

Honey & Co.

Food From the Middle East

Spring Menu

Our Spring Set – for the whole table to share

Our mezze – Red pepper falafel with tahini/creamy hummus
labaneh with celeriac/cheesy bouikos/cucumber tabule
quince & hazelnut 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

Red pepper falafel with cucumber tabule & tahini

Artichokes braised in olive oil with lemon-chilli dressing & za'atar salt

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

Labaneh with celeriac, parsley, currants & walnuts

Mains 16.5

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

Chicken shish with sweet garlic and parsley, freekeh, pea & herb salad & feta dressing

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

Gundi sabzi – light chicken dumplings in spiced broth, chickpeas, herbs & Persian lemons

Prawn tagine – prawns with preserved lemon, fennel & artichoke and pink fir potatoes **2.50 supplement**

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

Extra pitta 1/green leaves 2.5/bread selection 2.5

Signed copies of our books:

Honey & Co: Food from the Middle East 26 / Honey & Co: The Baking Book 27

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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