



### HOUSE COCKTAILS – 12

**Apricot Bellini (10)**

Apricot pureé & Prosecco

**Raspberry Wine Cooler**

Gin, Rosé wine, raspberries & pomegranate molasses

**Moshiko**

Spiced rum, mint & house lemonade with crushed ice

**Ramallah Mule**

Vodka, ginger ale & dried Persian lime

**Honey & Smokarita**

Smoked honey, lime, chilli & tequila

**Negroni**

Campari, gin, sweet vermouth

**Orange Blossom Old Fashioned**

Woodford, orange blossom, brown sugar & bitters

**Cardamom Espresso Martini**

Vodka, kaluha, espresso & cardamom

### OUR SUMMER MENU

**Moroccan sourdough** & Greek olive oil – 4.5

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

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

**Creamy hummus** with tahini, green chilli tatbila, crispy pitta & roasted pine nuts – 10.5

**Red pepper falafel** with crunchy cabbage salad & tahini – 10.5

**Salt baked beetroot**, yoghurt, roasted walnuts & dill – 11.5

**Grilled pears** with almond tahini, charred endive & smoked almonds – 12.5

**Grilled figs & goats' cheese** with pomegranate molasses, rosemary & sage – 14.5

**Charred tiger prawns** with grilled watermelon & crumbled feta – 14.5

**Pumpkin kibbeh** stuffed with pine nuts & currants with green tahini & pickled onions – 15.5

**Cretan pork sausages** with fried potatoes, garlic yoghurt & burnt cherry tomatoes – 21.5

**Spiced grilled courgettes** with cracked wheat tabule, cashew cream & pickled grapes – 21.5

**Whole hot smoked poussin** with wild thyme honey & mustard seeds – 22.5

**Ali Nazik** – lamb shish with aubergine zalook, urfa burnt butter, pomegranate & pitta – 22.5

**Whole grilled Cornish seabass**, black olive sauce, galayet bandora & capers – 26

**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)

follow us on social @honeyandco @honeyandsmokerestaurant @honeyandspicedeli

## 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 Cuvée Bruno Paillard** / Champagne, France  
*Candied citrus & buttery notes, perfect – 65*

### White

**Tremite 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*

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

**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 2015 - Organic** / Bekka Valley, Lebanon  
*Layers of liquorice, plum & figs, clean finish – 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 golden cider – 4.5

### Soft drinks

Lemonade – 3.5

Orange Blossom iced tea – 3.5

Large sparkling water – 4

Small still / sparkling – 2.5

Coke – 2.8

Diet Coke – 2.5

Fever Tree ginger ale – 1.5

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

Chasing Smoke / Honey & Co: At Home /

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

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