

SOOTS

	5.5
Focaccia, olive oil and balsamic	4.5
Nocellara olives, lemon (GF)	
	7.5
Marinated beetroot, tangerine and mint (GF)	11
Butterbeans, miso, wild mushroom, cavolo nero, truffle (S)(GF)	9.5
Heritage tomatoes, stracciatella, basil oil (S)(GF)	10
Smoked Lions mane mushroom, tomato, rosemary (GF) (s)	
	14.5
Truffle ravioli, truffle cream, toasted hazelnut (S)(N)	14
Rigatoni, browned butter, confit tomatoes, lemon ricotta (S)(N)	13
Gemeli, pea, mint	13
Spaghetti, tomato, kalamata olives, capers	13
Pumpkin risotto, caramelised onion, chili pangrattatto (S) (N)	
	7
Dark chocolate mousse, orange (S)(GF)	5
Olive oil ice cream (GF)	

100% plant based

GF = gluten free N = contains nuts S = contains soy

A discretionary service charge of 10% will be added to your bill
Please inform our staff of any allergies you may have and ensure you speak with a member of the kitchen team.