

Sample Menu

lorne aperitif 7.5 || lorne white negroni 8.5 || doran reviver 8.5
rose - chateau puech-haut 6 || lorne soda 3.5 || hallets cider 5

Nocellara olives 2
Sauscisse seche 3.5

Pollock, beetroot, kohlrabi, daikon, horseradish, nasturtium 10
Crown prince pumpkin, kale, onion squash, pumpkin seed milk 9
Venison ragu, pappardelle, Pecorino, white carrot, celery 10
Duck leg, golden turnip, fig, walnut, vermouth, endive 11
Smoked eel, celeriac, pear, meat radish, parsley, oyster leaf 10

Veal, red cabbage, apple, black garlic, punterelle, bacon, sage 22
Cod, nduja, chick peas, purple sprouting broccoli, rainbow chard 22
Halibut, squid ink salsify, hispi cabbage, mussels, sea purslane 24
Guinea fowl, parsley root, cauliflower cheese, chanterelle 21
Jerusalem artichoke, Vacherin, girolles, hazelnut, truffle 19

Banana bread, rum, caramel, coconut 7
Chocolate crèmeux, malt, granola, black rice 8
Paris-Brest, quince, chestnut, praline, yoghurt 7
Pineapple, hibiscus kombucha, persimmon, clementine 7

Roter Teufel | Bleu des Basques | Tor 9.5

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.