

Honey & Co. Daily

Deli • Bakery • Café

The Daily nightly... What we cook when the bakers leave

Start with an aperitif

Marrakech G & T

Marrakech gin, Aegean tonic & Kalamata olive – 12.5

Fig Negroni

Fig infused Campari, gin & vermouth – 13

Nibbles

Marinated olives – 4.5

Slow roasted salted almonds – 4.5

Baharat spice roasted cashews & pistachios – 4.5

Seasonal house pickles, Kalamata olives – 8.5

Bread selection, olive oil – 9.5

Starters

Daily soup (*ask us for today's flavour*) – 10.5

Sweet potato fritters, chive sour cream – 12.5

Hummus with marinated chickpeas, tahini & pitta – 12.5

Puy lentil salad, oven-dried tomatoes, roast pepper Ajvar – 12.5

Labaneh, roasted butternut squash, pepper & currant salsa, pine nuts – 14.5

Smoked salmon, sumac cucumbers, spring onion cream cheese & lemon – 14.5

Poached quince, curd cheese & spiced honeyed hazelnuts – 14.5

Mains

Moussaka with aubergine & goats' cheese baked in rich tomato sauce, green leaves – 22.5

Slow-cooked chicken thighs with sweet spice & orange with sweet potato & kale – 23.5

Roasted pumpkin, giant chickpeas, ras al hanout spice & tahini – 22.5

Chreime – seabass fillets braised in rich tomato stew with fennel salad & zehug – 22.5

Slow-roasted lamb shoulder with plums & roses, sourdough bread – 24.5

Dessert

Honey & Co. cheesecake – *honey & feta cheesecake with almonds & blueberries on kadaif pastry* – 10.5

Choose from our seasonal display – 6.6

Visit us online

honeyandco.co.uk

Follow us on socials @honeyandco @honeyandcobloomsbury @honeyandsmokerestaurant @honeyandspicedeli

Please ask for allergy info. All our food may contain sesame & nuts.
A service charge of 12.5% will be added to your bill. We are now cashless.

Hot drinks

Espresso made with our Honey & Co x Climpson custom blend

Espresso	3
Americano	3.5
Flat white / Latte / Cappuccino	3.9
Cardamom coffee	4
Iced latte / Americano	4
Hot Chocolate / Mocha	4.5
Matcha / Iced Matcha	4.5 / 5

Teas & infusions

Persian lemon & fennel / Rose & cinnamon	3.8
English breakfast / Earl Grey / Fresh mint / Chamomile / Green & jasmine	3.5

Soft Drinks

House made soft drinks – <i>Lemonade / Orange blossom iced tea / Quince iced tea (glass / jug)</i>	5.5 / 12.5
Daily Dose – <i>Orange</i>	4.5
Agua De Madre - <i>Grapefruit & lime / Pomegranate & hibiscus</i>	4.5
Lovely Drinks – <i>Sparkling elderflower</i>	4.5

Beer

Partizan Lager / Pale Ale	6.5
Lucky Saint 0.5 Lager	6

Cocktails

Fig Negroni	13
Marrakech G&T	12.5

Wine to match our food and the season

Sourced by our friends at Keeling Andrew & Co, from growers and makers who are as particular about what they put in the bottle as we are about what we put on your plates. *Glass – 125ml*

Bubbles

Cava Dominio de Requena Brut Nature NV / Catalonia, Spain	10/ 42
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Rosé

Domaines Triennes Rosé / Provence, France	11 / 45
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Orange

Larutan Orange Verdejo / La Mancha, Spain	9.5 / 40
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White

Adega de Penalva Dão / Dão, Portugal	7 / 31
Bodegas Ameztoui Txakoli De Getaria / Basque, Spain	11 / 45
Massaya Blanc / Beqaa Valley, Lebanon	57

Red

Adega de Penalva Dão / Dão, Portugal	7 / 31
Thymiopoulos Xinomavro Jeunes Vignes 2022 / Naoussa, Greece	11 / 45
Envinate Albahra / Alicante, Spain	12 / 57
Dalamara Naoussa Xinomavro / Naoussa, Greece	65

Dessert

Samos Nectar / Samos, Greece	10.5
Nardini Grappa Mandorla / Veneto, Italy	10.5