

Honey & Co. Daily

Deli • Bakery • Café

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

Start with an aperitif –

Marrakech G&T

Marrakech gin, Aegean tonic & Kalamata olive – 12.5

Fino Sherry & Tonic

Caberrubia Fino Sherry & tonic – 10.5

Nibbles

Seasonal house pickles – 6.5

Marinated olives – 3.5

Baharat spice roasted cashews & pistachios – 3.5

Slow roasted salted almonds – 3.5

Starters

Bread selection, olive oil – 9.5

Daily soup (*ask us for today's flavour*) – 10.5

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

Green tahini baked aubergine on cracked wheat, pear & walnut pilaf – 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 shoulder with plums & roses – 25

Dessert

Honey & Co. cheesecake – *honey & feta cheesecake with almonds & blueberries on kadaif pastry* – 10.5

Choose from our seasonal display – 8.5

*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.*

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honeyandco.co.uk

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Daily drinks

Beer

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

Cocktails

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

Soft Drinks

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

Cava Dominio de Requena Brut Nature NV / Catalonia, Spain	9 / 39
Pierre Baillette 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
Ktima Zafeirakis Limniona / Tirnavos, Greece	55
Baglio Antico Bianco / Sicily, Italy	10 / 45

White

Semeli Feast Moschofilero / Peloponnese, Greece	9 / 35
Gorronadona 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
Sant Armettu Rosamarinu / Corsica, France	65
Envinate 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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