

Honey & Co.

Food From the Middle East

Autumn Menu

Our Autumn Set – for the whole table to share

Our mezze – Yemeni-style falafel with tahini/creamy hummus
carrot & pistachio salad/cheesy bouikos
fig & goats cheese salad/our pickles & Kalamata olives
home-made bread & olive oil

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

30.5 per person/w. dessert 34.5

Starters 8.5

Yemeni-style falafel with tomatoes & tahini

Our creamy hummus, chickpeas, tahini & pitta

Turkish fig & whipped goats cheese salad with roasted pistachios, mint & regents park honey

Taramasalata – smoked mullet roe on toast, spring onions, radish, Cornish egg

New season carrots with orange & coriander, herbs & pistachio tahini

Mains 16.5

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

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

Cured Cornish mackerel salad, saffron potatoes, harissa & soft boiled egg

Prawn tagine, in orange, tomatoes and cracked wheat

Lamb siniya, spiced lamb with tahini & yoghurt topping, tomato salad & pitta

Extra pitta 1/green leaves 2.5/bread selection 4

Nibbles 2.5 each

Roasted salted almonds/Greek Kalamata olives / Feta with smokey paprika

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.

Signed copies of our books:

At Home 26 / Food from the Middle East 26 / The Baking Book 27