

# Honey & Co. Daily

Deli • Bakery • Café

## Lunch

### Small plates

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Bread selection, olive oil	9.5
House pickles & olives	6.5
Hummus with marinated chickpeas, tahini & pitta	11.5
Labaneh with roasted red pepper salsa, seeded breadstick	12.5
Tomato & pomegranate tabule, cracked wheat, celery & herbs	12.5
Fig, goats' cheese, pistachio & honey salad	14

### Mains

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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 shoulder with plums & roses	25
Shakshuka – eggs braised in spiced tomato & pepper sauce, challah	17.5
Sabich – aubergine marinated in chilli & garlic dressing with pitta, tahini & fried egg	17.5

### From the counter

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Sandwiches (ask us for today's flavours)	11.5
Red pepper & harissa flatbread with parsley salsa	7.8
Daily bureka served with grated tomatoes, pickles, tahini & boiled egg	13.5
Daily soup (ask us for today's flavour)	10.5
Roasted aubergine with green tahini, dukkah & slaw	14.5

### Dessert

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Honey & Co. cheesecake	10.5
<i>Cold honey &amp; feta cheesecake with almonds &amp; blueberries, on kadaif pastry</i>	
Chocolate, cinnamon & hazelnut babka	6.6
Plum, pistachio & coconut cake	6.6
Or choose from our daily display	6.6

**We sell whole loaves of all our breads at the counter.**

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

Visit us online

**honeyandco.co.uk**

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## Daily drinks

### Beer

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Partizan Lager / Pale Ale – 300ml	6.5
Lucky Saint 0.5 Lager – 300ml	6

### Cocktails

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Fig Negroni – <i>fig infused Campari, sweet vermouth &amp; gin</i>	13
Fino Sherry & Tonic – <i>Caberrubia Fino Sherry &amp; tonic</i>	10.5
Marrakech G&T – <i>Marrakech gin, Aegean tonic &amp; Kalamata olive</i>	12.5

### Soft Drinks

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House made soft drinks – glass / jug	4.5 / 8
<i>Lemonade / Orange blossom iced tea</i>	
Owlet Juices - <i>Cox &amp; Bramley / Pear &amp; ginger</i>	4
Daily Dose Juices – <i>Orange / Strawberry &amp; basil</i>	4.5
Agua De Madre - <i>Blood orange bitters / Pomegranate &amp; hibiscus / Grapefruit &amp; lime</i>	4.5

### 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

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Cava Dominio de Requena Brut Nature NV / Catalonia, Spain	9 / 39
Pierre Baillette Brut Village NV / Champagne, France	90

### Retsina

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

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Domaines Triennes Rosé / Provence, France	10 / 45
Ktima Zafeirakis Limniona / Tirnavos, Greece	55
Baglio Antico Bianco / Sicily, Italy	10 / 45

### White

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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

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Lyrarakis Liatiko / Crete, Greece	9 / 35
Thymiopolos Xinomavro Jeunes Vignes / Naoussa, Greece	45
Sant Armettu Rosamarinu / Corsica, France	65
Envinate Albahra / Alicante, Spain	60

### Dessert

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

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