



HOUSE COCKTAILS – 12

Bloody Mary
House spice mix with vodka & tomato juice

Raspberry & Rose Bellini (10)
Raspberry, rose water & Prosecco

Gin Garden
Somerset apple juice, gin, cucumber & mint

Ramallah Mule
Vodka, ginger ale & dried Persian lime

Negroni
Campari, gin, sweet vermouth

Orange Blossom Old Fashioned
Woodford, orange blossom, brown sugar & bitters

OUR SUMMER LUNCH MENU

House cucumber, kohlrabi and pepper pickles, Kalamata olives – 6.5

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 tomato & pomegranate 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

Grilled apricots & Mastelo cheese, spiced flaked almonds & fresh tarragon – 14.5

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

Smokey aubergine with tahini, chilli garlic dressing, burnt yolk & koulouri Thessalonikis – 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

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

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 2017 / 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 2013 / Bekka Valley, Lebanon
Layers of liquorice, plum & figs, clean finish (organic) – 65

Rose

Domaine Lafage, 2019 / Languedoc, France
Citrus, peach and honey – 8/19/35

White

Tremiteo 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 2018 / 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 2017 / Veneto, Italy
Elegant & light, white flowers, crushed stone – 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

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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