

# valentines

## 8 Course Tasting Menu

65pp



### ROSE PETAL

Absolut raspberry vodka, Chambord, rose syrup, lime juice, pineapple foam

### TORCHED CURED MACKEREL FILLET

Cured mackerel fillet, dried lime, caper berries, lime gel, lime oil

(contains allergens 4 mackerel, 12)

### GIN & JUNIPER CURED SALMON

Cucumber escabeche ribbons, pepper drops, fennel sour cream, rye crisps

(contains allergens 1 wheat, 4 salmon, 7)

### HOUSE SMOKED RARE DUCK

Bumblebee mixed leaves, yellow pepper coulis, heritage tomatoes, lavender, lavender oil

### BABY BEET SALAD

Beetroot yoghurt cream, beet brittle, pomegranate, orange segments.

(contains allergens 7)

### SLOW ROAST PORK CHEEK, KING SCALLOPS

Sea salted baby kale, garlic baby carrot, blackberry & basil gel, port jus

(contains allergens 2 scallops)

### BAKED FILLET OF BREAM

Sweet potato crisps, orange cauliflower, sweet pepper dressing

(contains allergens 4 bream, 7)

### WHISKEY SMOKED PEAR

Caramel droplets, cardamom infused sabayon

(contains allergens 3, 7)

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#### ALLERGENS:

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Nuts,  
9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs



IO FLEET STREET  
RESTAURANT & BAR