

Honey & Smoke

Middle Eastern Grill

House Cocktails - 12

Elderflower Gin Fizz

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, labaneh with olive oil & za'atar, olives & pickles **9.5**

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

Falafel with Middle Eastern slaw, tahini & pickled chilli **10.5**

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

Grilled peach salad, almond tahini, smoked almonds & thyme honey **11.5**

Courgette kibbeh, green cashew cream, summer vegetable salad, grilled apricots **22.5**

Za'atar fried crispy chicken with garlic yoghurt & freshly pickled cucumber **22.5**

Chargrilled octopus with lime aioli, grilled corn, crispy potato & rocket salad **23.5**

Zakynthian Gyros – pulled pork shoulder on avocado & cucumber tzatziki, griddle bread **22.5**

Slow-cooked lamb pastilla – braised lamb & tomatoes cooked with mountain herbs & wrapped in crisp filo pastry, baby gem & almond salad **23.5**

Extras 4.5 - grilled sourdough & olive oil / crispy potatoes with sumac / green leaves

Dessert 8.5 - Kadaif & feta cheesecake with Greek honey & blueberries

Olive oil chocolate mousse with biscotti

Warm almond baklava & saffron lemon posset

Fresh British raspberries, watermelon & lime sorbet (*add vodka shot - 4*)

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

Legato Grillo 2018 / Sicily, Italy	
Green 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
Ermitage of Pic St Loup 2017 / Languedoc, France	
Classic, rich and intense Syrah	9/23/35
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	10/27/48
Chateau Musar 2012 / 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
Elderflower	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