

THE LORNE

Whisky Pub & Kitchen

Est. 1898

STARTERS

- OLIVES, FETA & PITTA (V) (1, 5, 11)** £4.95
- SOUP OF THE DAY** £4.95
Today's soup served with malted bread and butter
- SEAFOOD CHOWDER (1, 4, 5)** £8.50
Chef's traditional creamy fish soup served with malted bread and butter
- LANGOUSTINE COCKTAIL (1,4,5,11)** £10.95
Locally caught prawns served over iceberg lettuce with marie rose sauce and brown bread and butter
- MACKEREL PATE (GFO) (1, 4, 5, 11)** £6.50
Homemade and served with traditional Scottish oatcakes
- LOCAL MUSSELS (GFO) (1, 4, 5)** £7.95
Steamed in chardonnay, garlic and double cream and served with malted bread
- SEAFOOD SHARER (GFO) (1,4, 5, 11)** £12.95
Scottish smoked salmon, mackerel pate and local mussels with malted brown bread and butter
- ISLE OF MULL SCALLOPS (1, 4)** £10.50
Three king scallops pan seared with Stornoway black pudding, wild rocket and lemon
- SCOTTISH SMOKED SALMON (GFO) (1, 4)** £6.95
Served with capers, rocket and sliced malted bread and butter
- KINTYRE BRIE (V) (1, 5, 10)** £6.95
2 x wedges fried in breadcrumbs and served with Isle of Arran tomato chutney
- HAGGIS BITES (1)** £6.95
MacSweens haggis served with Isle of Arran chutney
- VEGAN HAGGIS BITES (V) (VGN) (1)** £6.95
MacSweens vegan haggis served with Isle of Arran chutney
- NACHOS TO SHARE (V) (VGN) (1, 2, 10, 11)** £8.95
Why not add chilli beef or vegan chilli for only £2 extra
(Please ask your server for the vegan option)

FROM THE SEA

- LOCAL SCALLOPS (1, 4, 5)** £19.95
King scallops served with a bed of homemade Pancetta and Stornoway black pudding risotto
- PARMESAN HADDOCK (GF) (4, 5)** £13.95
Grilled haddock fillet topped with parmesan and served over a bed of creamy mashed potato with mixed vegetables
- LOCAL MUSSELS (GFO) (1, 4, 5, 11)** £12.95
Large pot of mussels cooked in white wine, cream and garlic and served with sliced malted bread and butter
- SEA BASS FILLET (GF) (4)** £15.95
Pan fried sea bass served over a home-made goats cheese and butternut squash risotto
- SEAFOOD LINGUINE (1, 3, 4, 5)** £13.95
Pasta tossed in a creamy sauce with mixed seafood and topped with grated parmesan.
- HADDOCK AND CHIPS (1, 4)** £12.95
Large fillet of haddock fried in beer batter and served with chips, peas and tartare sauce
- SMOKED SALMON SALAD (GF) (4, 5)** £11.95
Mixed leaves, diced tomatoes, cucumber, red onions, mixed olives topped with Scottish smoked salmon with a sprinkle of freshly grated parmesan
Why not add langoustines for only £2 each
- SEAFOOD PLATTER (GFO) (1, 4)** £25.95
2 x pan seared king scallops, Pan fried Sea-Bass fillet, pot of mussels steamed in white wine, cream and garlic, home-made mackerel pate, Scottish smoked salmon, malted brown bread and oatcakes
Why not add Langoustines for only £2 each
- CATCH OF THE DAY**
Please see today's specials board

VEGETARIAN AND VEGAN

- MACARONI CHEESE (V) (1, 3, 5, 6, 11)** £10.50
Traditional house favourite served with chips and garlic bread
- VEGAN BEEF STYLE BURGER (VGN) (1, 7, 8, 9, 11)** £10.50
Toasted bun, vegan mayo, iceberg lettuce, sliced tomato, red onion, melted vegan cheese and a side of chips
- VEGAN CHICKEN STYLE BURGER (Vegan) (1, 10, 11)** £10.50
Toasted bun, vegan mayo, iceberg lettuce, sliced red onion, sliced tomato, melted vegan cheese and a side of chips

