

Honey — & — Smoke

Middle Eastern Grill

House Cocktails - 12

Bloody Mary

White Peach Bellini

Honey & Smokarita – smoked honey, chilli & tequila

Mint & Cucumber Gin Garden

Ramallah mule – vodka, ginger ale & dried persian lime

Moshiko – Middle Eastern mojito

Negroni

Orange Blossom Old Fashioned

Cardamom Espresso Martini

Grilled sourdough & Greek olive oil 4.5

Kalamata olives, house pickles 4.5

Fig & walnut loaf with orange marmalade & butter 5.50

Bursa figs with yoghurt, pistachios & honey 8.50

Baba ganoush with crudités & seeded lavoush crackers 10.5

Creamy hummus with chilli garlic dressing, crispy chickpeas & pitta 10.5

Falafel with Middle Eastern slaw, tahini & pickled chillies 10.5

Fried cauliflower, tahini & amba sauce 9.5

Grilled fig & red onion with walnut, rosemary & pomegranate dressing 11.5

Lahma – Turkish flat bread topped with marinated grilled red pepper, feta & rocket 12.5

Sabich – fried Italian aubergines, chilli garlic dressing, tahini, fried egg & pitta 14.5

Red shakshuka, eggs braised in tomato sauce with milk bun & coriander zehug 15.5

Apricot BBQ chicken shish with butterbean purée, Persian rice salad & pickled apricot 22.5

Pork gyros, griddle bread, avocado, tzatziki and tomato salsa (add a fried egg +2) 22.5

Extras 4.5 - crispy potatoes with sumac / green leaves

Let us know if you want 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.

Service at 12.5% will be added to your bill

Wine to match our food and the season

Bubbles

Cavichioli Pignoletto / Emilia-Romagna
Mellow & dry, jasmine aromas 8/32

Llopart Brut Rose Cava 2017 / Spain
Raspberry and rose notes, beautiful bubbles 9/36

Brut Premiere Cuvee Bruno Paillard / Champagne
Candied citrus & buttery notes, perfect 65

White

Tremite Grillo 2019 / Sicily, Italy
Stone fruit, good acidity 7/15/26

Kerem Kishor 2016 / Galilee, Israel
Citrusy & herbal with medium body 8.5/18/30

Funtanaliras Vermentino di Sardegna 2018 / Italy
Bitter almonds, quince, mellow citrus 9/23/35

Star of Bethlehem, Cremisan 2018 / Palestine
Fresh, light, balanced acidity 9.5/24/39

Vine Mind Riesling, Clare Valley 2016 / Australia
Floral and crisp 10/26/42

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

St. Aubin 'La Pucelle' 2017 / Burgundy, France
Smooth & dry chardonnay, baked peaches 63

Bianco Secco IGP Quintarelli 2016 / Veneto, Italy
Elegant & light, white flowers, crushed stone 65

Rose

Domaine Lafage, 2017 / Languedoc, France
Citrus, peach and honey 8/19/32

Chilled Red

Old vine pale, Garage Wine Co 2018 / Chile
Lively & fresh, notes of pomegranate 9/23/38

Red

Barrel aged Tempranillo 2018 / Cariñena, Spain
Black & red fruit, spicy and smooth 7/15/26

Fico grande Sangiovese 2018 / Emilia-Romagna
Ripe plums, light acidity, nice balance 8/16/28

Star of Bethlehem, Baladi 2015 / Palestine
Juicy & refreshing, notes of berries 9.5/24/39

Valpolicella Ripasso La Dama 2016 / Italy
Black fruit notes, savoury toastiness 9.5/25/40

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

Truchard Pinot Noir 2016/ Carneros, Napa
Cranberries, sweet vanilla, super fresh 58

Chateau Musar 2013 / Bekka Valley, Lebanon
Layers of liquorice, plum & figs, clean finish (organic) 65

Spirits

Tanqueray gin	4
Stolichnaya vodka	4
Foursquare rum	4
Monkey Shoulder	4.5
House spirit & mixer	
Double	9
Single	5
Woodford	5.5
Talisker	6
Courvouisier VSOP	5
1800 silver tequila	5
Cynar	4
Arak	5.5

Beer

Meantime pale ale	5
Portobello London pilsner	4.5
Aspalls cider	4.5

Soft drinks

Fresh orange juice	4.5
Lemonade	3.5
Orange blossom iced tea	3.5
Large sparkling water	4
Small still / sparkling	2.5
Coke / Diet coke	2.5
Fever Tree ginger ale	1.5

Coffee

Espresso	2.5
Americano	3
Cappucino	3
Flat white / latte	3
Iced coffee	3.5
Cardamom coffee	3.5
Hot chocolate	3.5
Oat milk +50p	

Tea/ infusions

English breakfast	2
Earl Grey	2
Green Tea	2
Rose & cinnamon	3
Lemon & fennel	3

Glass wine 125 ml- Carafe 375ml - Spirits 25 / 50 ml