

Start with a mezze platter...

Moroccan sourdough & olive oil, olives & pickles, hummus, aubergine & tomato salad, labaneh **19.50**

Honey — & — Smoke

Middle Eastern Grill

Moroccan sourdough & Greek olive oil 4

Kalamata olives, house pickles 3.5

Sweet potato cooked in embers with almond cream, smoked almonds & date molasses 9.50

Aubergine & tomato salad with fresh herbs & chilli 9.50

Fried cauliflower with tahini & pomegranate 9.50

Manouri & Feta bites, pistachio crust, roasted carrots 9.50

Green falafel, fresh pitta, salad, yoghurt sauce & pickles 12.50

Red Shakshuka, eggs braised in a tomato sauce with milk bun & zehug 12.50

Poached eggs on sourdough with yoghurt baba ganoush & burnt urfa butter 12.50

Sabich, marinated Italian aubergines, tahini, fried egg & pitta 12.50

Lahooch pancakes with preserved lemon mascarpone, poached rhubarb & blood orange 12.50

Tunisian tuna brick, pumpkin chirchi, harissa sauce & scorched egg yolk 22.5

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

Slow-cooked beef cheeks on hummus & pitta, crispy chickpeas, parsley & red onion salad 22.5

Spiced mushrooms on hummus & pitta, crispy chickpeas, parsley & red onion salad (vegan) (add fried egg £2) 21.5

Extra - Merguez sausages 4.5/ bread & olive oil 4/ crispy potatoes with sumac 4.5

*Let us know if you want 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*

Discretionary service 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

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
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 2.5
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