

# Honey & Co. Daily

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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><b>Set menu</b></p> <p>Starter &amp; main – 37 per person</p> <p>With dessert – 45 per person</p>
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**Nibbles**

House pickles & olives – 5.5

Hummus with marinated chickpeas & pitta – 11.5

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**Starters – 14**

Tomato & rice soup with basil oil & challah

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

Citrus cured salmon with blood orange, pistachios & dill

Beets & mustard greens, peppered walnuts & house tkemali

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

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**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

Shin of beef cooked with carrots, quince & khmeli suneli

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*) – 60

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**Add sides – 6.5**

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

Sweet & bitter leaves in sweet & sour dressing

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**Dessert**

Honey & Co. cheesecake – 10.5

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

Choose from our display – 8.5

Knafeh (*for two people to share*) – 16.5

Visit us online

**honeyandco.co.uk**

Follow us on socials @honeyandco @honeyandcobloomsbury @honeyandsmokerestaurant @honeyandspicedeli

*Please ask for allergy info. All our food may contain sesame & nuts.*

*A service charge of 12.5% will be added to your bill.*

## Daily drinks

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

### Beer

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

### Cocktails

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Vacay Cocktails – 300ml <i>Vodka Mule / Paloma / Mojito</i>	7.5
White Box Pocket Cocktails – 100 <i>Cosmo / Pocket Negroni / Freezer Martini / Boulevardier</i>	7.5

### Soft

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House made soft drinks – glass <i>Lemonade / Orange blossom iced tea</i>	4.5
Lovely Drinks - <i>Sparkling elderflower / Cucumber &amp; mint</i>	4
Owlet Juices - <i>Cox &amp; Bramley / Pear &amp; 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

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Cava Dominio de Requena Brut Nature NV / Catalonia, Spain	9 / 35
Prosecco Malibrán Sottoriva / Veneto	48

### Retsina

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

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

### White

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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

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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	12.5 / 60
Naoussa Dalamara Xinomavro / Macedonia, Greece	68

### 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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