

Honey

&

Smoke

Middle Eastern Grill

House Cocktails - 12

Honey & Smokarita – smoked honey, chilli & tequila

Raspberry & Rose Bellini (10)

Apple & Tarragon G&T

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

Baba ganoush with crudités & seeded lavoush crackers 10.5

Creamy hummus, tahini, green chilli tatbilla, crispy chickpeas & pitta 10.5

Falafel with Middle Eastern slaw, tahini & pickled chilli 10.5

Salt roasted beetroot with yogurt, walnuts & pickled red onions 11.5

Aubergine badargani – rolls of roasted aubergine filled with caramelised onions, pomegranate molasses & pistachios 12.5

Grilled Bursa figs & goats' cheese, honey & pine nuts 11.5

Spiced crispy squid with lime aioli 14.5

Baharat roasted cauliflower, grilled apple & Romanesco, green tahini & fermented chilli jam 19.5

Smoked duck breast, cashew cream, pickled cherries & roasted cashews 23.5

Charred octopus, crispy potatoes dressed in sage & paprika, biber & garlic aioli 23.5

Grilled tuna shish, split pea puree, marinated charred fennel & coriander oil 23.5

Lamb shawarma with butterbean purée, tomato & parsley salad, Jerusalem artichoke crisps 22.5

Chicken fatayer - flat bread parcels filled with spiced roast chicken & swiss chard, garlic yogurt & za'atar 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.

A Service charge of 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

Tremito Grillo 2019 / Sicily, Italy	
Stone fruit, good acidity	7/15/26
The Oddity dry Tokaji 2016 / 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, 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

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