

Honey & Co.

WINE SPECIALS BY THE GLASS

Pago de Tharsys Millesime Brut Reserva Rosé Cava 2023

Garnacha / Valencia, Spain – 13.5

Calabretta **Ansonica** Bianco 2024 / Calabria, Italy – 12.5

Matar **Chenin Blanc** 2023 / Mitzpe Ramon, Israel – 15

Rodrigo Méndez 'O Raio De Vella' **Albariño** 2023 / Rias Baixas, Spain – 16

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 fried artichokes, pine nuts & sumac – 14.5

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

Peach salad with goat's cheese, almonds & orange blossom dressing – 15.5 / 22.5

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

Crispy potatoes with chive sour cream & za'atar – 12.5

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

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

Fish siniya – seabream & harissa baked with tahini, tomatoes, pine nuts & coriander – 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 no longer accept cash. A service charge of 13.5% will be added to your bill.

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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
Dalton Pet Nat Muscat & Semillon 2023 / Galilee, Israel	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
Gorron dona Bizkaiko Txakolina Hondarrabi Zuri 2025 / 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 Ameztoi 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 Lemonade / Orange Blossom Iced Tea / Elderflower cordial	5.5 glass / 12.5 jug
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