

### Our Spring set menu

#### Mezze selection for the table to share

Moroccan sourdough & Greek olive oil

Kalamata olives, pickles

Green herb Falafel & creamy tahini

Labaneh with green chilli & walnuts

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

**Lentil, courgette & cashew koftas**, smoked quinoa tabule, cashew tahini 17.5

**Baby artichokes & spring vegetables** braised in olive oil, curd cheese, green olive salsa 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

**Tuna brick**, chermula marinated tuna in a crispy pastry, cucumber & sesame salad 17.5

**Smoked haddock** with sour dough & herb crumbs, salt roasted potatoes, sour cream 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 breast**, pomegranate glaze, grilled endive & sweet walnuts 17.5

**Shishbarak** – Palestinian dumplings filled with spiced lamb, cooked in 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***

### ***Our favourite Bottles, One offs & special vintage***

#### **Bubbles**

**Brut Premiere Cuvee Bruno Paillard /Champagne**  
Candied citrus & buttery notes, perfect  
62

#### **White**

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

**St. Aubin 'La Pucelle' 2016/,Burgundy**  
Smooth & dry chardonnay, baked peaches 52

#### **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 2014 /Bekka Valley,**  
Lebanon(organic) layers of liquorice, Plum & Figs,  
clean finish 65

### ***Spring Cocktails***

Pink grapefruit & Rose Mimosa 9  
Rhubarb & Vanilla G&T 9  
Ramalla Mule – Vodka, ginger slushy &  
dried persian lime 9  
Moshiko – Middle eastern Mojito 9  
Lemon, mint vodka cooler 9  
Negroni 11  
Whisky honeycomb 10

#### **Beer**

Estrella Galicia 4.5  
Portobello craft brewery London Pilsner 4.5  
Cider Aspall 4.5

#### **Soft drinks**

Lemonade/Orange blossom ice tea 3  
Lemon slushy/Ginger slushy 3.5  
San Pellegrino 4.5  
Hildon still/sparkling 2  
Coke/diet Coke 2.5

### ***Spring 2018: Wine to match this food and the season***

#### **Bubbles**

**Cavichiolli 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**  
Green fruit, good acidity 6.5/22

**The Oddity dry Tokaji 2015/Hungary**  
Peaches & Apricots, dry flowery finish 8.5/18/30

**Funtanaliras Vermentino 2016/Sardegna**  
Bitter almonds,quince,mellow citrus 9.5/21/35

**Pouilly Fuisse Vielle Vignes 2015/Burgundy**  
Cream & Honey, soft oak 10.5/25/45

#### **Chilled Red**

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

#### **Red**

Barrel aged Tempranillo/Carinenna, 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 2014/Faugeres**  
Silky feel, bright fruit, hint of spice 8.5/20/31

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

**Maia red 2015/Upper Galilee, Israel**  
Mellow fruit, mountain herbs 10/25/48

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

