



GROUP DINING

THE IRIS BANQUET

69pp

Pumpkin guacamole tostadas with tomatillo verde ^(VV+GF)

Serrano Jamon and manchego croquettes

Cantabrian anchovies, tomato migas bread, crème fraîche

Cumin spiced fried fish soft tacos, cabbage and fennel slaw ^(DFO)

Pincho pork ribs glazed in fino and macadamia nut honey ^(GF+DF)

Slow cooked lamb shawarma, coriander, tahini yoghurt, grilled bread ^(DFO)

Autumn cracked wheat tabbouleh, pomegranate and sumac ^(V)

Patatas bravas, De fossa pecorino and fried rosemary ^(V+GF)

Spiced cauliflower, spinach and chickpeas, red sorghum dukkah ^(VV+GF)

Toffee apple churros tart with Fior di latte ice cream ^(GFO)

GF: Gluten Free, DF: Dairy Free, V: Vegetarian, VV: Vegan, O: Dietary Options Available

For group bookings of 12 or more.