



## OUR SUMMER 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

**Labaneh** with roasted courgette, pine nuts & herb salsa

**Aubergine badargani** – rolls of roasted aubergine filled with caramelised onions, pomegranate molassas & 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

### **Cured mackerel**

House-cured Cornish mackerel with saffron potatoes, capers, harissa & egg salad – 22.5

### **Prawn & watermelon salad**

Marinated poached prawns, watermelon, feta, roasted pepper & oregano dressing – 23.5

### **Lamb shawarma**

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

### **BBQ tahini 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](http://honeyandco.co.uk)

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## HOUSE COCKTAILS – 12

### Raspberry Wine Cooler

Gin, rose wine, raspberries and pomegranate

### 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

### Apricot Bellini (10)

Apricot puree with Prosecco

## WINE TO MATCH OUR FOOD AND THE SEASON

### Bubbles

**Cavichioli Pignoletto** / Emilia-Romagna, Italy  
*Mellow & dry, jasmine aromas – 8/32*

**Brut Premiere Cuvee Bruno Paillard** /  
Champagne, France  
*Candied citrus & buttery notes, perfect - 65*

### White

**Tremite Grillo 2019**/ Sicily, Italy  
*Stone fruit, good acidity – 7/26*

**The Oddity dry Tokaji 2017** / Hungary  
*Peaches & apricots, dry flowery finish – 8.5/30*

**Star of Bethlehem, Dabouki 2018** / Palestine  
*Fresh, light, balanced acidity – 9.5/40*

**Milton Te Arai Chenin Blanc 2016** / NZ  
*Ripe pears & wild honey, gentle acidity & subtle  
sweetness – 10/48*

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

### Rose

**Haut Vol Rose, 2020** / Languedoc, France  
*Light and fruity notes of strawberry and  
raspberry – 8/35*

### Red

**Lagrimas de Garnacha 2018** / Navarra, Spain  
*Full of red fruit & light vanilla – 7/26*

**Parisa, Merlot 2016** / Argentina  
*Rich plummy fruit, hints of spice & vanilla – 7.5/28*

**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  
Coke / Diet Coke – 2.5  
Still / Sparkling water – 2.5  
Large Sparkling water – 4  
Large still water – 4

### Beer & Spirits

Estrella Galicia – 4.5  
Meantime Pale Ale – 4.5  
Tanqueray Gin – 4  
Stolichnaya Vodka – 4  
Foursquare Rum – 4  
Woodford reserve – 5  
Spirit & Fever Tree mixer – 7.5

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

Chasing Smoke: Cooking Over Fire Around the Levant / Honey & Co: At Home  
Honey & Co: Food from The Middle East / Honey & Co: The Baking Book

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