Mule

Vodka, ginger ale, bitters & dried Persian lime

Elderflower Gin Fizz

Gin, elderflower syrup, bubbles & lemon

SOFT DRINKS

House Lemonade – 4.5 glass / 8 jug

Orange Blossom Iced Tea – 4.5 glass / 8 jug

Elderflower Cordial – 4.5 glass / 8 jug

OUR SUMMER LUNCH MENU

House pickle plate – kohlrabi, Turkish pepper & beetroot pickles with Kalamata olives – 6.5

Bread selection – pitta, milk bun, sesame bread & Greek olive oil – 7.5

Spring tabule – smoky freekeh, fresh cherries, herbs, pine nuts & pistachios – 9.5

Yemeni falafel with tahini sauce, tomato & chilli salad – 12.5

Creamy hummus, green chilli tatbila, crispy chickpeas, pitta – 11.5

Tyrokafteri – feta & pepper dip with marinated red peppers, sesame bread – 12.5

Peach salad with goats' cheese, almonds & orange blossom dressing – 13.5

Taramosalata, pickled red onion, chopped egg & crispy pitta – 12.5

Crispy za'atar potatoes on garlic labaneh – 13.5

Zaytinyuli – roasted Summer vegetables in olive oil & herbs, served with goats' yoghurt – 14.5

Lamb hummus – shredded spiced lamb shoulder, creamy hummus, red onion & parsley salad, pitta – 22.5

Gundi sabzi – chicken dumplings in fragrant broth, chickpeas & fresh herbs – 23

Aubergine shawarma, marinated tomato salad, coriander, tahini sauce, pitta – 24

Mackerel salad – olive oil cured mackerel, Jersey royals, harissa & preserved lemon – 24

Fish pastilla – hake & smoked haddock cooked in dill & caper sauce, baked in crispy filo – 25

Sweet garlic chicken shish, roasted apricots, almond & apricot pilaf – 25

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 @honeyandsmokerrestaurant @honeyandspicedeli



OUR LUNCH SHARING MENU

for the whole table to share

Start with our mezze

Pickles & olives

Bread selection & Greek olive oil

Yemeni falafel with tahini sauce & sumac

Hummus, tatbila, smoked paprika, crispy chickpeas

Tyrokafteri – feta & pepper dip, marinated red peppers

Peach salad with goats' cheese, almonds & orange blossom

Cherry, freekeh, herb, pine nut & pistachio tabule

Halloumopitta, thyme honey, za'atar

Followed by a main of your choice

Aubergine shawarma, marinated tomato salad, tahini sauce, pitta

Gundi sabzi – chicken dumplings in fragrant broth, chickpeas & fresh herbs

Fish pastilla – hake & smoked haddock cooked in dill & caper sauce, baked in crispy filo

Lamb hummus – shredded spiced lamb shoulder, creamy hummus, red onion & parsley salad, pitta

Dessert

Feta & honey cheesecake

Apricot & hazelnut frangipane with pouring cream

Chocolate terrazzo

Cherry & pistachio cake with sour cream

45 pp / w. dessert 50 pp

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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. `

To Start

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

Rosé

Domaine Triennes 2020 / Provence, France
Crisp, floral & refreshing – 10/25/40

Thymiopoulos Rose de Xinomavro 2020/ Naoussa, Greece
Light, wild strawberry & round tannins – 48

White

Semeli Moschofilero Feast 2020 / Peloponnese, Greece
Stone fruit & floral, balanced acidity – 8/17.5/29

**Domaine Lauriers Picpoul de Pinet Terre
des 13 Vents 2020 /** Languedoc, France
Citrus & mineral notes, dry & refreshing – 9/22/35

Star of Bethlehem, Dabouki 2019/ Palestine
Fresh, light & balanced – 11/25/40

Can Sumoi Xarel-lo 2020 / Catalonia, Spain
Saline notes & bright acidity – 12/27/49

Vlassides Alates Xynisteri 2019 / Afames, Cyprus
Golden, citrusy & oak aged – 60

Vassaltis Assyrτικο 2020 / Santorini, Greece
Beautifully light & crisp, indigenous grapes – 70

Bubbles

Pago de Tharsys Cava / Catalonia, Spain
Crisp, dry & refreshing – 9/35

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

Les Graiménous Crémant 2019 / Languedoc, France
Toasty, dry, clean finish - 55

Red

Paolo Petrilli Motta del Lupo 2019 / Puglia, Italy
Black & red fruit, spicy & dry – 8/17.5/29

Corbières Cuvée Classique Château Ollieux Romanis 2019
/ Languedoc, France
Well - rounded & classic – 11/25/42

Envinata Albahra 2020 / Alicante, Spain
Smoky, silky & smooth – 12/28/52

Maia Mare 2020 / Upper Galilee, Israel
Mellow fruit & mountain herbs – 12.5/30/58

Feudo Montoni Nero d'Avola Vigna Lagnusa 2018 /
Sicily, Italy
Full bodied, rich & earthy – 55

Dalamara Naoussa Xinomavro 2019 / Naoussa, Greece
Bold tannins, bright acidity & savoury notes – 63

Château Musar 1998 / Bekaa Valley, Lebanon
Light, delicate & super fresh – 87

Glass wine – 125 ml Carafe – 375ml

Soft drinks

House Lemonade – 4.5 glass / 8 jug
Orange Blossom Iced Tea – 4.5 glass / 8 jug
Elderflower Cordial – 4.5 glass / 8 jug

Beer

Estrella – 5.5
Meantime Pale Ale – 5.5
Lucky Saint alcohol free – 5.5

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

Honey & Co Tote Bag 16.50