

## Sample Menu

lorne aperitif 7.5 || spring negroni 8 || lorne soda 3.5  
champagne – NV Veuve Fourny blanc de blancs 9.5 || lemon & parsley collins 8

Smoked eel, Sicilian cucumber, Jersey royal, dried shrimp 10

White asparagus, artichokes, pear, rocket, cashew 10

Pork terrine, pistachio, mustard, turnip, apple, sorrel 9

Duck leg, duck egg, chickpea, asparagus, lovage 11

Pea mousse, baked salmon, radish, preserved lemon 10

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Lemon sole, dulse, crab, samphire, kohlrabi, bottarga 22

Hake, green bean, rainbow chard, sardine, olive 21

30-day aged beef, ox heart, onion, beef fat hollandaise 22

Lamb rump, peas, Le Caussenard, Boulangère potato 23

Ravioli, turnip, ricotta, asparagus, wild garlic 19

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Pink Lady apple, almond tart, lemon thyme ice cream 7

Chocolate crémeux, passion fruit, honeycomb 8

Spiced pineapple, mango, lime granita 7

Lemon cake, meringue, Gariguetta strawberry 7

36 month aged Gouda | Fourme d'ambert | Le Scotch 9

Eau de Vie filtered still & sparkling water £1 per table

Lorne

A 12.5% DISCRETIONARY SERVICE CHARGE WILL  
BE ADDED TO YOUR BILL. PRICES INCLUDE VAT.

PLEASE INFORM US OF ANY ALLERGENS OR  
DIETARY REQUIREMENTS BEFORE ORDERING.