



OUR WINTER SHARING MENU

£65pp for three courses

£57.5pp for two courses

To order for the whole table

Mezze to share

House pickles & Kalamata olives

Bread selection with za'atar olive oil

Creamy hummus & crispy chickpeas

Haifa style falafel with tahini

Baba ganoush - burnt aubergine & tahini dip

Fried cauliflower with pickled amba sauce, pomegranate & tahini

Bonfire sweet potato with almond tahini, smoked almonds & date syrup

Labaneh with grilled tenderstem broccoli & burnt spring onion salsa

Choose your main

Mushroom shawarma with turnip pickles, cabbage slaw, tahini & pitta

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

Tuna skewer, preserved lemon & coriander chermoula, spiced chirchi & caper leaves

Bulgarian beef kofta with braised white beans, tomato salsa, crispy onions & yogurt sauce

Smoked duck breast, walnut cream, pickled quince, radicchio & candied walnuts

Joojeh - chargrilled chicken thighs marinated in saffron yogurt with herby rice,
flaked almonds & grilled orange

Rhug Farm organic lamb chops with BBQ tahini, grilled plums & spiced plum sauce

£8 supplement

Ali Nazik – lamb shish with baba ganoush, urfa chilli butter, pomegranate & pitta bread

Dessert canapés

Feta & honey cheesecake, Chocolate brownie bite, cranberry & rose marunchino cookie

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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