



THE LORNE

WHISKY PUB & KITCHEN

Est. 1898

Starters

- Olives Feta & Pitta (1,5,11)£3.95
- Soup of the Day (V, VGN, GFO)£3.95
Served with malted brown bread.
- Cullen Skink (1,4,5)£4.95
Served with malted brown bread.
- Mac 'N' Cheese Bites (V) (1,3,5,6,11)£3.95
Served with a sweet chilli dip.
- Mackerel Pate (GFO) (1,4,5,11)£4.95
Locally caught and served with Scottish Oatcakes.
- Local Mussels (GFO) (1,4,5)£4.95
Steamed in white wine, garlic and cream. Served with thick-sliced malted bread.
- Seafood Sharer (GFO) (1,5,11)£9.95
Scottish smoked salmon, mackerel pate and crayfish tails with bread and butter.
- Isle of Mull Scallops (1,4)£8.95
Three King scallops pan seared with Stornoway black pudding crumbs and drizzled with lemon and chive olive oil.
- Crayfish Cocktail (GF) (4)£5.95
Mixed salad leaves with Marie rose sauce and topped with crayfish tails and a wedge of lemon
- Nachos (V) (VGN) (1,2,10,11)£6.95
Big bowl of nacho chips topped with melted mozzarella, salsa, sour cream and jalapeños. (Please ask your server for the vegan option)
~ (Why not add beef or vegetarian chilli for only £2.00 extra?)

From the Sea

- Isle of Mull Scallops (1,4,5)£15.95
5 king scallops with Stornoway black pudding crumbs and served with a creamy mashed potato and a lemon and chive sauce on the side.
- Grilled Haddock (GF) (4,5)£10.95
Fillet of haddock grilled with a parmesan crust and served over a creamy mashed potato with wild rocket.
- Local Mussels (GFO)(1,4,5,11)£9.95
Large bowl of mussels steamed in chardonnay, garlic and cream and served with a side order of malted brown bread and butter.
- Sea bass Risotto (GF) (4,5,9)£12.95
Large sea bass fillet pan fried in extra virgin olive oil and served over a tomato and spinach risotto with wild rocket.
- Seafood Linguine (1,3,4,5)£10.95
Pasta tossed in a creamy tomato and basil sauce with crayfish tails, smoked salmon and mussels, topped with parmesan.
- Haddock and Chips (1,4)£9.95
Cooked in our own beer batter with peas and tartare sauce.
- Salmon and Crayfish Salad (4,5)£9.95
Mixed salad leaves, diced tomato, cucumbers, red onion, mixed olives and a French dressing topped with Scottish smoked salmon and crayfish tails.
- The Lorne Platter (GFO) (1,4)£19.95
Two pan seared Isle of Mull Scallops, 1x sea bass fillet pan fried, bowl of Local mussels, smoked salmon, mackerel pate and oatcakes with a side of malted brown bread and butter.
- Catch of the Day
Please see today's blackboards for today's specials

Key:

- (V) = Vegetarian (GF) = Gluten Free (GFO) = Gluten Free Option
- (VGN) = Vegan (1) Cereals Containing Gluten (2) Celery (3) Eggs
- (4) Fish and Shellfish (5) Milk (6) Mustard (7) Peanuts (8) Other Nuts
- (9) Sesame seeds (10) Soya (11) Lupin Seeds and Flour

