



OUR SPRING 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

Jerusalem style falafel with lemony cabbage & pomegranate salad, tahini

Aubergine & tomato salad, red onion, fresh herbs & chilli

Wild garlic labaneh, with fried artichokes, pine nuts and sumac

British asparagus salad with broadbeans, lemon saffron dressing & dukkah

Followed by a main of your choice

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

Prawn & spring vegetable tagine - artichokes, pink fir potatoes & peas

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

Balkan kofta – beef & kashkaval cheese with roasted peppers & garlic yoghurt sauce

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

Chicken marinated in sweet garlic – spring freekeh tabule with peas, feta cream

Dessert

Feta & honey cheesecake

Dark chocolate masala cake

Claudia Roden's orange & almond 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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