

Honey & Co.

Food From the Middle East

Winter Menu

Our Winter Set – for the whole table to share

Our mezze – butternut squash falafel with tahini/ home-made hummus
black olive mamool /marinated aubergine & winter tomatoes
creamed feta with 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

Butternut squash, sesame & cinnamon falafel with tahini & silan

Our creamy hummus, chickpeas, tahini & pitta

Poached quince salad, goats curd, lamb's lettuce & honeyed hazelnuts

Artichokes braised in olive oil with creamed feta & Turkish chilli salsa

Marinated mauve aubergines & winter tomatoes with herbs

Mains 16.5

Essaurra fish tagine – Cornish bass and chickpeas in chermoula spiced broth

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

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

Yemeni meatballs with lentils on burnt pitta, green tahini & pickled tomatoes

Lamb Stifado – slow-cooked lamb braised in red wine, tomatoes and mountain herb, garlic sourdough and Kalamata olives

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

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

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The Honey & Co Drinks List

Drinks

Craft Lager - Portobello Brewery 4.5
Estrella Galicia 4.5
House lemonade 2.9
Our home-made iced teas 2.9
Coke/Diet coke 2.5
Still/Sparkling 2
Large Sparkling 4

Cocktails 9

Raspberry and rose Bellini
Vodka lemon cooler
Moshiko - middle eastern mojito
Lychee & pomegranate gin & tonic w sumac
Whisky, bitter orange & ginger

One off cases

Bruno Paillard Brut Premiere Cuvée, Champagne
Candied citrus, buttery notes 59

St. Aubin 'La Pucelle' 2016/ Burgundy
Smooth & dry chardonnay, baked peaches 52

Chateau Musar 2011/ Bekka Valley, Lebanon (organic)
layers of liquorice, plum & figs, clean finish 65

Truchard Pinot Noir 2014/ Carneros, Napa
Cranberries, sweet vanilla, super fresh 58

Bubbles

Cavichiolli Pignoletto/ Emilia-Romagna,
Italy
Mellow & dry, Jasmine aromas 8/32

Whites

Conde Villar Branco 2017/ Portugal
Tropical aromas, lemony, floral palate 7/23

The Oddity dry Tokaji 2015/ Hungary
Peaches & Apricots, dry flowery finish
8.5/30

Funtanaliras Vermentino 2017/ Sardegna,
Italy
Bitter almond, quince, mellow citrus 9.5/35

Milton Te arai chenin blanc 2015/ NZ
Ripe pears & wild honey, gentle acidity &
subtle sweetness 39

Best's Riesling, 2016/ Victoria, Australia
Perfectly balanced, citrus blossom and
minerality 40

Rosé

Domaine Lafage, 2017/ Languedoc-
Roussillon, France
citrus, peach and honey 7.5/25

Chilled red

Old-vine Pale 2017/Maule Valley, Chile
Lively & fresh, notes of pomegranates
9/35

Reds

Lagrimas de Garnacha 2016/ Navarra,
Spain
Full of acidic red fruit, light vanilla
finish 7/22

Pasarisa Patagonia Merlot
2016/Argentina
Herby, spicy aromas, flavours of dried
fruit, leather & oak 26

Bodegas Tomas Cusine Vilosell 2015/
Spain
An intense, full bodied wine, bursting
with wood & fruit flavours 8.50/30

Zweigelt 2016/ Carnuntum, Austria
Cherries, peppercorn & light tannin
9/33

Maia red 2017/ Upper Galilee, Israel
Mellow fruit, mountain herbs 10/48

Gls wine - 125 ml/ Spirits - 35 ml