

Honey & Co.

Food From the Middle East

Autumn Menu

Our Summer Set – for the whole table to share

Our mezze – Yemeni falafel with tahini/creamy hummus
Fig & goat cheese salad with roasted pistachios/aubergine bourekka
chirchi – roasted pumpkin dip/tomato fatoush with feta
our pickles & Kalamata olives/home-made bread & olive oil

Followed by.....**Main of your choice**

26.5 per person/w. dessert 29.5

Starters 7.5

Yemeni falafel seasoned with cardamom & coriander, salad, tahini

Chirchi with zehug, Turkish pepper salad, soft boiled egg

Tomato fatoush with pomegranates, crispy pitta, feta & zaatar

Turkish fig & goat cheese salad with roasted pistachios & raw Essex honey

Mains 14.5

Pomegranate molasses chicken, cracked wheat salad, currants, pomegranates & roasted pistachios

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

Poached Mediterranean prawns, watermelon, creamy feta, oregano & chilli

Patlican – slow-cooked lamb & aubergine baked in flat bread

Roasted lamb salad with plum tkemeli, tarragon, greengages and fennel seeds

Mutawezin – wedded Cornish sardines with herb & lemon filling, lentil rice

Stifado – rabbit braised in tomatoes, mountain herbs & red wine, garlic sourdough

Extra pitta 1/green leaves 2.5/bread selection 2.5

Ask us if you would like to buy a signed copy of one of our books – 25

Allergy info – let us know if you have any allergies.

All our food may contain nuts.

A discretionary service charge of 12.5% will be added to your bill.

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