

# Honey & Co. Daily

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Deli • Bakery • Café

## The Daily nightly

What we cook when the bakers leave...

37 / 42 with dessert

Start with a

Marrakech gin & tonic

*Gin, lemon, Aegean tonic, kalamata olive*

12.5

Pago de Tharsys Cava / Catalonia, Spain

9 / 35

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## Starters

Fasulia – Sephardi bean soup with spiced lamb sausage

Sumac & pomegranate cured salmon, labaneh, radish & pickles

Beets & mustard greens, peppered walnuts & house tkemali

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## Mains

Prasa en agristada – leek & potato dumplings in lemon sauce with aged graviera

Zaatar chicken with mushrooms & yogurt

Shin of beef cooked with carrots, quince & khneli suneli

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## Add sides

Bakers' potatoes – potatoes slow cooked in olive oil, lemon & sweet onions 6.5

Sweet & bitter leaves in sweet & sour dressing 6.5

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## Dessert

Choose from the counter, or

Claudia Roden's orange & almond cake with warm chocolate sauce

Honey & Co. cheesecake

*Cold honey & feta cheesecake with almonds & blueberries, on kadaif*

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

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**honeyandco.co.uk**

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## Daily drinks

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

### Beer

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Partizan Lager / Pale Ale – 300ml 6

### Cocktails

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Vacay Cocktails – 300ml 7.5

*Vodka mule / Paloma / Mojito*

White Box Pocket Cocktails – 100ml 7.5

*Pocket Negroni / Freezer Martini / Dirty Martini / Boulevardier*

### Soft

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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

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## 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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Pago de Tharsys Cava / Catalonia, Spain 9 / 35

### Retsina

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Tetramythos Retsina Amphora Nature / Peloponnese, Greece 9 / 35

### Rosé & Orange

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Lyriakis Mandilari Rosé / Crete, Greece 9 / 35

Baglio Antico Bianco / Sicily, Italy 10 / 45

### White

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Semeli Moschofilero Feast / Peloponnese, Greece 8 / 31

Tanca Els Ulls Macabeu / Catalonia, Spain 10 / 45

Can Sumoi Xarel-lo / Catalonia, Spain 60

### Red

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Lyrarakis Liatiko / Crete, Greece 9 / 35

Viña Zorzal Garnacha / Navarra, Spain 10 / 40

Sant Armettu Rosamarinu / Corsica, France 65

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