

Honey & Smoke

Grill House

DEFROST SHARING MENU

Available 24th September – 2nd November

We are super excited to collaborate with October Gallery on an exhibition of work by artists LR Vandy and Kenji Yoshida in celebration of Frieze London.

This month our Sharing Menu is inspired by the artwork on our walls. Please feel free to take time to explore and enjoy the exhibition.

65 pp for three courses / 57.5 pp for two courses

Mezze to share

House pickles & Kalamata olives
Bread selection with za'atar olive oil
Creamy hummus & crispy chickpeas
Luxor style falafel with tahini
Baba ganoush - burnt aubergine & tahini dip
Salt baked beetroot with yogurt, dukkah & dill
Bonfire sweet potato with almond tahini, smoked almonds & date syrup
Grilled Bursa figs & manouri cheese, pomegranate molasses & walnuts

Main course

Choose your main – can be served individually or to share for groups of 12+, choose 3

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

Sea bream with potato salad, taramosalata, ouzo dressing & trout roe

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

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

Pork gyros on charred pitta with tzatziki, tomato salsa & shoestring potatoes

Joojeh – chargrilled chicken thighs marinated in yogurt & saffron 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, apricot & almond marunchino cookie

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

A service charge of 12.5% will be added to your bill.

Sample menu – some dishes may change due to seasonal availability.

honeyandco.co.uk

@honeyandco @honeyandcobloomsbury @honeyandsmokerestaurant @honeyandspicedeli