

Honey & Co.

Food From the Middle East

Summer Menu

Our Summer sharing menu - for the whole table to share

Start with our mezze

Yemeni-style falafel with cucumber salad & tahini

Creamy hummus, chilli garlic chickpeas, zehug & pitta

Turkish fig, goats cheese salad with roasted pistachios and Greek thyme honey

Summer sweetcorn with Aleppo flakes, spring onion & cumin

Summer tabule on labaneh, cucumber, kohlrabi, cracked wheat & fresh herbs

Cheesy bouikos, pickles & Kalamata olives, bread selection & olive oil

Followed by...Main of your choice

32.5 per person/w. dessert 36.5

Any single mezze plate 9.5

Mains

Roasted lamb & freekeh salad with cherries, tarragon & sour cherry tkemali sauce
21.50

House-cured Cornish mackerel with saffron potatoes, capers, harissa &
soft boiled egg 20.50

Roasted mauve aubergine with a BBQ tahini crust, jeweled rice salad & lime 20.50

Shawarma - slow-cooked spiced lamb shoulder, burnt pitta, pomegranate & amba 21.50

Marinated Mediterranean prawn salad, watermelon, feta, Greek oregano & sweet
pepper dressing 21.50

Pomegranate chicken with cracked wheat, dried currant & herb salad,
roasted pistachios 21.50

extra pitta 1/green leaves 4.5/bread selection 4.5

Nibbles 3.5 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

Honey & Co. 25a Warren St. W1T 5LZ Tel: 02073886175
Follow us on twitter @honeyandco

The Honey & Co Drinks List

Drinks

Craft Lager - Portobello Brewery 4.5
Estrella Galicia 4.5
House Lemonade 3.5
Our House Iced Tea 3.5
Coke/Diet Coke 2.5
Still/Sparkling 2.5
Large Sparkling 4

Seasonal cocktails

Raspberry & rose bellini 9.50
Vodka lemon cooler 10.95
Moshiko - Middle Eastern mojito 10
Apple & tarragon gin & tonic 10.95
Whisky, bitter orange & ginger 10.95

One off cases

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

St. Aubin 'La Pucelle' 2017/ Burgundy, France
Smooth & dry chardonnay, baked peaches 52

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

Truchard Pinot Noir 2016/ Carneros, Napa, USA
Cranberries, sweet vanilla, super fresh 58

Bubbles

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

Whites

Conde Villar Branco 2018/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/ Sardinia, Italy
Bitter almond, quince, mellow citrus 9/35

Star of Bethlehem, Cremsian 2018/Palestine
Fresh, light, balanced acidity 9.5/39

Vine Mind Riesling, Clare Valley 2016/ Australia
Floral & crisp 10/42

Milton Te Arai Chenin Blanc 2016/ NZ
Ripe pears & wild honey, gentle acidity & subtle sweetness 39

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 2017/ 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 2016/Spain
An intense, full bodied wine, bursting with wood & fruit flavours 8.50/30

Zweigelt 2017/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