



OUR WINTER SHARING MENU

for the whole table to share

57.5 pp / 50pp without dessert

Mezze selection to share

Bread selection, pickles & olives

Creamy hummus, m'sabacha chickpeas, tahini

Labaneh with butternut squash, currants, harissa & pine nut salsa

Saffron poached pear, roasted walnuts & endive

Beetroot sabzi - salt-baked beetroot, fresh herbs, pink grapefruit, chilli

Spiced pumpkin falafel with tahini & date silan

Followed by a main of your choice

Madfunia – chicken cooked with chesnuts & dried figs, baked under kadaif pastry

Seabass, potato & fennel tagine, white wine & orange sauce

Ghormeh Sabzi – Persian-style black bean & butter bean stew with chard, herbs & rice

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

Duck leg roasted with sweet spice & orange with sweet potato & kale

Choose from our dessert menu

WINE PAIRING

35 pp / 27.5 pp without dessert wine

Our recommended pairing for each course

Arrival – Domaine Karanika Brut Cuvee Speciale

Mezze – Bodegas Ameztot Txakoli De Getaria

Main – Thymiopoulos Xinomavro

Dessert – Samos Nectar

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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