

**Our Winter set menu**

**Mezze selection for the table to share**

Moroccan sourdough & Greek olive oil

Kalamata olives, pickles

Red pepper falafel & creamy tahini

Burnt celeriac, chive sour cream & Urfa butter

Roasted butternut & tahini dip, chilli lavoush

Grilled red onions, pomegranate & walnut sauce

Spiced cauliflower fritters, chilli & lime ayran

Salt baked beetroot, Greek lentils, dill & feta

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

**Add a dessert £37.5 per person**

**Or... any single mezze plate 8.75**

# Honey

# &

# Smoke

Middle Eastern Grill

## Grills & others

**Butternut squash koftas, delicata pumpkin & pistachio tabule, pickled chantecler apple 18**

**Smokey aubergine, chilli & garlic marinade, tahini & burnt yolk 17.5**

**Tuna shish, crispy potatoes, caper leaves, preserved lemon & chermula dressing 18.5**

**Grilled prawns, burnt hispi cabbage, chilli & garlic butter, crispy shallots, feta cream 18.50**

**Whole grilled Cornish seabass with fennel, citrus, coriander & chili salad 19.95**

**(£2 supplement on set menu)**

**Chicken fatayer - flat bread parcels filled with spice roast chicken & swiss chard with garlic yogurt & zaatar 18**

**Smoked duck breast, walnut sauce, pickled quince, candied walnuts & castelfranco 18.5**

**Grilled lamb chops, spiced plum sauce, charred plums, BBQ tahini 19.95**

**(£2 supplement on set menu)**

**Mechoui - slow cooked lamb in Baharat, creamy hummus, charred pitta, chilli & tomato 18.5**

**Extras - bread 2.5/olives & pickles 2.5/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 2015/ 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

### ***Winter cocktails***

Raspberry & Rose Bellini	9
Pear & ginger vermouth spritz	9
Lychee and pomegranate G&T	9
Ramalla mule – vodka, ginger ale & dried persian lime	9
Moshiko – middle eastern mojito	9
Lemon, vodka cooler	9
Negroni	11
Whisky, bitter orange & ginger ale	9
Lion's milk	5.50
Espresso martini with date molasses & cardamom	10

#### **Beer**

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

#### **Soft drinks**

Lemonade/orange blossom ice tea	3
Hildon large sparkling water	4
Hildon still/Hildon sparkling	2
Coke/Diet Coke	2.5
Ginger ale/Tonic water	1.5

### ***Winter 2018: 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

**Best's Riesling 2016/Victoria, Australia**  
Perfectly balanced citrus and minerality 10/23/40

#### **Sweet white**

**Muscat de Rivesaltes 2016, France**  
Pear, Apricot & lychee 7.5/25

#### **Rose**

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

#### **Chilled Red**

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

#### **Red**

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

**Fico grande sangiovese 2016/Emilia-Romagna**  
Ripe plums, light acidity, nice balance 8/16/28

**La Catiede Mas des Capitelles 2016/Faugeres**  
Silky feel, bright fruit, hint of spice 8.5/20/31

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

**Kerem Kishor/Upper Western Galilee, Israel**  
Light spice, medium body, long fruity finish  
10/25/48

**St. Joseph Syrah/Rhon**  
Heady spice, violet & blackberry 13/28/50

