

Honey & Co. Daily

Deli • Bakery • Café

Pre-theatre Menu

Enjoy 2 courses for £30

Available 5-7pm

Add a cocktail to start?

Gin & elderflower fizz – *Marrakech gin, house elderflower, lemon & cava* – 12.5

Negroni – *Campari, gin & vermouth* – 13

Starters

Hummus with chilli & garlic marinated chickpeas, tahini & pitta

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

Black Bursa fig & goat's cheese salad, roasted pistachios, mint & honey

Mains

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

Slow-cooked chicken thighs, dried & fresh figs, roasted walnuts & pearly spelt

Dirty rice – pork, cabbage & caraway crispy rice, currants & dill

Fish siniya – seabream & harissa baked with tahini, tomatoes & pine nuts (+3.5 supplement)

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 now cashless and cannot accept AMEX payments

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

Honey & Co: Daily

Signed copies of our other cookbooks are also available

Honey & Co: Food from the Middle East / Chasing Smoke

Honey & Co: The Baking Book / Honey & Co: At Home

Visit us online honeyandco.co.uk

Follow us on socials @honeyandco @honeyandcolambsconduit @honeyandcogreatportland

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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