Main Dishes

- Highland Chicken (1,3,5,11)£10.95
Chicken breast stuffed with haggis and served over a creamy mashed potato with vegetables and a side of Oban Whisky sauce.
- Steak & Ale Pie (3,5)£10.95
Tender chunks of diced shoulder steak in a rich gravy topped with a puff pastry and served with your choice of chips or a creamy mashed potato and vegetables.
- Lamb Shank (1)£12.95
Falling off the bone and melt in the mouth, the shank is served over a creamy mashed potato with a rosemary and mint sauce and vegetables.
- Surf & Turf (GFO) (1,4)£18.95
10 oz rib eye steak cooked to your liking and topped with two pan seared Isle of mull scallops, served with your choice of chips, creamy mashed potato or jacket potato, onion rings and a side salad.
- Rib Eye Steak (GFO) (1)£17.95
10 oz rib eye steak cooked to your liking and served with your choice of chips, creamy mashed potato or jacket potato, onion rings and a side salad.
- Vegan Chicken Burger (VGN) (1,10,11)£8.95
Served in a bun with onion rings, vegan mayo, lettuce, sliced tomato red onions and a side of chips.
- Tomato and Spinach Risotto (V) (GFO) (5,9)£8.95
The vegetable risotto is served with two slices of garlic bread and topped with freshly grated parmesan and rocket salad.
- Vegan Chorizo & Red Pepper Sausages (V) (VGN) (10)£9.95
Three chorizo and red pepper sausages, served over mashed potatoes with a side of mashed gravy.
- The MacLorne Beef Burger (1,3,5,6,11)£9.95
Homemade and topped with mature cheddar and bacon on a toasted brioche bun with onion rings mayo, lettuce, sliced tomato and red onion and a side of chips.
- Pulled Pork Style Burger (V) (VGN) (1,10)£9.95
Pulled pork style burger served on a toasted bun with BBQ sauce, mixed leaves, sliced tomato, red onions and a side of chips.
- Chicken Burger (1,3,5,6,11)£8.95
Homemade and marinated in our spices overnight, our chicken burger is then dipped in egg wash and flour and fried, served on a toasted brioche bun with onion rings, mayo, lettuce, sliced tomato, red onion and a side of chips
- Feta Salad (V) (GFO) (5,11)£8.95
Mixed leaves, diced tomato, cucumbers, red onion, mixed olives and feta drizzled with extra virgin olive oil and served with pitta bread.
- Macaroni Cheese (V) (1,3,5,6,11)£8.95
Everyone's favourite served with garlic bread and chips.

Sides

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| Chips (GF) | £1.95 | Coleslaw (GF) (5) | £1.95 |
| Garlic Bread (1,11) | £1.95 | Bread & Butter (GFO) (1,5,11) | £1.95 |
| Onion Rings (1,11) | £1.95 | Pepper Sauce (V) (5) | £1.95 |
| Side Vegetables (GF) | £1.95 | Oban Whisky Sauce (V) (5) | £1.95 |
| Side Salad (GF) | £1.95 | | |

Desserts

All our desserts are served with ice cream, cream or custard.

- Chocolate/Strawberry Sundae (5)£3.95
- Churros (5,8)£4.50
Served with ice cream
- Sticky Toffee Pudding (GF) (3,5)£4.50
Served with ice cream
- Cheese Board (GFO) (1,5,11)£4.95
Mature Cheddar, Stilton and Smoked Cheese served with Oatcakes.
- Three Scoops of Vanilla Ice Cream (5)£3.95
- Gaelic Coffee (Oban Whisky)£4.95
- Irish Coffee (Jameson Whiskey)£4.95



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Wine

White

Pinot Grigio, La Casada

Soft, fresh and subtle. Honeyed, floral aromas are joined on the palate with apple and lemon flavours. (Italy)

175ml £3.95 250ml £5.35 Btl £14.65

Sauvignon Blanc, Dusty Road

This dry white has flavours reminiscent of gooseberries and a hint of grass. Its zingy finish makes it an excellent partner to seafood dishes, or on its own. (South Africa)

175ml £3.95 250ml £5.35 Btl £14.65

Chardonnay, Red Rock

Full of peach and stone characters, this easy-drinking Chardonnay ticks all the boxes. (Australia)

Btl £14.65

Red

Merlot, Las Condes

An attractive nose with ripe red and stone fruits overlaid with a herbal quality. On the palate these develop to show ripe plum and prune flavours with an accessible structure. (Chile)

175ml £3.95 250ml £5.35 Btl £14.65

Cabernet Sauvignon, Señora Rosa

A medium-bodied Cabernet Sauvignon with fresh, fruity flavours and a smooth finish. (Chile)

175ml £3.95 250ml £5.35 Btl £14.65

Dusty Road Pinotage, Cloof

Hints of mulberries and dark plums with a suggestion of dustiness on the nose. Soft and juicy with plenty of generous fruity flavours. (South Africa)

Btl £14.65

Rosé

Zinfandel Rosé, Zinnia

Easy-drinking with aromas of fresh red berry fruits and flavours of ripe watermelon and sweet red apple. Enjoy chilled at any time by itself or with a variety of spicy dishes. (USA)

175ml £3.95 250ml £5.35 Btl £14.65

Fizz

Prosecco Spumante, Barocco

Well-balanced with plenty of peachy fruit, a gentle mouthfeel and a delicate, light finish. Perfect on its own or with fish and delicate starters. (Italy)

125ml £4.75 Btl £19.50

Champagne Brut, Chimère

Light and delicate with expressive fruit and white flower aromas followed by an elegant and long finish. (France)

Btl £36.95

