



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

Quince, Ginger & Lime Shrub – 7.5

A sparkling non-alcoholic alternative with quince,
ginger & lime

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 WINTER MENU

Bread selection – pitta, challah, sesame bread & Greek olive oil – 9.5

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

Creamy hummus, marinated chilli garlic chickpeas, pitta – 11.5

Spiced pumpkin falafel with tomato & clementine salad, tahini & silan – 12.5

Labaneh with celeriac, caper salsa, crispy Jerusalem artichokes & sourdough crostini – 14.5

Poached quince, curd cheese & spiced honey hazelnuts – 15.5

Beetroot sabzi salad – salt baked beetroots, fresh herbs & pomegranate molasses – 13.5

Patlican – slow-cooked lamb with aubergine & pomegranate molasses, baked in a pitta – 25

Lentil hot pot – puy lentils, burnt aubergine, zehug, scorched egg yolk & sfinge bread – 23.5

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

Tunisian meatballs with quince in sweet, sour & spicy tomato sauce – 25

Fish siniya – sea bass & harissa baked with tahini, tomatoes, pine nuts & parsley – 24.5

Satsivi duck – slow-cooked duck leg with walnut salsa, Jerusalem artichoke purée & kumquat pickle – 26

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

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
Calabretta Ansonica Bianco 2022 / Calabria, Italy – 12/27/52
Tetramythos Patras Orange 2022 Natur / Peloponnese, Greece – 58

Retsina

Tetramythos 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
Lyrarakis Assyrtiko 2022 / Crete, Greece– 9/22/35
Tanca Els Ulls Malvasia 2022 / Catalonia, Spain – 10/24/45
Massaya Blanc 2021 / Bekaa Valley, Lebanon – 12/28/52
Can Sumoi Xarel-lo 2022 / 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
Viña Zorzal Garnacha 2022 / Navarra, Spain – 10/24/40
Thymiopoulos Xinomavro Jeunes Vignes 2021 / Naoussa, Greece – 11/26/45
Envinate Albahra, 2022 / Castilla-La Mancha, Spain - 12.5/30/60
Sant Armettu Rosamarinu 2022 / Corsica, France – 66
Dalamara Naoussa Xinomavro 2021 / Naoussa, Greece – 68

Beer

Partizan Pale Ale / Lager 330ml – 6
Lucky Saint 0.5% lager – 5.5

Soft drinks

House Lemonade / Orange Blossom Iced Tea / Quince Iced Tea– 4.5 glass / 8 jug
Lovely Drinks – Cucumber & Mint or Elderflower – 4
Owlet Juice – Pear & Ginger – 4

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