

Honey & Co.

Food From the Middle East

Winter Menu

Our Winter Set – for the whole table to share

Our mezze – Sesame falafel with tahini/creamy hummus
quince & hazelnut salad/cheesy bouikos
warm mushrooms/marinated aubergine & winter tomatoes
our pickles & Kalamata olives/home-made bread & olive oil

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

28.5 per person/w. dessert 32.5

Starters 7.5

Jaffa Gate falafel with sesame, tabule salad & tahini

Warm mushrooms cooked in cumin & lemon on creamy hummus

Poached quince **salad**, curd cheese, lamb's lettuce, chilli & honeyed hazelnuts

Marinated mauve aubergines & winter tomatoes with herbs & tahini

Artichokes braised in olive oil with lemon chilli dressing & zaatar salt

Mains 14.5

Musakhan – slow-cooked chicken with pomegranate, baked in flatbread and a
parsley & pomegranate salad

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

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

Lentil stew with burnt aubergine, tahini, zehoug, scorched egg yolk
& sfinj bread

Fish pastilla – Cornish hake with preserved lemon, parsley & leeks

Tunisian meatballs with quince & bay leaves in a rich tomato sauce

Brown cracked wheat 2.5/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.