



IO FLEET STREET
RESTAURANT & BAR
Group Menu €40pp

Starters

Seafood Chowder

Selection of fresh, smoked and shellfish with seasonable vegetables in a creamy saffron veloute. Served with homemade soda bread.

Contains Allergens 1 Wheat, 4, 7, 9, 12, 14.

Duo of Bruschettas

- Crispy sourdough bread, buffalo mozzarella, ricotta cheese, heirloom tomato, fresh oregano and rose garlic.
- Crispy fennel and tomato loaf, truffle ricotta cheese, prosciutto crudo, crispy rucola and grilled peach wedges.

Contains Allergens 1, 3, 6, 7.

Tahini Hummus (Vegan / Vegetarian)

Kale and chickpea tahini hummus served with a selection of vegetable sticks and Italian grissini.

Contains Allergens 1, 8 Walnut, 11.

Mains

Chicken Supreme

Roasted Manor Farm corn fed chicken breast, potato fondant, torched cauliflower and cauliflower carpaccio. Served with wild mushroom, smoked pancetta and tarragon sauce.

Contains Allergens 1 wheat, 5, 6, 7, 8, 9, 11.

Pan Fried Seabass

Seafood Arancini, potato fondant, torched cauliflower carpaccio, pickled blueberries, and brown butter sauce.

Contains Allergens 1 Wheat, 2, 3, 4, 7, 12, 14.

Sweet Potato and Lentil Dahl (Vegan / Vegetarian)

Sweet potatoes cooked in tomato, cardamom and saffron sauce. Slow cooked lentil dahl with baby spinach. Topped with coriander and black sesame seeds. Served with jasmine rice.

Contains Allergens 1 Wheat, 2, 3, 4, 7, 12, 14

Desserts

Morgan Mess

Meringue, vanilla whipped cream, strawberries, raspberry coulis.

Contains Allergens 3, 5, 7, 8.

Homemade Vegan Chocolate Brownie

(Vegan / Vegetarian)

Served with blood orange sorbet and berry mousse.

Contains Allergens 1 Wheat, 6, 8.

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