

Our Autumn 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 & artichokes

Babaganoush, burnt aubergine & tahini dip,
seeded lavoush

Grilled Turkish figs, pomegranate & walnut sauce

Mizithra flogeres, cheesy filo with thyme honey &
roasted sesame seeds

Courgette, pine nuts & seed tabule

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

Lentil, courgette & cashew koftas, smoked quinoa tabule, cashew tahini 18

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

Roasted cauliflower & Romanesco fattah, ayran dressing, pickled grapes 17.5

Charred octopus, roasted San Marzano tomato, new season beans & olives 19.95

(£2 supplement on set menu)

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

Bamya – Prawn & okra tagine with tomatoes, arak & feta 18.5

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

Grilled lamb chops, spiced plum sauce, charred greengages, BBQ tahini 19.95

(£2 supplement on set menu)

Mechui - slow cooked lamb in Baharat, creamy hummus, charred pitta, chilli & tomato salad 18.50

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

St. Aubin 'La Pucelle' 2016/Burgundy, France
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
Layers of liquorice, plum & figs, clean finish
(organic) 65

Autumn cocktails

Raspberry & rose bellini	9
Lychee and pomegranate G&T	9
Gin & elderflower fizz	10
Ramalla mule – vodka, ginger ale & dried persian lime	9
Moshiko – middle eastern mojito	9
Lemon, mint vodka cooler	9
Negroni	11
Whisky, bitter orange & ginger ale	10
Lion's milk	8

Beer

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

Soft drinks

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

Autumn 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 2017/Sardegna, 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-
Roussillon, France 8/35**

Citrus, peach and honey
Maris Vin Biodynamique 2016/Languedoc 10/45
Eucalyptus, strawberry & orange zest. Minerality

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 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