



OUR AUTUMN SHARING MENU

Start with our mezze for the whole table to share

Cinnamon & sesame falafel with tomato, chilli & orange salad, tahini & silan

Creamy hummus, chilli garlic dressing, chickpeas, zehug & pitta

Labaneh with butternut squash, red pepper, currant & pine nut salsa

Beetroot sabzi salad – salt baked beetroots with fresh herbs & pomegranate molasses

Saffron poached pear & endive salad, spiced candied walnuts

Cheesy bouikos, house pickles, Kalamata olives, bread & olive oil

Followed by a main of your choice

– 34.5 pp / w. dessert 39.5 pp

Any single mezze plate – 10.5

MAINS

Madfunia

Slow-cooked chicken with chestnuts & dried figs under a crisp kadaif topping, pickled fig & rocket salad – 22.5

Essaouira fish papillote

Baked seabass with chermoula & confit fennel, marinated courgette salad – 23.5

Tunisian beef meatballs

with quince in rich tomato sweet & sour sauce, cracked wheat – 21.5

Lentil hot pot

Puy lentils, burnt aubergine, zehug, scorched egg yolk & sfinge bread – 20.5

Royal Mansaf

Slow-cooked lamb with saffron rice, almonds & golden raisins – 22.5

Diana Henry's red lentil & carrot kofta

with roasted rainbow carrot & orange salad, pistachio cream – 21.5

Extra pitta – 1 / Green leaves – 4.5 / Bread selection – 4.5 / Cracked wheat – 4.5

Please ask for allergy info. All our food may contain nuts. A service charge of 12.5% will be added to your bill.

Visit us online

honeyandco.co.uk

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HOUSE COCKTAILS – 12

Marrakech Gin & Tea

Marrakech gin, green tea, lime & star anise

Ramallah Mule

Vodka, ginger ale, bitters & dried Persian lime

Moshiko

Middle Eastern Mojito -
Spiced rum, mint, house lemonade & crushed ice

Negroni

Gin, sweet vermouth & Campari

Orange Blossom Old Fashioned

Woodford Reserve, orange blossom water, orange zest,
bitters & brown sugar

Spiced Plum Bellini (10)

Spiced plum puree with Prosecco

WINE TO MATCH OUR FOOD AND THE SEASON

Bubbles

Cavichioli Pignoletto / Emilia-Romagna, Italy
Mellow & dry, jasmine aromas – 8/32

Llopart Brut Rose Cava - Organic / Spain
Raspberry & rose notes, beautiful bubbles – 9/36

Brut Premiere Cuvee Bruno Paillard / Champagne, France
Candied citrus & buttery notes, perfect - 65

White

Tremite Grillo 2019/ Sicily, Italy
Stone fruit, good acidity – 7/26

Funtanaliras Vermentino di Sardegna 2020 / Italy
Bitter almonds, quince, mellow citrus – 9/35

Star of Bethlehem, Dabouki 2019 / Palestine
Fresh, light, balanced acidity – 9.5/40

Milton Te Arai Chenin Blanc 2017 / NZ
Ripe pears & wild honey, gentle acidity & subtle sweetness – 10/48

Bar-Moar Savingnon Blanc 2017/ Hanadir Valley, Israel
Zesty lemon & green apple, good minerality – 58

Rose

Domaine Lafage, 2020 / Languedoc-Roussillon, France
Citrus, peach & honey - 8/35

Red

Barrel aged Tempranillo blend 2020 / Cariñena, Spain
Black & red fruit, spicy & smooth – 7/26

Parisa, Merlot 2018 / Chile
Rich plummy fruits, hints of spice & vanilla– 7.5/28

Fico grande Sangiovese 2019 / Emilia-Romagna, Italy
Ripe plums, light acidity, nice balance – 8/32

Valpolicella Ripasso La Dama 2018 / Italy
Black fruit notes, savoury toastiness – 9.5/40

Maia Nostrum 2014 / Upper Galilee, Israel
Mellow fruit, mountain herbs – 10/48

Chateau Musar 2015 / Bekka Valley, Lebanon
Layers of liquorice, plum & figs, clean finish (organic) – 65

Glass wine – 125 ml Spirits – 35 ml

Soft drinks

House Lemonade – 3.5
Orange Blossom Iced Tea – 3.5
Coke / Diet Coke – 2.5
Still / Sparkling water – 2.5
Large Sparkling water – 4

Beer & Spirits

Portobello craft lager – 4.5
Meantime Pale Ale – 4.5
Tanqueray Gin – 4
Stolichnaya Vodka – 4
Dark matter Rum – 4
Woodford reserve – 5
Spirit & Fever Tree mixer – 7.5

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