

Our Spring Set Menu

Mezze selection for the table to share

Moroccan sourdough & Greek olive oil

Kalamata olives, pickles

Green herb Falafel & creamy tahini

Warm chickpea meshawsha, tatbilla

Roasted aubergine & tomato salad

Grilled pear salad, almond cream, smoked almonds

Courgette, apricot & pistachio salad

Fried cauliflower, tahini & amba

Then choose your grill £31.5 per person

Add dessert £36.5 per person

Or... any single mezze plate 8.5

Honey & Smoke

Middle Eastern Grill

Grills & others

Burnt celeriac, sheeps feta, fried capers, urfa butter and herbs 16.5

Roasted broccoli, spiced sesame dressing, smoked quinoa & broccoli tabule 16.5

Smokey aubergine, chilli & garlic marinade, tahini & burnt yolk 16.5

Charred octopus, crispy potato in paprika garlic dressing, Moroccan paprika sauce 17.5

Cornish hake fishcakes cooked in spicy tomato, fennel & arak sauce 17.5

Seared Cornish sea bream, cauliflower puree, charred cabbage & chive oil 17.5

Chicken fatayer - flat bread parcels filled with spice roast chicken & swiss chard, with garlic yogurt & zaatar 17.5

Hamama - roast pigeon with pinenuts, onion & golden raisin rice, like they do in Philadelphia East restaurant 17.5

Smoked duck, walnut sauce, pickled quince, candied walnuts & castelfranco 17.5

Shishbarak – lamb filled pasta with rich yogurt sauce, pistachio & currants 17.5

Steak fatoush salad – Rhug farm ribeye with crispy sourdough, grapes and tomatoes 17.5

Extras

Bread 2/olives & pickles 2.5/green leaves 4.5

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.

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