

Honey & Co. Daily

Deli • Bakery • Café

DRINKS TO START

Fig Negroni – Fig infused Campari, sweet vermouth & gin – £13
Marrakech G&T – Marrakech gin, Aegean tonic, Kalamata olive – £12.5

WINTER PARTY MENU

£60 per person

MEZZE FOR THE TABLE TO SHARE

Bread selection & olive oil, house pickles & Kalamata olives

Poached quince, fresh curd cheese, honeyed hazelnuts

Creamy hummus with m'sabaha chickpeas & tahini

Labaneh with butternut squash & currant salsa, pine nuts

Winter greens with tahini dressing

MAIN PLATTERS TO SHARE

Chreime – seabream fillets braised in rich tomato stew, with fennel salad & zehug

Slow-cooked chicken thighs with sweet spice & orange, with sweet potato & kale

Mushroom, aubergine & chestnut shawarma, turnip pickles, cabbage, tahini & pitta

CANAPÉ DESSERT SELECTION

Feta & honey cheesecake on kadaif bases

Brownie bites with candied maple pecans

Pistachio & sour cherry maranchinos

Sample menu – some dishes may change due to seasonal availability. Please ask for allergy info.

Service charge of 13.5% will be added to your bill. We are a cashless venue.

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