



OUR SUMMER DINNER SHARING MENU

for the whole table to share

57.5 pp / 50pp without dessert

Mezze selection to share

Bread selection, pickles & olives

Creamy hummus, marinated chilli garlic chickpeas, tahini

Aubergine & tomato salad, red onion herbs & chilli

Labaneh with za'atar, mint & cucumber

Black Bursa fig & goat's cheese salad, roasted pistachios, mint & honey

Jerusalem style falafel, tahini

Followed by a main of your choice

Marinated poached prawns, watermelon, feta, Romano pepper & oregano salsa

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

Pan fried seabass, whipped creamy feta, fennel & grape salad

Pomegranate molasses chicken with cracked wheat salad, currants & pistachios

Lamb shawarma on charred pitta, tomato & cabbage salad, amba & yoghurt

Choose from our dessert menu

WINE MATCHING

35 pp / 27.5 pp without dessert wine

Our recommended pairing for each course

Arrival – Dominio Requena Cava

Mezze – Bodegas Ameztot Txakoli De Getaria

Main – Thymiopoulos Xinomavro

Dessert – Clos de Gravillas Muscat

Card payments only, we no longer accept cash. 13.5% service charge will be added to your bill.

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

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