

Honey & Co.

Food From the Middle East

Winter Menu SAMPLE

Our Winter Set – for the whole table to share

Our mezze – Spiced cinnamon falafel with tahini/creamy hummus
saffron pears with walnuts/spinach boureka
feta & pepper dip/aubergine & tomato salad
our pickles & Kalamata olives/home-made bread & olive oil

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

31.5 per person/w. dessert 34.5

Starters 8.5

Spiced cinnamon & squash falafel with clementine & tomato salad, silan & tahini

Feta and roasted red pepper dip w pickled peppers and lavoush bread

Marinated mauve aubergines & winter tomatoes with herbs & tahini

Saffron poached pears with walnut tahini, raw Essex honey & lemon-saffron dressing

Mains 16.5

Madfunia – slow-cooked chicken with chestnuts & golden raisins topped with a crisp kadaif crust

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

Lamb siniya – spiced lamb baked in tahini & yogurt topping, tomato salad & pitta

Prawn tagine – prawns with preserved lemon & fennel with cracked wheat

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.