- VEGETABLE CHILLI LINGUINE (V) (1, 3, 10, 11)** £10.50
Vegan style minced beef made chilli con carne style served on a bed of pasta with garlic flatbread
- GOATS CHEESE & ROASTED BUTTERNUT SQUASH RISOTTO (V) (1, 5)** £11.95
Homemade risotto topped with a sprinkle of fresh parmesan served with two slices of garlic bread
- VEGAN SAUSAGES (V) (VGN) (1, 5)** £10.95
Three sausages served over a bed of mashed potato with a side of gravy and mixed vegetables
- FETA SALAD (V) (GF) (5, 11)** £10.95
Mixed leaves, cucumber, tomato, red onion, olives feta and extra virgin olive oil
- PENANG VEGAN CURRY (V) (VGN) (1, 2, 7, 11)** £11.95
A mild spiced curry with green beans, cauliflower, sugar snap peas, peppers, and lemongrass served over a bed of boiled rice with garlic naan bread

THE REST

- HIGHLAND CHICKEN (1,3,5,11)** £12.95
Oven baked chicken breast with MacSweens haggis served over a bed of mashed potato with a side of Oban whisky sauce and mixed vegetables
- STEAK AND ALE PIE (3,5)** £12.95
Tender chunks of diced beef in a rich gravy topped with a puff pastry and served with a choice of chips or mashed potato and a side of mixed vegetables
- SURF AND TURF (GFO) (1,4)** £26.95
10oz Scottish mature rib eye cooked to your liking and topped with 2 Isle of Mull king scallops, your choice of chips, mashed or jacket potato, onion rings and a salad bowl
- SCOTTISH MATURE RIB EYE STEAK (GFO) (1)** £24.95
10oz Scottish mature rib eye cooked to your liking and served with your choice of chips, mashed or jacket potato, onion rings and a salad bowl
- THE MAC LORNE BEEF BURGER (1,3,5,6,11)** £12.50
Homemade burger char grilled and topped smoked streaky bacon and mature Scottish cheddar in a toasted brioche bun with house sauce, iceberg, sliced red onion and sliced tomato with a side of chips
- SOUTHERN FRIED CHICKEN BURGER (1,3,5,6,11)** £12.50
Homemade and marinated in spices overnight, dipped in egg and flour and fried until crisp, served on a toasted brioche bun with house sauce, iceberg, red onion and sliced tomato with a side of chips
- CAJUN CHICKEN AND PROSCIUTTO SALAD** £11.95
Mixed leaves, tomatoes, cucumber, red onions, mixed olives drizzled with French dressing and topped with Cajun chicken breast and prosciutto

THE SIDES

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|----------------------------------|-------|-----------------------------|-------|
| CHIPS (GF) | £2.50 | BREAD AND BUTTER (1, 5, 11) | £2.50 |
| CHIPS N CHEESE (5) | £3.95 | VEGETABLES (V) (GF) | £2.50 |
| SALT N CHILLI CHIPS (1, 3, 6, 7) | £3.50 | SALAD BOWL (V) (GF) | £2.50 |
| ONION RINGS (1, 11) | £2.95 | PEPPER SAUCE (V) (5) | £2.50 |
| GARLIC BREAD (1, 11) | £2.95 | WHISKY SAUCE (V) (5) | £2.50 |
| COLESLAW (3) | £2.50 | CURRY SAUCE (V) | £2.50 |

DESSERTS

- CHEESE BOARD (GFO) (1, 5, 11)** £6.95
Kintyre blue, Kintyre brie and mature cheddar served with oatcakes
- TUNNOCKS SUNDAE (1, 3, 5, 10, 11)** £5.95
Home-made Sundae with a Tunnocks teacake on the bottom topped with Tablet ice cream, whipped cream, chocolate sauce and a Tunnocks caramel wafer
- HOMEMADE CHEESECAKE OF THE DAY** £5.95
Served with tablet ice cream
- HOMEMADE TRIFLE** £4.95
Homemade traditional Scottish trifle
- 3 SCOOPS OF TABLET ICE CREAM (5)** £4.50
3 scoops of Isle of Arran tablet ice cream with chocolate wafers
- VEGAN SUNDAE (VGN) (7, 10)** £4.50
3 scoops of Vegan vanilla ice cream with Oreo biscuits
- GALLIC COFFEE** £6.95
Made with Oban Malt whisky
- IRISH COFFEE** £5.95
Made with Jameson Irish Whiskey

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 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 £6.95 250ml £7.50 Btl £19.95

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 £6.95 250ml £7.50 Btl £19.95

