

Our seasonal sharing menu

**Mezze selection for the table to share**

Moroccan sourdough & Greek olive oil

Kalamata olives, house pickles

Sweet potato cooked in embers with almond cream,  
smoked almonds & date molasses

Aubergine & tomato salad with fresh herbs & chilli

Green falafel with yoghurt sauce

Fried cauliflower with tahini & pomegranate

Manouri & feta bites, pistachio crust, roasted carrots

**Then choose your grill - 36.5 per person**

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

# Honey — & — Smoke

Middle Eastern Grill

## Grills & others

**Artichoke & feta manti with garlic yoghurt, paprika butter, almond & sesame dukkah 21.5**

**Spiced mushrooms on hummus with pitta, crispy chickpeas, parsley & red onion salad (vegan) 21.5**

**Slow-cooked short ribs on hummus with pitta, crispy chickpeas, parsley & red onion salad 22.5**

**Whole grilled Cornish sea bream with spiced tahini sauce, zehug & pine nuts 26.5**

(£4 supplement with sharing menu)

**Chargrilled prawns & octopus with wild garlic sauce, crispy potatoes &  
burnt spring onion salsa 23.5**

**Za'atar fried chicken with preserved lemon yoghurt & pickled cucumber 22.5**

**Barbeque pork back ribs with zesty clementine crust, citrus salad & chilli 22.5**

**Ali Nazik – lamb kebab on yoghurt baba ganoush with burnt urfa butter & ashtanur bread 22.5**

**Extras - bread & olive oil 4 / olives & pickles 3.5 / crispy potatoes with sumac 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**

**Rex Hill Pinot Noir 2016/ Oregon, USA**  
Intense berry flavour, violets, smoke & spice 58

**Chateau Musar 2012 /Bekka Valley, Lebanon**  
Layers of liquorice, plum & figs, clean finish (organic) 65

### **Winter cocktails**

Raspberry & rose bellini 10  
Blood orange gin & tonic 10.95  
Honey & Smokarita –  
smoked honey, chilli & tequila (on ice) 11  
Ramallah mule – vodka, ginger ale &  
dried persian lime 10.95  
Moshiko – middle eastern mojito 10  
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 3.5  
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

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

### **Bubbles**

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

**Llopart Brut Rose Cava 2017/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 2018/Cariñena, Spain**  
Black & red fruit, spicy and smooth 7/15/24

**Fico grande Sangiovese 2018/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