

Honey & Co. Daily

Deli • Bakery • Café

Lunch

Nibbles

Bread selection, olive oil	8.5
House pickles & olives	6.5
Hummus with marinated chickpeas, tahini & pitta	11.5

Small plates

Wild garlic labaneh, asparagus & spring onion salsa, seeded breadstick	14
Whole globe artichoke with caper salsa verde & garlic yoghurt	14
Squid escabeche on toast, pickled baby carrots & capers	14
Harissa spiced roast beef, horseradish sour cream & spring onions	14
Tomato & za'atar fatoush salad with feta, pomegranate & crispy bread	14
Cheese and walnut manti with garlic yogurt, paprika sauce	14/23

Mains

Glazed aubergine steak with red pepper & pumpkin seed purée, burnt hispi cabbage	21.5
Chreime – seabream fillets braised in rich tomato stew with fennel salad & zehug	22.5
Chicken shawarma on pitta, lemony cabbage salad, amba sauce & tahini	22.5
Slow-cooked lamb & aubergine stew baked with pitta, tomato & herb salad	25
Kibbeh dumplings – spiced beef semolina dumplings in a fragrant broth, roasted cabbage salad	24
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

From the counter

Sandwiches	11.5
Daily bureka served with grated tomatoes, pickles, tahini & boiled egg	13.5
Aubergine, tahini & pumpkin seed dip flatbread	7.8
Yellow & grezzina courgette flatbread with capers & ricotta	7.8

Dessert

Honey & Co. cheesecake	10.5
<i>Cold honey & feta cheesecake with almonds & blueberries, on kadaif pastry</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	6.5
Lucky Saint 0.5 Lager – 300ml	6

Cocktails

White Box Pocket Cocktails – 100ml <i>Cosmo / Freezer Martini / Boulevardier</i>	7.5
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Soft Drinks

House made soft drinks – glass / jug <i>Lemonade / Orange blossom iced tea</i>	4.5 / 8
Seasonal rhubarb & basil shrub (alcohol free)	6
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 Requena Brut Nature NV / Catalonia, Spain	9 / 39
Pierre Bailleite Brut Village NV / Champagne, France	90

Retsina

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

Domaines Triennes Rosé / Provence, France	10 / 45
Lyrarakis Mandilari Rosé / Crete, Greece	9 / 35
Baglio Antico Bianco / Sicily, Italy	10 / 45

White

Semeli Feast Moschofilero / Peloponnese, Greece	9 / 35
Gorrondona Bizkaiko Txakolina / Bakio, Spain	10 / 42
Massaya Blanc / Beqaa Valley, Lebanon	52
Can Sumoi Xarel-lo / Catalonia, Spain	60

Red

Lyrarakis Liatiko / Crete, Greece	9 / 35
Thymiopolos Xinomavro Jeunes Vignes / Naoussa, Greece	45
Domaine du Castel La Vie Rouge / Judean Hills, Israel	11 / 48
Sant Armettu Rosamarinu / Corsica, France	65
Envinata Albahra / Alicante, Spain	60

Dessert

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

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