

Our Winter sharing menu

Mezze selection for the table to share

Moroccan sourdough & Greek olive oil
Kalamata olives, pickles

Creamy hummus with chickpea mesabacha

Butternut & sesame falafel with creamy tahini

Our labaneh with burnt celeriac salsa

Grilled pears, endives, raw honey & walnuts

Sweet potatoes cooked in embers, almond tahini,
smoked almond & date molasses

Winter tomato & citrus salad, chilli & garlic

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

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

Makshi – artichokes filled with herby rice, preserved lemon & ras al hanout, served with goats yogurt & grilled sourdough 18.5

Grilled prawns, burnt hispi cabbage, chilli & garlic butter, crispy shallots, feta cream 18.5

Whole grilled Cornish seabass, purple treviso, pickled pomelo & ginger 18.5

Smoked duck breast, walnut sauce, pickled quince, candied walnuts & castelfranco 18.5

Lamb fatayer - flat bread parcels filled with slow cooked lamb shawarma with caramelised onions and amba spiced yogurt 18.5

Spicy Berber beef tagine – braised short rib, peppers, tomatoes & chilli, Moroccan Baghrir pancake 18.5

Extras - bread & olive oil 2.5 / olives & pickles 2.5 / green leaves 4.5
crispy potatoes 4.5/grilled hispi cabbage with chilli butter 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 Cuvée Bruno Paillard/Champagne
Candied citrus & buttery notes, perfect 62

White

Garage Single Ferment Phoenix 2017 / Chile
Very light body, dry, with a smoky finish 40

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

Bianco Secco IGP Quintarelli 2016/ Veneto, Italy
Elegant & light, white flowers, crushed stone 70

Red

Judean Hills Tzora 2015/ Israel
A delicate blend of cab sauv, PV, syrah & merlot,
notes of currants, black olives 63

Chateau Musar 2011 /Bekka Valley, Lebanon
Layers of liquorice, plum & figs, clean finish
(organic) 65

Winter cocktails

Quince & cinnamon bellini 9
Rhubarb and vanilla G&T 9

Ramalla mule – vodka, ginger ale &
dried persian lime 9

Moshiko – middle eastern mojito 9

Lemon, vodka cooler 9

Negroni

11

Whisky, bitter orange & ginger ale 9

Lion's Milk 5.50

Espresso martini with date
molasses & cardamom 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

Hildon large sparkling water 4

Hildon still/Hildon sparkling 2

Coke/Diet Coke 2.50

Ginger ale/Tonic water 1.50

Winter 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 di Sardegna 2017/Italy
Bitter almonds, quince, mellow citrus 9.5/21/35

Star of Bethlehem, Dabouki, Cremisan 2016/
Palestine. Fresh, light, balanced acidity 10/23/39

Best's Riesling 2016/Victoria, Australia
Perfectly balanced citrus and minerality 10/23/40

Dessert wine

Muscat de Rivesaltes 2016, France
Pear, Apricot & lychee 7.5/25

Rose

Domaine Lafage, 2017/ Languedoc, France
Citrus, peach and honey 8/35

Chilled Red

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

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

Domaine Sainte-Rose 2012/ Pays d'Oc, France
Summer berries, stone, soft tannins 8.5/19/30

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

Maia Red 2017/Upper Galilee, Israel
Mellow fruit, mountain herbs 10/25/48

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