

Honey — & — Smoke

Middle Eastern Grill

**SAMPLE Party menu – for groups of 12 or more
£42 per person – preordering and prepayment required**

Mezze for the table to share

Moroccan sourdough & Greek olive oil/Kalamata olives, pickles
Falafel & tahini/ Hummus with chickpea msabacha
Burnt celeriac with chive sour cream & urfa butter
Grilled pear, almond tahini, smoked almonds
Roasted red onion, walnuts, pomegranates & wild herbs
Baba ganoush, burnt aubergine with tahini & seeded lavoush

Choose 3 mains to be served as platters to share...

Grilled figs & manouri with wild herbs, walnuts & pomegranate molasses
Cauliflower shawarma, green tahini, caramelized onions & crispy pitta
Butternut squash kofta, roasted pistachio, charred apple, goats yogurt, pickled
barberries & currants
Charred octopus, spiced pumpkin chirchi, parsley salad
Smoked haddock fishcakes with cherry tomatoes, lemons & basil
Duck leg tagine cooked with dried apricots, onions and clementine
Smoked chicken thighs, baby gem, mango & amba, Moroccan paprika oil
Lamb chops marinated in BBQ tahini, spiced plum sauce, roasted plums, green
smoked freekeh & tarragon
Lamb meatballs with quince, bay leaves and rich tomato chuma, cracked wheat
Beef short rib with a black pepper & coriander crust, endive, orange & madjool
date salad

Dessert

Choose dessert from the menu

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.

Honey — & — Smoke

Middle Eastern Grill

**SAMPLE Party menu – for groups of 12 or more
£36.50 per person**

Mezze for the table to share

Moroccan sourdough & Greek olive oil/Kalamata olives, pickles

Falafel & tahini/ Hummus with chickpea msabacha

Burnt celeriac with chive sour cream & urfa butter

Grilled pear, almond tahini, smoked almonds

Roasted red onion, walnuts, pomegranates & wild herbs

Baba ganoush, burnt aubergine with tahini & seeded lavoush

Each choose your main...

Butternut squash kofta, roasted pistachio, charred apple, goats yogurt, pickled barberries & currants

Smoked haddock fishcakes with cherry tomatoes, lemons & basil

Duck leg tagine cooked with dried apricots, onions and clementine

Lamb meatballs with quince, bay leaves and rich tomato chuma, cracked wheat

Dessert

Choose dessert from the menu

Allergy info - let us know if you have any allergies.

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