



OUR WINTER SHARING MENU

for the whole table to share

57.5 pp / 50pp without dessert

Mezze selection to share

Bread selection, bureka, pickles & olives

Creamy hummus, chickpea m'sabaha, green chilli tatbila

Roasted cauliflower, kale & amba, tahini

Labaneh, roasted butternut squash, harissa & pine nuts

Poached quince, honey roasted hazelnut & ricotta salad

Haifa style falafel with tahini

Followed by a main of your choice

Meatballs with quince in sweet, sour & spicy tomato sauce, pitta

Roasted mauve aubergine with BBQ tahini crust, jeweled rice salad & lime

Sea bream, artichoke & preserved lemon tagine

Lentil hotpot, burnt aubergine, scorched egg yolk & sfinge bread

Musakhan – chicken braised in pomegranate molasses & currants, baked in a flatbread

Choose from our dessert menu

WINE MATCHING

37.5 pp / 30 pp without dessert wine

Our recommended pairing for each course

Arrival – Cava Pago de Tharsys

Mezze – Calabretta Ansonica

Main – 7 Fuentes or Massaya Blanc

Dessert – Samos Nectar

Card payments only, we no longer accept cash

Please ask for allergy info. All our food may contain sesame & nuts.

12.5% service charge will be added to your bill.

Visit us online

honeyandco.co.uk

@honeyandco @honeyandcobloomsbury @honeyandsmokerestaurant @honeyandspicedeli