

Honey & Co. Daily

Deli • Bakery • Café

Lunch

Nibbles

Bread selection, olive oil	8.5
House pickles & olives	5.5
Hummus with marinated chickpeas & pitta	10.5
Labaneh, persimmon & winter tomato salsa with coriander, chilli & lime, sesame bread	11.5

Small plates

Squid and vegetable escabeche on toast	15
Tunisian tuna salad with dakos	11.5
Beets & mustard greens, peppered walnuts & house tkemali	13
Citrus cured salmon with blood orange, pistachios & dill	13

Mains

Glazed aubergine steak with red pepper & pumpkin seed purée, burnt hispi cabbage	21.5
Kibbeh dumplings – spiced beef semolina dumplings in a fragrant broth, roasted cabbage salad	24
Shin of beef slow cooked with carrots, quince & khmeli suneli	25
Chreime – seabass fillets braised in rich tomato stew with fennel salad & zehug	21.5
Slow-cooked lamb & aubergine stew baked with pitta, tomato and herb salad	25
Shakshuka – eggs braised in tomato sauce with mastello cheese, challah bread	17.5
Msabaha – spiced chickpea stew with tahini, eggs & burnt urfa chilli butter, hunk of bread	17.5
Half roast chicken served with the bakers' potatoes & leaves (for two people to share)	50

From the counter

Sandwiches	10.5
Daily bureka served with grated tomatoes, pickles, tahini & boiled egg	13.5
Aubergine, tahini & pumpkin seed dip flatbread	7.8
Spinach, herb & labaneh flatbread	7.8

Dessert

Honey & Co. cheesecake	10.5
<i>Cold honey & feta cheesecake with almonds & blueberries, on kadaif</i>	
Knafeh (for two people to share)	16.5
<i>Kadaif pastry with sweet and salty cheese filling, in orange blossom syrup, served hot</i>	
Chocolate & hazelnut babka / Tahini & white chocolate babka	6.6
Plum, pistachio, coconut & almond cake	6.6
<i>Or choose from our daily display</i>	6.6

*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 pocket cocktail or a glass of our very own house made soft drinks.

Beer

Partizan Lager / Pale Ale – 300ml	6
Lucky Saint 0.5 Lager	5.5

Cocktails

Vacay Cocktails – 300ml	7.5
<i>Vodka Mule / Paloma / Mojito</i>	

White Box Pocket Cocktails – 100	7.5
<i>Cosmo / Pocket Negroni / Freezer Martini / Boulevardier</i>	

Soft

House made soft drinks – glass	4.5
<i>Lemonade / Orange blossom iced tea</i>	

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

Cava Dominio de Requesena Brut Nature NV / Catalonia, Spain	9 / 39
Prosecco Malibran Sottoriva / Veneto, Italy	48

Retsina

Tetramythos Retsina Amphora Nature / Peloponnese, Greece	9 / 35
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Rosé & Orange

Lyriakis Mandilari Rosé / Crete, Greece	9 / 35
Baglio Anitco Bianco Orange / Sicily, Italy	10 / 45
Calabretta Ansonica Bianco / Calabria, Italy	52

White

Semeli Moschofilero Feast / Peloponnese, Greece	8 / 31
Moschopolis Aiora White / Macedonia, Greece	45
Massaya Blanc / Beqaa Valley, Lebanon	12 / 52
Can Sumoi Xarel-lo / Catalonia, Spain	60

Red

Lyrarakis Liatiko / Crete, Greece	9 / 35
Viña Zorzal Garnacha / Navarra, Spain	40
Thymiopolos Xinomavro Jeunes Vignes / Naoussa, Greece	45
Sant Armettu Rosamarinu / Corsica, France	65
Envinata Albahra / Castilla La Mancha	12.5 / 60
Naoussa Dalamara Xinomavro / Macedonia, Greece	68

Dessert

Samos Nectar / Samos, Greece	10.5 / 55
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Signed copies of our cookbooks are available

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