



OUR WINTER SHARING MENU

(Sample menu - subject to seasonal changes)

57.5 per person

Mezze selection to share

Bread selection, Greek olive oil

House pickles & olives

Creamy hummus, chilli garlic marinated chickpeas, tahini

Labaneh, with butternut squash, currants & pine nut salsa

Saffron poached pear & endive salad, walnuts & honey

Beetroot sabzi salad – salt baked beetroots, fresh herbs & pomegranate molasses

Spiced pumpkin falafel with tahini & silan

Followed by a main of your choice

Roasted mauve aubergine with BBQ tahini crust, jeweled rice salad & lime

Lentil hot pot – puy lentils, burnt aubergine, zehug, scorched egg yolk & sfinge bread

Madfunia – Slow-cooked chicken, chestnuts & dried figs under a crisp kadaif topping

Prawn tagine – prawns in tomato, orange & cardamom sauce, fresh thyme, cracked wheat

Fish pastilla – Cornish hake with preserved lemon, parsley & leeks. baked in crispy filo

Royal Mansaf – Slow-cooked lamb with saffron rice, almonds & golden raisins

Dessert

Feta & honey cheesecake

Quince & hazelnut frangipane, poached quince & cream

Marunchino cookies, double espresso & almond grappa

Plum, pistachio & coconut cake, sour cream & roasted plums

WINE MATCHING

Our recommended pairing for each course

37.5 pp for all / **30 pp** without dessert wine

Arrival – Cava Pago de Tharsys

Mezze – Tetramythos Retsina

Main – Xinomavro or Massaya Blanc

Dessert – Samos Nectar

Visit us online

honeyandco.co.uk

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