

Honey & Co.

WINE SPECIALS BY THE GLASS

Stein 'Der Traubenflüsterer' **Riesling** Trocken 2024 /
Mosel, Germany – 13.5

Giusto Occhipinti Cos Pithos Bianco **Greganico** 2022 / Sicily, Italy – 14

Domaine Belargus Anjou **Chenin Blanc** 2023 / Loire Valley, France – 19.5

Gaston Hochar Chateau Musar **Cabernet Sauvignon & Carignan** 1982 /
Bekaa Valley, Lebanon – 24.5

OUR SUMMER MENU

House pickles & olives - 4.5

Burnt aubergine & goat's cheese filo triangle with thyme & honey – 4.5

Honey & Co. bread selection with Greek olive oil – 9.5

Creamy hummus, marinated chilli garlic chickpeas, tahini, pitta – 12.5

Labaneh with za'atar, mint & cucumber – 14.5

Aubergine & tomato salad, red onion, herbs & chilli – 15.5 / 22.5

Black Bursa fig & goat's cheese salad, roasted pistachios, mint & honey – 16.5 / 22.5

Jerusalem style falafel, lemony cabbage salad, tahini – 13.5 / 22.5

Lemon roasted Ratte potatoes with oregano & cheese – 12.5

Crispy fried squid, chillis & spring onion with dill & caper sauce – 16.5

Marinated poached prawns, watermelon, feta, Romano pepper & oregano salsa – 19.5 / 27

Roasted mauve aubergine with BBQ tahini crust, jewelled rice salad & lime – 26

Pan fried seabass, whipped creamy feta, fennel & grape salad – 28.5

Pomegranate molasses chicken with cracked wheat salad, currants & pistachios – 27.5

Lamb shawarma on charred pitta with tomato & cabbage salad, amba & yoghurt – 28.5

Please ask for allergy info. All our food may contain sesame & nuts.
Card payments only, we do not accept cash. A discretionary service charge of 13.5% will be added to your bill.

Visit us online

honeyandco.co.uk

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WINES BY THE GLASS AND CARAFE

125/375ml

SPARKLING

Dominio de Requena Cava NV Macabeo / Valencia, Spain	10.5
Domaine Karanika Brut Cuvee Speciale Xinomavro 2023 / Macedonia, Greece	13.5

ORANGE

Valdibella Ninfa Cattarato 2023/ Sicily, Italy	11.5/26
Orgo Rkatsiteli 2023 / Kakheti, Georgia	12.5/32

WHITE

Karavitakis 'Little Prince' White Field Blend 2025 / Crete, Greece	10/23.5
Bodegas Ameztot Txakoli De Getaria Hondarrabi Zuri 2024 / Basque, Spain	11.5/26.5
Can Sumoi Xarel-lo 2025 / Catalonia, Spain	13.5/34.5
Sant Armettu Rosumarinu Vermentino 2025 / Corsica, France	14.5/41

ROSÉ

Txakoli Rosado, Bodegas Ameztot Hondarrabi Zuri 2024 / Basque, Spain	11/24.5
Domaine de Triennes Rosé Cinsault 2025 / Provence, France	11.5/26

RED

Clos Lojen Bobal 2025 / Manchuela, Spain	10.5/25
Thymiopoulos Xinomavro Jeunes Vignes 2024 / Naoussa, Greece	11.5/26
Mersel Red Velvet Cinsault 2023 / Bekaa Valley, Lebanon *served chilled*	12.5/32
Château Franc-Cardinal Malbec & Cabernet Franc 2019 / Côtes-de-Bordeaux, France	13/33

COCKTAILS

Manuel Rojo Vermouth, orange, olive	10.5
Marrakech gin & tonic, Kalamata olive & lemon	12.5
Elderflower, cucumber & vodka collins (<i>non-alcoholic version available</i>)	12.5
Peach Aperol spritz	12.5
Bourbon mint cooler	13.5
Pickled guindilla chilli margarita	13.5
Strawberry negroni	13.5
Olive oil washed vodka martini	14

BEER – 330ml

Septem Mylos 1888 Lager / Greece	7
Septem Friday's Pale Ale	7
Lucky Saint 0.5% Lager / London	6.5

SOFT DRINKS

House made:	5.5 glass / 12.5 jug
<i>Lemonade / Orange Blossom Iced Tea / Elderflower cordial</i>	
Rapscallion ginger ninja soda	5.5
Botivo & soda 0%	8.5
Homemade strawberry & cardamom shrub	8.5

OUR NEW BOOK HONEY & CO DAILY IS OUT NOW, PICK UP A SIGNED COPY - 27

Signed copies of our cookbooks are available

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