

Sample Menu

lorne aperitif 8.5 || white negroni sbagliato 8.5 || hepple gin & tonic 8.5
botterill's bramble 8.5 || lorne soda 3.5 || hallets cider 5

Nocellara olives 2
Salsiccia Stagionata 3.5

Spiced monkfish cheeks, celery, cucumber, grape, peanut 10

Burrata, fennel, spiky artichoke, green strawberry, pollen 10

Lamb sweetbreads, cauliflower, pear, almond, liquorice 11

Asparagus cream, smoked eel, apple, alliums, radish 10.5

Strozzapreti, rabbit ragù, Pecorino, sage 11

New season's lamb rump, breast, potato, peas, onion 26

Veal, nettle spätzle, mousseron, cima di rapa, gremolata 24

Brill, peas, Jersey Royals, brown shrimps, broccoli, white miso 23

Cod, mussels, baby gem, asparagus, sea aster, buttermilk, savory 24

White asparagus, celeriac, mushroom broth, capers, lemon 19

Rhubarb, custard, ginger, pumpkin seed 8

Chocolate, crystal malt, salted caramel popcorn 8.5

Milk + Honey 8

Arctic roll, loquat, kernel cream, Gariguetto strawberry 7.5

Casanu | Gorgonzola Piccante | 36 month Aged Gouda 10

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.