Sauvignon Blanc, Las Condes

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

175ml £6.95 250ml £7.50 Btl £19.95

Sauvignon Blanc, Boundary Hut

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

Btl £24.95

RED WINE

Merlot, Los Condes

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

175ml £6.95 250ml £7.50 Btl £19.95

Malbec, Motañés

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 £7.95 250ml £8.50 Btl £22.95

Cabernet Sauvignon, Señora Rosa

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

175ml £6.95 250ml £7.50 Btl £19.95

Pinot Noir, Boundary Hut

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

Btl £24.95

Rioja Crianza, Dom Ramos

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

Btl £24.95

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 £6.95 250ml £7.50 Btl £19.95

FIZZ

Prosecco Spumante, Barocco

Btl £27.95

Prestige Prosecco Brut, Mionetto

20cl £8.95

Champagne Moët et Chandon

Btl £79.95

MALT WHISKY LIST (abv from 40% all 25ml servings)

ISLAY

Ardbeg 10 year old	£5.95
Bunnahabhain 12 year old	£5.95
Bruichladdich	£5.95
Bowmore 12 year old	£5.95
Caol Ila 12 year old	£5.95

The Highlands

Dalmore 12 year old	£5.95
Glengoyne 10 year old	£6.95
Oban 14 year old	£6.95
Old Putney 12 year old	£4.95
The Singleton 12 year old	£4.95
Tomatin 12 year old	£5.95

The Lowlands

Auchentoshan 12 year old	£5.95
Glenkinchie 12 year old	£5.95

Speyside

Arberlour 10 year old	£5.95
Balvenie 12 year old	£5.95
Cardhu 12 year old	£5.95
Cragganmore 12 year old	£5.95
Dalwhinnie 15 year old	£5.95
Glenfarclas 10 year old	£5.95
Glenlivet 15 year old	£5.95
Glenrothes Special Reserve	£5.95
Glenfiddich 12 year old	£5.95
Glenfiddich IPA	£5.95
The Macallan Gold	£5.95
Springbank 10 year old	£5.95

The Islands

Highland Park 12 year old	£5.95
Jura "Diurachs Own" 16 year old	£5.95
Jura "Original" 10 year old	£5.95
Jura "Journey"	£5.95
Lagavulin 16 year old	£5.95
Laphroaig 10 year old	£5.95
Ledaig 10 year old	£5.95
Talisker 10 year old	£5.95
Tobermory 10 year old	£5.95
Arran 10 year old	£5.95

EXQUISITE NIPS

Glenfarclas 25 year old	£19.95
The Macallan 18 year old	£42.95
Bruichladdich Blark Art 24 year old	£42.95

MALT COCKTAILS

Ginger Highball	£7.95
25ml of Oban Malt, ginger ale, served over ice and fresh lemon	
Rusty Nail	£7.95
25ml of Oban Malt mixed with Drambuie, served over ice	
Jura Sunset	£7.95
25ml of Jura Original, Aperol and Fever Tree Tonic, served over ice	

SCOTTISH GIN COCKTAILS

Bramble Fizz	£6.95
Tobermory gin, blackcurrent liquor and lemonade served over ice	

Lemon Collins	£6.95
Iona Gin, Limoncello and soda served over ice and a wedge of lemon	

Salty Dog	£6.95
Edinburgh Seaside Gin and Grapefruit juice served over ice with a wedge of lime	

SCOTTISH GIN

Arbikies, Kirstys Gin 43% abv	£4.25
The Botanist 46% abv	£4.25
Caorunn 41.8% abv	£4.25
Caorunn Raspberry 41.8% abv	£4.25
Edinburgh Gin, Seaside 43% abv	£4.25
Edinburgh Gin, Raspberry Liqueur 20% abv	£4.25
Hendricks 41.4% abv	£4.25
Iona 40% abv	£4.25
Lusa 42% abv	£4.25
Misty Isle 41.5% abv	£4.25
Rock Rose 41.5% abv	£4.25
Tobermory 43.3% abv	£4.25
Shetland Reel 43% abv	£4.25
Tyree 40% abv	£4.25

SCOTTISH TEQUILA

UVA the world's first tequila to be aged in Speyside single malt whisky casks	
Reposado 40% abv	£4.95
Platinum Blanco 40% abv	£4.95

COCKTAILS

Sex at Ganavan	£6.95
25ml vodka, 25ml peach schnapps, orange juice, cranberry	
Purple Rain	£6.95
25ml Cherry sourz, 25ml blue bols and lemonade	
Watermelon Cooler	£6.95
25ml Vodka, 25ml Midori and cranberry juice	