

Sample Winter Menu - available from 1st Nov

Please note changes may be made due to seasonal availability

Winter Sharing Menu

Mezze selection for the table to share

Moroccan sourdough & Greek olive oil
Kalamata olives, house pickles
Creamy hummus with crispy chickpeas & tatbilla
Red pepper falafel with tahini sauce
Grilled pears, almond tahini, honey & smoked almonds
Spiced butternut squash fatayer, preserved lemon yogurt
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 kibbeh, spiced celeriac puree, crispy winter greens

Crispy manouri brick, soft yolk, olive & date salsa, swiss chard & spiced yogurt

Grilled tuna shish, crispy potatoes, caper leaves, preserved lemons & chermoula

Charred octopus, black olive & bean stew, paprika aioli & fresh herbs

Whole grilled Cornish sea bass with pistachio, lime & mint sauce, charred lime

Slow-cooked duck leg, pickled cherries, cashew cream & roasted cashews

Smokey rose harissa chicken, confit vegetable bulgar wheat pilaf & rose petals

Seared lamb ribs in fragrant broth, pickled baby turnips, grilled cabbage salad & dukkah

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

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

