

Our seasonal sharing menu

**Mezze selection for the table to share**

Moroccan sourdough & Greek olive oil

Kalamata olives, house pickles

Creamy hummus with crispy chickpeas &  
green chilli tatbila

Red pepper falafel with creamy tahini

Grilled figs, herby pomegranate molasses dressing  
& candied walnuts

Spiced butternut & feta fatayer, honey & Aleppo chilli

Burnt celeriac, salsa verde, crispy capers & labaneh

**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

**Butternut squash & pine nut kibbeh**, grilled fennel salad, pickled currants, smoky aubergine purée & rose harissa sauce **20.5**

**Crispy manouri brick**, soft yolk, olive & date salsa, swiss chard & spiced yoghurt **19.5**

**Grilled prawns & watermelon**, crumbled feta cheese, chilli & mint dressing **21.5**

**Charred octopus**, crispy potatoes with sage & garlic, Moroccan paprika sauce **21.5**

**Whole grilled Cornish seabass** with pistachio, lime & mint sauce, charred lime **21.5**

**Crispy fried quail**, with preserved lemon yoghurt, radish, kohlrabi & nigella seed salad & purple grape sauce **20.5**

**Smoky rose harissa chicken**, confit pepper & onion wheat pilaf, rose petals **19.5**

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

**Lamb chops**, spiced plum sauce, grilled red onions, lambs lettuce salad, tarragon oil **20.5**

**Extras** - bread & olive oil 4 / olives & pickles 3.5 / green leaves salad 4.5/ crispy sage & garlic 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' 2017/Burgundy, France**  
Smooth & dry chardonnay, baked peaches 63

**Bianco Secco IGP Quintarelli 2016/ Veneto, Italy**  
Elegant & light, white flowers, crushed stone 65

**Red**

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

**Judean Hills Tzora 2017/ 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

**Summer cocktails**

Raspberry & rose bellini	10
Apple & tarragon G&T	10.95
Cynar spritz	10.95
Ramalla mule – vodka, ginger ale & dried persian lime	10.95
Moshiko – middle eastern mojito	10
Harissa Bloody Mary	9.50
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**

Meantime pale ale	5.5
Portobello craft brewery London pilsner	4.5
Aspall cider	4.5

**Soft drinks**

Lemonade/ Orange blossom iced tea	3.5
Hildon large sparkling water	4
Hildon still/ Hildon sparkling	2.5
Coke/ Diet coke	2.5
Fever Tree ginger ale/ tonic/ light tonic	1.5

***Summer 2019: Wine to match this food and the season***

**Bubbles**

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

**Llopart Brut Rose Cava 2016/Spain**  
Raspberry and rose notes, beautiful bubbles 9/36

**White**

**Legato Grillo 2018/ Sicily, Italy**  
Green fruit, good acidity 7/15/24

**The Oddity dry Tokaji 2016/Hungary**  
Peaches & apricots, dry flowery finish 8.5/18/30

**Funtanaliras Vermentino di Sardegna 2018/Italy**  
Bitter almonds, quince, mellow citrus 9/23/35

**Star of Bethlehem, Cremisan 2018/Palestine**  
Fresh, light, balanced acidity 9.5/24/39

**Vine Mind Riesling, Clare Valley 2016/ Australia**  
Floral and crisp 10/26/42

**Rose**

**Domaine Lafage, 2017/ Languedoc, France**  
Citrus, peach and honey 8/19/32

**Chilled Red**

**Old vine pale , Garage Wine Co 2018/Chile**  
Lively & fresh, notes of pomegranate 9/23/35

**Red**

**Barrel aged Tempranillo 2016/Cariñena, Spain**  
Black & red fruit, spicy and smooth 7/15/24

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

**Ermitage of Pic St Loup 2017/ Languedoc, France**  
Classic, rich and intense Syrah 9/23/35

**Valpolicella Ripasso La Dama 2016/ Italy**  
Black fruit notes, savoury toastiness 9.5/25/40

**Maia red 2017/Upper Galilee, Israel**  
Mellow fruit, mountain herbs 10/27/48