

Our seasonal sharing menu

Mezze selection for the table to share

Moroccan sourdough & Greek olive oil

Kalamata olives, pickles

Creamy hummus with crispy chickpeas &  
green chilli tatbila

Egyptian style falafel with creamy tahini yoghurt

Our labaneh with charred asparagus, broad beans &  
spring onion

Courgette, dried apricot & pistachio salad

Sweet potatoes cooked in embers, almond tahini,  
smoked almond & date molasses

Aubergine and tomato salad with fresh herbs & chilli

**Then choose your grill £32.5 per person**

**Add a dessert £37.5 per person**

**Or... any single mezze plate 9.50**

# Honey

— & —

# Smoke

Middle Eastern Grill

## Grills & others

**Smokey aubergine, chilli & garlic marinade, tahini & burnt yolk 19.5**

**Charred violet artichokes, pepper & butter bean puree, Jerusalem artichoke crisps 19.5**

**Charred octopus, wild ramson sauce, crispy potatoes, spring onion & lime dressing 21.5**

**Seared Cornish seabass, courgette, currant & pine nut salad, herb dressing 21.5**

**Duck fatoush salad, smoked duck breast, pickled figs, walnuts, young leaves &  
charred sourdough 19.5**

**Chicken joojah – chargrilled chicken thighs marinated in yogurt & saffron, basmati rice, flaked  
almonds & grilled orange 19.5**

**Lamb fatayer - flat bread parcels filled with slow cooked lamb shawarma with caramelised  
onions and amba spiced yogurt 20.5**

**Adana lamb kofta, charred pitta, burnt pepper & aubergine salad, pomegranate & tahini 20.5**

**Extras - bread & olive oil 4 / olives & pickles 3.5 / green leaves 4.5/ crispy potatoes 4.5**

**Ask us if you would like to buy a signed copy of one of our books**

***Honey & Co: Food from The Middle East – 26***

***Honey & Co: The Baking Book – 27***

***Honey & Co: At Home – 26***

**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.

## ***Our favourite bottles, one-offs & special vintage***

### **Bubbles**

**Brut Premiere Cuvee Bruno Paillard/Champagne**  
Candied citrus & buttery notes, perfect 62

### **White**

**Garage Single Ferment Phoenix 2017 / Chile**  
Very light body, dry, with a smoky finish 40

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

**Bianco Secco IGP Quintarelli 2016/ Veneto, Italy**  
Elegant & light, white flowers, crushed stone 70

### **Red**

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

**Judean Hills Tzora 2016/ Israel**  
A delicate blend of cab sauv, PV, syrah & merlot,  
notes of currants, black olives 63

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

## ***Spring cocktails***

Raspberry & rose spritz	10.95
Apple & tarragon G&T	10.95
Ramalla mule – vodka, ginger ale & dried persian lime	10.95
Moshiko – middle eastern mojito	10
Lemon, vodka cooler	10.95
Negroni	11
Whisky, bitter orange & ginger ale	10.95
Lion's milk	5.5
Espresso martini with date molasses & cardamom	10.95

### **Beer**

Estrella Galicia	4.5
Portobello Craft Brewery London Pilsner	4.5
Cider Aspall	4.5

### **Soft drinks**

Lemonade/orange blossom ice tea	3.5
Hildon large sparkling water	4
Hildon still/Hildon sparkling	2.5
Coke/Diet Coke	2.5
Ginger ale/tonic/ light tonic water	1.5

## ***Spring 2019: Wine to match this food and the season***

### **Bubbles**

**Cavichioli Pignoletto /Emilia-Romagna**  
Mellow & dry, jasmine aromas 8/32

**Llopart Brut Rose Cava 2015/Spain**  
Raspberry and rose notes, beautiful bubbles 9/36

### **White**

**Legato Grillo 2017/ Sicily, Italy**  
Green fruit, good acidity 6.5/22

**The Oddity Dry Tokaji 2015/Hungary**  
Peaches & apricots, dry flowery finish 8.5/18/30

**Funtanaliras Vermentino di Sardegna 2017/Italy**  
Bitter almonds, quince, mellow citrus 9.5/21/35

**Star of Bethlehem, Cremisan 2016/Palestine**  
Fresh, light, balanced acidity 10/23/39

### **Dessert wine**

**Muscat de Rivesaltes 2016/ France**  
Pear, Apricot & lychee 7.5(75ml)/25(500ml)

### **Rose**

**Domaine Lafage, 2017/ Languedoc, France**  
Citrus, peach and honey 8/35

### **Chilled Red**

**Old vine pale , Garage Wine Co 2017/Chile**  
Lively & fresh, notes of pomegranate 8/35

### **Red**

**Barrel aged Tempranillo 2016/Cariñena, Spain**  
Black & red fruit, spicy and smooth 7/24

**Fico grande sangiovese 2017/Emilia-Romagna**  
Ripe plums, light acidity, nice balance 8/16/28

**Domaine Sainte-Rose 2012/ Pays d'Oc, France**  
Summer berries, stone, soft tannins 8.5/19/30

**Zweigelt 2016/Carnuntum, Austria**  
Cherries, peppercorn & light tannin 9/22/33

**Ermitage of Pic St Loup 2016/ Languedoc,  
France**  
Classic, rich and Intense Syrah 9.5/23/40

**Maia Red 2017/Upper Galilee, Israel**  
Mellow fruit, mountain herbs 10/25/48

