



OUR SPRING SHARING MENU

Start with our mezze for the whole table to share

Yemeni style falafel with cucumber, chilli & mint salad, tahini

Creamy hummus, chilli garlic dressing, chickpeas, zehug & pitta

Ramson leaf labaneh with roasted courgette, pine nuts & herb salsa

Aubergine badargani Rolls of roasted aubergine filled with caramelised onions, pomegranate molasses & walnuts

Flat white peach & goats' cheese salad, almonds & orange blossom dressing

Cheesy bouikos, house pickles, Kalamata olives, bread & olive oil

Followed by a main of your choice

– 34.5 pp / w. dessert 39.5 pp

Any single mezze plate – 10.5

MAINS

Pomegranate molasses roasted chicken

With bulgur wheat, currant & mint salad, roasted pistachios – 22.5

Kukitza

Bulgarian beef kofta with lentil & olive salad, spicy red pepper tahini – 22.5

Lamb shawarma

Slow cooked lamb shoulder, burnt pitta, cabbage slaw & yoghurt – 22.5

Matbucha prawns

Prawns baked in spiced tomato & pepper matbucha sauce with cracked wheat – 23.5

BBQ aubergine

Roasted mauve aubergine with BBQ tahini crust, jeweled rice salad, cranberries & lime – 20.5

Extra pitta – 1 / Green leaves – 4.5 / Bread selection – 4.5 / Cracked wheat – 4.5

Nibbles – 3.5 each: Roasted salted almonds / Kalamata olives / Feta with smokey paprika

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

follow us on social @honeyandco @honeyandsmokerrestaurant @honeyandspicedeli

HOUSE COCKTAILS – 12

Elderflower gin fizz

Gin, hand-foraged elderflower cordial, Prosecco

Ramallah Mule

Vodka, ginger ale, bitters & dried Persian lime

Moshiko

Middle Eastern Mojito -
Spiced rum, mint, house lemonade & crushed ice

Negroni

Gin, sweet vermouth & Campari

Orange Blossom Old Fashioned

Woodford Reserve, orange blossom water, orange zest,
bitters & brown sugar

Raspberry & Rose Bellini (10)

Raspberry & rosewater puree with Prosecco

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

Dessert Wine

Muscat de Rivesaltes 2016 / France
Sweet honey & floral flavours – 7.5/25

White

Tremite Grillo 2019 / Sicily, Italy
Stone fruit, good acidity – 7/24

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

Star of Bethlehem, Dabouki 2018 / Palestine
Fresh, light, balanced acidity – 9.5/39

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

Rose

Astros Vin de Pays Mediterranee 2019 / Languedoc,
France
Cool & crisp, raspberry & redcurrant – 8/32

Red

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

Fico grande Sangiovese 2018 / Emilia-Romagna, Italy
Ripe plums, light acidity, nice balance – 8/32

Valpolicella Ripasso La Dama 2017 / Italy
Black fruit notes, savoury toastiness – 9.5/40

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

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

Glass wine – 125 ml Spirits – 35 ml

Soft drinks

House Lemonade – 3.5
Orange Blossom Iced Tea – 3.5
Hand-foraged Elderflower – 3.5
Wildpress apple juice, Somerset – 4
Coke / Diet Coke – 2.5
Still / Sparkling water – 2.5
Large Sparkling water – 4

Beer & Spirits

Estrella Galicia – 4.5
Meantime Pale Ale – 4.5
Tanqueray Gin – 4.5
Stolichnaya Vodka – 4.5
Foursquare Rum – 4.5
Monkey Shoulder Whiskey – 5
Spirit & Fever Tree mixer – 6

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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