



OUR AUTUMN SHARING MENU

£65 pp for three courses

£57.5 pp 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

Pumpkin & cinnamon falafel with tomato & clementine salad, tahini

Baba ganoush - burnt aubergine & tahini dip

Salt baked beetroot with yogurt, dukkah & dill

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

Badargani – aubergine rolls filled with pistachio, caramelised onion & pomegranate

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

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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