



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

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 and herbs

Snacks: Kalamata olives / Baharat mixed nuts – 4.5

HOUSE SOFT DRINKS

House Lemonade – 4.5 glass / 8 jug

Orange Blossom Iced Tea – 4.5 glass / 8 jug

OUR SUMMER MENU

Bread selection – pitta, challah, sesame bread & Greek olive oil – 8.5

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

Creamy hummus, marinated chilli garlic chickpeas, pitta – 11.5

Aubergine & tomato salad, red onion, fresh herbs & chilli – 12.5

Haifa style falafel with lemony cabbage & parsley salad, tahini – 12.5

Labaneh, with cucumber, pickled grape & mint salsa, lavoush crackers – 14.5

Turkish fig & goats' cheese salad, roasted pistachios, mint & honey – 15.5

Batatas harra – crispy potatoes, spicy paprika sauce, salt & spice sprinkle – 14.5

Sweetcorn in urfa chilli, lime, coriander and spring onion salsa – 8.5

Seared sea bream fillet on roasted courgettes, currants & pine nuts – 24.5

Musakhan – chicken braised in pomegranate molasses & currants, baked in a pitta with parsley salad – 23.5

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

Veal kofta stuffed with feta, served with butter bean & pepper salad, harissa yoghurt – 24

Marinated poached prawns, watermelon, feta, Romano pepper & oregano salsa – 24

Shawarma – slow cooked lamb shoulder, burnt pitta, amba & tahini – 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

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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.

Rosé

Lyrarakis Mandilari 2020 / Crete, Greece
Red berries, vibrant acidity – 9/22/35

Domaine Triennes 2022 / Provence, France
Crisp, floral & refreshing – 10/25/40

Thymiopoulos Rosé de Xinomavro 2022 / Naoussa, Greece
Light, wild strawberry & round tannins – 11/26/45

Tatsis Negoska Rosé 2018 / Macedonia, Greece
Medium body, oak & spice – 52

White

Semeli Moschofilero Feast 2022 / Peloponnese, Greece
Stone fruit & floral, balanced acidity – 8/17.5/31

Tetramythos Retsina Amphoræ Nature 2022 /
Peloponnese, Greece
Aged under pine resin, lemony & herbal – 9/22/35

Tanca Els Ulls Macabeu Brisat 2018 / Catalunya, Spain
Aromatic & nutty with crisp finish – 10/24/40

Massaya Blanc 2021 / Beqaa Valley, Lebanon
Well balanced & delicate – 12/28/52

Can Sumoi Xarel-lo 2022 / Catalonia, Spain
Saline notes & bright acidity – 12.5/30/58

L'Esprit de l'Horizon Blanc 2018 / Côtes Catalanes, France
Old vines with vibrant acidity & herbal notes – 63

Enivariate Benje Blanco 2021 / Tenerife, Spain
Bold with bright citrus & smoke – 68

Hatzidakis Assyrtiko 2021 / Santorini, Greece
Refreshing acidity & minerality, indigenous grapes – 70

Glass wine – 125 ml Carafe – 375ml

Soft drinks

House Lemonade – 4.5 glass / 8 jug
Orange Blossom Iced Tea – 4.5 glass / 8 jug
Lovely Drinks – Cucumber & mint – 4

Bubbles

Cava Dominio de Requena Brut Nature NV /
Catalonia, Spain
Crisp, dry & refreshing – 9/35

Prosecco Malibràn Sottoriva Col Fondo 2021 /
Veneto, Italy
Unfiltered, low-intervention, light fizz – 48

Pierre Baillette Brut Village NV / Champagne, France
White flowers, citrus & brioche – 90

Orange

Baglio Antico Bianco 2021 / Sicily, Italy
Stone fruit with notes of ginger – 10/24/45

Calabretta Ansonica Bianco 2021 / Calabria, Italy
Dried fruit, white flowers & balanced salinity - 12/27/52

Kamara Retsina Nimbus Ritinitis 2021 / Macedonia, Greece
Skin contact, unfiltered, citrusy – 60

Red

Cantine Paolini, Nerello Mascalese 2022 / Sicily, Italy
Red fruit, light, spicy notes – 8/17.5/31

Lyrarakis Liatiko 2022 / Crete, Greece
Light & juicy, can be served chilled – 9/22/35

Senorio de Libreres Rioja El Marujo 2022 / Rioja, Spain
Crisp & crunchy black fruit, can be served chilled – 10/24/40

Thymiopoulos Xinomavro Jeunes Vignes 2021 /
Naoussa, Greece
Red berries, minerals & herbs – 11/26/45

Dalamara Naoussa Xinomavro 2020 / Naoussa, Greece
Red berry & tomato, light oak – 63

Sant Armettu Rosamarinu 2021 / Corsica, France
Herbal, delicate & saline – 65

Sortevera Vino Tinto 2020 / Tenerife, Spain
Volcanic minerals & citrus – 78

Beer

Partizan Lager – 6
Partizan Pale Ale – 6
(330ml bottles)

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