

Honey & Co.

Food From the Middle East

Sample Winter Menu

Available from 1st November

Please note changes may be made due to seasonal availability

Our winter sharing menu - for the whole table to share

Start with our mezze

Spiced cinnamon falafel with tomato, chilli & orange salad, tahini & silan
Creamy hummus, chilli garlic chickpeas, zehug & pitta
Saffron poached pears with walnut tahini, bitter leaves & lemon saffron dressing
Beetroot sabzi salad with rose water & pickled pink grapefruit
Labaneh with roasted red pepper, butternut & currant salsa
Cheesy bouikos, pickles & Kalamata olives, bread selection & olive oil

**Followed by...Main of your choice
32.5 per person/w dessert 36.5**

Mains

Royal Mansaf - slow-cooked lamb, saffron rice, almonds & golden raisins

Fish pastilla - Cornish hake and smoked haddock with preserved lemon & herbs baked in filo pastry

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

Madfunia - chicken tagine with chestnuts and golden raisins topped with crisp kadaif

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

Overnight pot-roasted beef with pumpkin, spices & prunes, fresh herb salad

Extra pitta 1/green leaves 2.5/bread selection 4/cracked wheat 2.5

Nibbles 2.5 each

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

**Signed copies of our books: At Home 26 / Food from the Middle East 26 /
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.