



OUR AUTUMN 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, chilli garlic chickpeas, tahini

Beetroot sabzi, salt baked beetroots, fresh herbs & pomegranate molasses

Labaneh, roasted butternut squash, harissa & pine nuts

Saffron poached pear, roasted walnuts & endive salad

Spiced pumpkin falafel, tahini & silan

Followed by a main of your choice

Royal Mansaf – slow cooked lamb, saffron rice, yogurt, almonds & golden raisins

Matbucha, prawns in a spicy tomato & pepper sauce, with cracked wheat

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

Sea bream & fennel tagine with Roseval potatoes & orange

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

Madfunia – chicken braised with chesnuts, figs, topped with crispy kadaif pastry

Choose from our dessert menu

WINE MATCHING

37.5 pp / 30 pp without dessert wine

Our recommended pairing for each course

Arrival – Cava, Dominio Requena NV

Mezze – Larutan Verdejo

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