

## Sample Menu

lorne aperitif 7.5 || white negroni sbagliato 8.5 || hepple gin & tonic 8.5  
rhubarb + clementine martini 8.5 || lorne soda 3.5 || hallets cider 5

Nocellara olives 2  
Strolghino di culatello 3.5

Mackerel, brown crab, kohlrabi, bonito, chicken skin 10

Spiky artichoke, leek tart, mushroom, horseradish, tête de moine 9

Lamb sweetbreads, Roscoff onions, cauliflower, Parmesan, almond 11

Smoked haddock, hen's egg yolk, oyster, Avruga caviar, sorrel 10

Quail, carrot, okra, split peas, coriander, London porter 11

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Pork collar, Jerusalem artichoke, leek, hen of the wood, mustard 23

Hake, salsify, brussel sprouts, black rice, King oyster mushroom 22

Cod, octopus, harissa, ink gnocchi, rainbow chard, white beetroot 23

Duck, confit leg, liver, heritage beetroot, rhubarb, turnip 24

Green maltagliati, celeriac, mozzarella, wild garlic, pied de mouton 19

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Blood orange posset, meringue, parkin, mint 8

Chocolate, banana, peanut, caramel 8.5

Rhubarb, honeycomb, parfait, digestive 8

Carrot cake, cream cheese, raisin, granola 7

Roter Teufel | Perl Las | Brie de Nangais 9.5

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.

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