



OUR WINTER SHARING MENU

for the whole table to share

57.5 pp / 50pp without dessert

Mezze selection to share

Bread selection, herby bureka pickles & olives

Creamy hummus, chilli garlic marinated chickpeas, tahini

Labaneh, with celeriac, caper salsa & crispy Jerusalem artichokes

Poached quince, curd cheese & spiced honey hazelnuts

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

Spiced pumpkin falafel with tahini & silan

Followed by a main of your choice

Satsivi duck leg with walnut salsa, Jerusalem artichoke puree & kumquat pickle

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

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

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

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

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

Dessert

Feta & honey cheesecake

Chocolate & candied pecan slice

Ricotta, almond & vanilla cake

WINE MATCHING

37.5 pp / 30 pp without dessert wine

Our recommended pairing for each course

Arrival – Cava Pago de Tharsys

Mezze – Lyrarakis Liatiko, chilled

Main – Xinomavro or Massaya Blanc

Dessert – Samos Nectar

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

12.5% service charge will be added to your bill.

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honeyandco.co.uk

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