



THE LORNE

WHISKY PUB & KITCHEN

Est. 1898

Starters

- Olives Feta & Pitta (1,5,11)..... £3.95
- Soup of the Day (V)(GFO)..... £4.25
Served with malted brown bread
- Cullen Skink (1,4,5)..... £4.95
Served with malted brown bread
- Mackerel Pâté (GFO)(1,4,5,11) £4.95
Locally caught and served with Scottish oatcakes
- Local Mussels (GFO)(1,4,5) £4.95
Steamed in Chardonnay, garlic and double cream, served with malted brown bread
- Seafood Sharer (GFO)(1,5,11) £9.95
Scottish smoked salmon, mackerel pâté and mussels with bread and butter
- Isle of Mull Scallops (1,4) £8.95
Three King scallops pan-seared with Stornoway black pudding crumbs
- Scottish Smoked Salmon (GFO)(1,4)..... £5.95
Served with capers and malted brown bread and butter
- Brie Wedges (V)(1,5,10) £4.95
2 x Isle of Kintyre Brie wedges in breadcrumbs served with Isle of Arran tomato relish
- Haggis Bites (1)..... £4.95
4 haggis balls cooked in breadcrumbs and served with an Isle of Arran red onion chutney
- Mac 'n' Cheese Bites (V)(1,3,5,6,11) £4.95
Served with a sweet chilli dip
- Nachos (V)(1,2,10,11)..... £6.95
Big Bowl of nacho chips topped with melted mozzarella, salsa, guacamole, sour cream and jalapeños
Add Chilli Beef or Vegetable Chilli for only £2 extra
(ask your server for the Vegan Option)

From the Sea

- Isle of Mull Scallops (1,4,5)..... £15.95
5 king scallops with Stornoway black pudding crumbs, served with a creamy mashed potato and a lemon and chive sauce on the side
- Grilled Haddock (GF)(4,5) £11.50
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)..... £10.95
Large bowl of mussels steamed in Chardonnay, garlic and cream, served with a side order of malted brown bread and butter
- Sea bass Ratatouille (GF)(4)..... £13.95
Large sea bass fillet pan-fried in extra virgin olive oil and served over a generous helping of Ratatouille with wild rocket
- Seafood Linguine (1,3,4,5) £10.95
Pasta tossed in a creamy tomato and basil sauce with flakes of haddock, smoked salmon and mussels, topped with parmesan
- Haddock & Chips (1,4)..... £10.50
Traditional fish and chips served with peas and tartare sauce
- Smoked Salmon Salad (GF)(4,5)..... £9.95
Mixed salad leaves, diced tomato, cucumbers, red onion, mixed olives and a French dressing topped with Scottish smoked salmon and a sprinkle of parmesan
- The Lorne Platter (GFO)(1,4) £19.95
2 pan-seared Isle of Mull Scallops, 1 sea bass fillet pan-fried, bowl of local mussels in white wine, cream and garlic, smoked salmon, mackerel pâté and oatcakes with a side of malted brown bread and butter
- Catch of the Day
Please see today's blackboards for today's specials

Sides

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

Vegetarian & Vegan

- Quorn Cumberland Sausages (V)(Vegan)(1) £8.95
Three Cumberland style sausages served over a bed of mashed potato with a side of gravy
- 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
- Vegan Chicken Burger (V)(Vegan)(1, 10, 11) £8.95
- Goats Cheese & Roasted Butternut Squash Risotto (V)(1, 5)..... £8.95
Served with two slices of garlic bread
- Chilli Linguine (V)(Vegan)(1, 10) £8.95
Quorn mince made chilli con-carne style served over pasta

The Rest

- 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
- Surf & Turf (GFO)(1,4)..... £23.95
10oz 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) £19.95
10oz 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
- The Mac Lorne Beef Burger (1,3,5,6,11) £10.95
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
- Chicken Burger (1,3,5,6,11) £9.95
Homemade and marinated in our spices overnight, our chicken burger is then dipped in egg wash and flour then fried, served on a toasted brioche bun with onion rings, mayo, lettuce, sliced tomato, red onion and a side of chips
- Cajun Chicken & Prosciutto Salad £9.95
Mixed leaves, diced tomato, cucumbers, red onions, mixed olives and a French dressing topped with spiced chicken breast and prosciutto

Desserts

- All our desserts are served with ice cream, cream or custard.
- Tunnock's Sundae (1, 5) £4.95
Tunnock's tea cake, tablet ice cream and a Tunnock's caramel log are the ingredients for this super Scottish sundae!
 - Churros (5,8) £4.95
Served with ice cream
 - Millionaire Shortbread (1, 5)..... £4.50
Served with tablet ice cream or hot custard
 - Salted Caramel & Chocolate Brownies (V)(Vegan)(1) £4.95
Served hot with vegan vanilla ice cream
 - Scottish Cheese Board (GFO)(1,5,11)..... £5.95
Mature Lockerbie cheddar, Isle of Kintyre brie, blue and smoked, served with oatcakes
 - Three Scoops of Soave Ice Cream (5) £4.50
Choose from tablet, vanilla and Irn-Bru
 - Vegan Ice Cream (V)(Vegan) £4.50
Three scoops of vanilla
 - Gaelic Coffee (Oban Whisky) // Irish Coffee (Jameson Whiskey) .. £4.95

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



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White Wine

Pinot Grigio, La Casada

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

175ml £4.20 250ml £5.60 Btl £14.95

Chardonnay, Sea Change

Easy-drinking and full of flavour — fresh citrus and tropical fruits dominate the palate. Notes of black pepper and lime pair with a crisp, mouthwatering acidity. (Italy)

175ml £4.20 250ml £5.60 Btl £14.95

Sauvignon Blanc, Las Condes

The palate reflects the same fruit profile with crisp acidity and a touch of citrus fruit on the finish. This is a dry white with a medium body. (Chile)

175ml £4.20 250ml £5.60 Btl £14.95

Sauvignon Blanc, Boundary Hut

A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf. (New Zealand)

Btl £17.95

Red Wine

Merlot, Las Condes

An attractive nose with ripe red and stone fruits overlaid with a herbal quality. (Chile)

175ml £4.20 250ml £5.60 Btl £14.95

Malbec, Montañés

A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich and vibrant with dark, red fruits. (Argentina)

175ml £4.20 250ml £5.60 Btl £14.95

Cabernet Sauvignon, Señora Rosa

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

175ml £4.20 250ml £5.60 Btl £14.95

Pinot Noir, Boundary Hut

Aromatic aromas of fresh mixed red berries with hints of chocolate raisins. (New Zealand)

Btl £19.95

Rioja Crianza, Dom Ramos

The bright cherry red colour is matched with vibrant characters of strawberries and a hint of spice. (Spain)

Btl £19.95

Rosé Wine

Zinfandel Rosé, Zinnia

Easy-drinking with aromas of fresh red berry fruits and flavours of ripe watermelon and sweet red apple. (USA)

175ml £4.20 250ml £5.60 Btl £14.95

Fizz

Prosecco Spumante, Barocco

Well-balanced with plenty of peachy fruit, a gentle mouthfeel and a delicate, light finish. (Italy)

Btl £19.95

Prestige Prosecco Brut, Mionetto

An intense, fruity bouquet with a hint of golden apples. This Prosecco is dry, fresh, light in body and well-balanced. (Italy)

20cl £6.95

Champagne Moët et Chandon

Fresh, rich and light Champagne with a lovely golden colour and a warm, fruity flavour, which is very pleasing. (France)

Btl £39.95

