



OUR AUTUMN SHARING MENU

for the whole table to share

57.5 pp / 50pp without dessert

Mezze selection to share

Bread selection, herby bureka, pickles & olives

Creamy hummus, marinated chilli garlic chickpeas

Labaneh, roasted butternut squash, harissa & pine nuts

Beetroot sabzi salad, salted baked beetroots, fresh herbs & pomegranate molasses

Poached quince, ricotta & spiced honey hazelnuts

Spiced pumpkin falafel, tahini & silan

Followed by a main of your choice

Prawn tagine – prawns in tomato, orange & cardamom sauce, cracked wheat

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

Fish siniya – seabass & harissa baked with tahini, tomatoes, pine nuts & parsley

Royal Mansaf – slow cooked lamb, saffron rice, yogurt, almonds & golden raisins

Chicken madfunia – braised with chestnuts & figs, topped with crisp kadaif pastry

Lentil hotpot, burnt aubergine, scorched egg yolk & sfinge bread

Choose from our dessert menu

WINE MATCHING

35 pp / 27.5 pp without dessert wine

Our recommended pairing for each course

Arrival – Donati Camillo, Lambrusco Rosso

Mezze – Gorrondona Bizkaiko Txakolina

Main – Larutan Verdejo

or Suertes del Marques, 7 Fuentes

Dessert – Clos du Gravillas Muscat

Card payments only, we no longer accept cash. 12.5% service charge will be added to your bill.

Please ask for allergy info. All our food may contain sesame & nuts.

Visit us online

honeyandco.co.uk

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