

Honey & Co. Daily

Deli • Bakery • Café

Lunch

Nibbles

Bread selection, olive oil	7.5
House pickles & olives	5
Hummus with marinated chickpeas & pitta	9.5
Labaneh with cannellini beans, olive & caper salad, sesame bread	9.5

Daily soup

Tomato, orange & oregano soup / Add onion toast	7.5 / 9.5
Spiced oxtail, chickpea & spinach broth, lemon & zhoug / Add bread & spiced butter	9.5 / 11.5

Daily dish

Slow-cooked chicken tagine with pomegranate molasses & currants, cracked wheat & leaves	17
Autumn vegetable tagine with chickpeas, cracked wheat, green tahini & green leaves	15

Salads

Aubergines roasted & marinated in chilli garlic dressing, tahini & parsley / Add egg	15.5/16.5
Tunisian harissa tuna salad, egg, preserved lemon, potato & pickled celery	15.5
Roasted beef sirloin, crispy pitta & fried egg stack with harissa, aubergine zaalook & herbs	16.5

Eggs

Shakshuka – eggs braised in tomato sauce with mastello cheese, challah bread	16.5
Msabaha – spiced chickpeas, tahini, poached egg & burnt urfa chilli butter	16.5

Sandwiches

Roasted zaatar chicken with pickled cabbage, preserved lemon yogurt & tomato	12
House cured salmon in sumac & herbs, labaneh & radishes, green leaves	12
Or choose from our daily display – served with green leaves	12
<i>Feta & avocado / Tunisian tuna / Aubergine sabich / Chopped egg</i>	

Bureka

Burnt aubergine & feta bureka served with grated San Marzano tomatoes, pickles, tahini & egg	10.5
Spinach & herb bureka served with grated San Marzano tomatoes, pickles, tahini & egg	10.5

Dessert

Honey & Co. cheesecake	9.75
<i>Cold honey & feta cheesecake with almonds & blueberries, on kadaif</i>	
Chocolate & hazelnut babka / Tahini & white chocolate babka	6
Plum, pistachio, coconut & almond cake	6
<i>Or choose from our daily display</i>	

Please ask for allergy info. All our food may contain sesame & nuts. A service charge of 12.5% will be added to your bill.

Visit us online

honeyandco.co.uk

Follow us on socials @honeyandco @honeyandcobloomsbury @honeyandsmokerestaurant @honeyandspicedeli

Daily drinks

Keep things simple with a cocktail in a can or a carafe of our very own house made soft drinks.

Beer

Partizan Lager / Pale Ale – 300ml 6

Cocktails in a can

Vacay Cocktails – 300ml 7.5
Margarita / Vodka mule / Paloma

White Box Pocket Cocktails – 100ml 7.5
Pocket Negroni / Freezer Martini / Dirty Martini / Boulevardier

Soft

House made soft drinks – glass / carafe 4.5 / 8
Lemonade / Orange blossom iced tea

Lovely Drinks - Sparkling elderflower / Cucumber & mint 4.5
Owlet Juices - Cox & Bramley / Pear & ginger 4

Wine to match our food and the season

Sourced by our friends at Keeling Andrew & Co, from growers and makers who are as particular about what they put in the bottle as we are about what we put on your plates. *Glass 125ml*

Bubbles

Pago de Tharsys Cava / Catalonia, Spain 9 / 35

Retsina

Tetramythos Retsina Amphora Nature / Peloponnese, Greece 9 / 35

Rosé

Domaine Triennes / Provence, France 10 / 40

White

Semeli Moschofilero Feast / Peloponnese, Greece 8 / 31

Lauriers Terre des 13 vents Picpoul de Pinet / Languedoc, France 10 / 40

Can Sumoi Xarel-lo / Catalonia, Spain 60

Red

Lyrarakis Liatiko / Crete, Greece 9 / 35

Senorio de Librares Rioja El Marujo / Rioja, Spain 10 / 25 / 40

Sant Armettu Rosamarinu / Corsica, France 65

Signed copies of our cookbooks are available 28