

Our Summer 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

Green Zalook – burnt aubergine & herb dip,
seeded lavoush

Grilled peach 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

Manti - Turkish dumplings with swiss chard & sheep's curd filling, yogurt sauce and smoked paprika 17.5

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, chermoula marinated tuna in a crispy pastry, cucumber & sesame salad 17.5

Grilled prawns with garlic & chilli butter, creamy feta, watermelon & chilli salsa 17.5

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

Smoked duck salad, charred fennel & kohlrabi, apricot relish 17.5

BBQ short ribs, charred fresh corn polenta, spring onion & lime 17.5

Adana lamb kebab – Roasted pepper meshwiya, tahini & charred pitta 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, 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

Spring cocktails

Pink grapefruit & rose mimosa 9
Lychee and pomegranate G&T 9
Gin & elderflower fizz 10
Ramalla mule – vodka, ginger slushy &
dried persian lime 9
Moshiko – middle eastern mojito 9
Lemon, mint vodka cooler 9
Negroni 11
Whisky honeycomb 10
Lion's milk 8

Beer

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

Soft drinks

Lemonade/orange blossom ice tea 3
Foraged elderflower cordial 3
Lemon slushy/ginger slushy 3.5
San Pellegrino 4.5
Hildon still/Hildon sparkling 2
Coke/Diet Coke 2.5

Spring 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

Pouilly Fuisse, la Croir Vieilles Vignes 2015
Cream & honey, soft oak 10.5/25/45

Funtanaliras Vermentino 2017/Sardegna, Italy
Bitter almonds, quince, mellow citrus 9.5/21/35

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