



## HOUSE COCKTAILS – 12

<b>Bloody Mary</b> House spice mix with vodka & tomato juice	<b>Raspberry Wine Cooler</b> Rosé wine, gin, raspberries & pomegranate molasses
<b>Apricot Bellini (10)</b> Apricot pureé & Prosecco	<b>Negroni</b> Campari, gin, sweet vermouth
<b>Ramallah Mule</b> Vodka, ginger ale & dried Persian lime	<b>Orange Blossom Old Fashioned</b> Woodford, orange blossom, brown sugar & bitters

## OUR SUMMER BRUNCH MENU

**Toasted bread selection, raspberry jam & butter – 7.5**

**House pickle plate – cucumber, kohlrabi & pepper pickles with Kalamata olives – 6.5**

**Greek yoghurt, our home-made Ashura cereal & Summer berries (gluten free) – 9.5**

**Toasted fig & walnut loaf with orange marmalade & butter – 7.5**

**Baba ganoush – burnt aubergine & tahini dip, seeded lavoush crackers & radish – 10.5**

**Creamy hummus, tahini, chilli garlic dressing, crispy chickpeas & pitta – 10.5**

**Yemeni falafel with crunchy cabbage salad & tahini – 10.5**

**New season tomato salad with pomegranate, red onion & chilli – 11.5**

**Grilled peaches with almond tahini, charred endive & smoked almonds – 11.5**

**Chickpea pancakes with labaneh, fresh pea & cucumber salsa – 12.5**

**Red shakshuka – Cornish farm eggs braised in tomato sauce with milk bun & zehug – 14.5**

**Sabich – marinated Italian aubergines, tahini, fried Cornish farm egg & pitta – 14.5**

**Crispy fried chicken with grilled corn, potato & rocket salad, apricot BBQ sauce – 21.5**

**Pork gyros with ashtanur griddle bread, tzatziki, tomato salsa & string potatoes – 22.5**

**Slow-cooked spiced lamb shoulder on hummus with parsley & red onion salad, pitta – 22.5**

**Extras 4.5 each – crispy potatoes with parsley & sumac / green leaves**

Please ask for allergy info. All our food may contain nuts. A service charge of 12.5% will be added to your bill.

[Visit us online](#)

[honeyandco.co.uk](http://honeyandco.co.uk)

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## WINE TO MATCH OUR FOOD AND THE SEASON

### Bubbles

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

**Llopart Brut Rose Cava – Organic** / Spain  
*Raspberry and rose notes, beautiful bubbles – 9/36*

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

### White

**Tremito Grillo 2019** / Sicily, Italy  
*Stone fruit, good acidity – 7/15/26*

**The Oddity dry Tokaji 2017** / Hungary  
*Peaches & apricots, dry flowery finish – 8.5/18/30*

**Star of Bethlehem, Dabouki 2019** / Palestine  
*Fresh, light, balanced acidity – 9.5/25/40*

**Bar-Moar Sauvignon Blanc 2017** / Hanadir Valley,  
Israel  
*Zesty lemon & green apple, good minerality – 58*

**Bianco Secco IGP Quintarelli 2019** / Veneto, Italy  
*Elegant & light, white flowers, crushed stone – 65*

### Rose

**Domaine Lafage, 2020** / Languedoc, France  
*Citrus, peach and honey – 8/19/35*

### Red

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

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

**Valpolicella Ripasso La Dama 2018** / Italy  
*Black fruit notes, savoury toastiness – 9.5/25/40*

**Maia Red 2018** / Upper Galilee, Israel  
*Mellow fruit, mountain herbs – 10/29/48*

**Truchard Pinot Noir 2017** / Carneros, Napa  
*Cranberries, sweet vanilla, super fresh – 58*

**Chateau Musar 2014** / Bekka Valley, Lebanon  
*Layers of liquorice, plum & figs, clean finish  
(organic) – 65*

**Glass wine - 125ml Carafe - 375ml**

**Spirits – 25/50 ml**

### Spirits

House spirit & mixer  
Double – 9 / Single – 5  
*Tanqueray gin, Stolichnaya vodka,  
Foursquare rum*

Monkey Shoulder whisky – 4.5

Woodford – 5.5

Talisker – 6

Courvouisier VSOP – 5

Olmecca Altos tequila – 5

Amaretto – 4

Cynar – 4

Arak – 5.5

### Beer

Estrella Galicia – 4.5

Meantime pale ale – 5

Cornish Orchards gold cider – 4.5

### Soft drinks

Freshly squeezed orange juice – 3

Lemonade – 3.5

Orange Blossom iced tea – 3.5

Large sparkling water – 4

Coke – 2.8

Diet Coke – 2.5

Fever Tree ginger ale – 1.5

**SIGNED COPIES OF OUR COOKBOOKS ARE AVAILABLE – All 26**

Chasing Smoke: Cooking over fire around the Levant

Honey & Co: At Home

Honey & Co: Food from The Middle East / Honey & Co: The Baking Book

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