



OUR WINTER SHARING MENU

for the whole table to share
57.5 pp / 52.5pp without dessert

Mezze selection to share

Bread selection | Pickles & olives | Creamy hummus
Spiced pumpkin falafel | Labaneh with butternut squash & pine nut salsa
Poached quince, honey hazelnuts & ricotta | Salt-baked beetroot sabzi salad

Followed by a main of your choice

Madfunia – slow-cooked chicken with chestnuts & dried figs, under a crisp kadaif topping
Fish Siniya – sea bass & harissa baked with tahini, tomatoes, pine nuts & parsley
Roasted mauve aubergine with BBQ tahini crust, jeweled rice salad & lime
Lentil hot pot – puy lentils, burnt aubergine, zehug, scorched egg yolk & sfinge bread
Prawn tagine – prawns in cardamon, orange & tomato sauce
Royal Mansaf – slow-cooked lamb with saffron rice, almonds & golden raisins

Choose your dessert

Feta & honey cheesecake
Chocolate pecan slice with candied orange & pecans
Plum pistachio & almond cake slice
Warm mince pie with cream

WINE MATCHING

37.5 pp / 30 pp without dessert wine
our recommended pairing for each course

Arrival – Cava Pago de Tharsys

Mezze – Lyrarakis Liatiko, chilled

Main – Xinomavro or Massaya Blanc

Dessert – Samos Nectar

Sample menu – some dishes may change due to seasonal availability.

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

Visit us online

honeyandco.co.uk

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