

Honey & Co. Daily

Deli • Bakery • Café

The Daily nightly... What we cook when the bakers leave

Start with a drink –

Marrakech G&T – *Marrakech gin, Aegean tonic, oregano, Kalamata olive* – 12.5

Fino Sherry & Tonic – *Caberrubia Fino Sherry & tonic* – 10.5

<p>Set menu</p> <p>Starter & main – 37 per person</p> <p>With dessert – 45 per person</p>
--

Nibbles

House pickles & olives – 5.5

Hummus with marinated chickpeas & pitta – 11.5

Starters – 14

Squid and vegetable escabeche on toast

Tunisian stack – preserved lemon & harissa tuna, potatoes, red peppers & poached egg

Citrus cured salmon with blood orange, pistachios & dill

Cheese and walnut manti with garlic yogurt & paprika sauce

Labaneh, persimmon & winter tomato salsa with coriander, chilli & lime

Mains – 25

Glazed aubergine steak with red pepper & pumpkin seed purée, burnt hispi cabbage

Chreime – seabass fillets braised in rich tomato stew with fennel salad & zehug

Slow-cooked lamb & aubergine stew baked with pitta, tomato and herb salad

Kibbeh dumplings – spiced beef wrapped in semolina pastry in a fragrant broth, roasted cabbage salad

Half roast chicken served with the bakers' potatoes & leaves (*for two people to share*) – 50

Add sides – 6.5

Bakers' potatoes – baked in olive oil, harissa and feta

Sweet & bitter leaves in sweet & sour dressing

Dessert

Choose from our display – 8.5

Honey & Co. cheesecake – 10.5

Cold honey & feta cheesecake with almonds & blueberries on kadaif pastry

Knafeh (for two people to share) – 16.5

Kadaif pastry with sweet and salty filling, in orange blossom syrup, served hot

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

White Box Pocket Cocktails – 100ml	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 Requena Brut Nature NV / Catalonia, Spain	9 / 39
Prosecco Malibrán Sottoriva / Veneto	48

Retsina

Tetramythos Retsina Amphora Nature / Peloponnese, Greece	9 / 35
--	--------

Rosé & Orange

Domaines Triennes Rosé / Provence, France	9 / 35
Baglio Antico 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	10 / 40
Thymiopolos Xinomavro Jeunes Vignes / Naoussa, Greece	45
Sant Armettu Rosamarinu / Corsica, France	65
Envinata Albahra / Castilla La Mancha	60
Naoussa Dalamara Xinomavro / Macedonia, Greece	68

Dessert

Samos Nectar / Samos, Greece	10.5 / 55
------------------------------	-----------

Signed copies of our cookbooks are available	28
---	-----------