

Honey & Co. Daily

Deli • Bakery • Café

Gin & Elderflower Fizz

Marrakech gin, homemade elderflower cordial, lemon & cava - 12.5

Negroni

Campari, gin & sweet vermouth - 13

Nibbles

Slow roasted salted almonds – 4.5

Baharat spice roasted cashews & pistachios – 4.5

Seasonal house pickles, Kalamata olives – 6.5

Bread selection, olive oil – 9.5

Starters

Hummus with chilli & garlic marinated chickpeas, tahini & pitta – 12.5

Smoked salmon, spring onion cream cheese, sumac cucumbers & lemon – 14.5

Black Bursa fig & goat's cheese salad, roasted pistachios, mint & honey – 16.5/ 22.5

Labaneh, roasted celeriac & apple salsa, dukkah, seeded breadstick – 14.5

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

Mains

Slow-cooked chicken thighs, dried & fresh figs, roasted walnuts & pearled spelt – 25.5

Fish Siniya – seabream & harissa baked with tahini, tomatoes & pine nuts – 26.5

Lamb shawarma on pitta with tomato & cabbage salad, amba & tahini – 26.5

Dirty rice – pork, cabbage & carraway crispy rice, currants & dill – 24.5

Aubergine, mushroom & chestnut shawarma on pitta with cabbage salad, amba, tahini & pickles- 24.5

Dessert

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

Choose from our seasonal display – 7

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

A service charge of 13.5% will be added to your bill. We are cashless and cannot accept AMEX payments

Our new cookbook is out now – get your signed copy containing all our favourite recipes

Honey & Co: Daily – 27

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Soft Drinks

House made soft drinks – <i>Lemonade / Orange blossom iced tea/ Elderflower</i>	5.5 / 12.5
Daily Dose cold-pressed orange juice	5.5
Agua De Madre - <i>Grapefruit & lime</i>	5.5
Rapscallion Soda- <i>Ginga Ninja</i>	5.5

Beer

Septem Mylos 1888 Lager	7
Septem Friday's Pale Ale	7
Lucky Saint 0.5 Lager	6.5

Cocktails

Negroni	13
Gin & elderflower fizz	12.5

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	10 / 42
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Rosé

Can Sumoi La Rosa / Catalonia, Spain	12.5 / 60
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Orange

Larutan Orange Verdejo / La Mancha, Spain	9.5 / 40
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White

Adega de Penalva Dão / Dão, Portugal	8.5 / 37
L'Archetipo, Fiano, Salento / Puglia, Italy	11.5 / 49
Domain Elodie Jaume Coudlet Blanc / Cotes-du-Rhone, France	57

Red

Adega de Penalva Dão / Dão, Portugal	8.5 / 37
Lyrarakis Liatiko / Crete, Greece <i>*served chilled*</i>	9.5 / 40
Senorio de Librares Rioja Organico / Rioja, Spain	48
Dalamara Naoussa Xinomavro / Naoussa, Greece	75

Dessert

Samos Nectar / Samos, Greece	11.5
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