

# THE LORNE

## Whisky Pub & Kitchen

Est. 1898

### STARTERS

- Olives, Feta and Pitta (V) (1, 5, 11)** ..... £4.95
- Soup of the Day** ..... £4.95  
Today's soup served with bread and butter
- Cullen Skink (1, 4, 5)** ..... £8.95  
Chef's traditional creamy fish soup served with bread and butter
- Mackerel Pate (GFO) (1, 4, 5, 11)** £8.95  
Homemade and served with traditional Scottish oatcakes
- Local Mussels (GFO) (1,4,5) £9.95**  
Steamed in chardonnay, garlic and double cream and served with bread and butter
- Seafood Sharer (GFO) (1, 4, 5, 11)**..... £18.95  
Scottish smoked salmon, mackerel pate and local mussels with bread and butter
- Scottish Smoked Salmon (GFO) (1, 4)**..... £9.50  
Served with capers, rocket and bread and butter
- Haggis Bites (1)**..... £7.50  
Mc Sween's haggis, battered and served with an onion chutney.
- Vegan Haggis Bites (V) (VGN) (1)**..... £7.50  
MacSween's vegan haggis served with Isle of Arran chutney

### FROM THE SEA

- Local Scallops (1, 4, 5)**..... £23.95  
Local King scallops pan seared and served with a bed of homemade Pancetta and Stormoway black pudding risotto
- Parmesan Haddock GF (4, 5)**..... £15.95  
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)**..... £15.95  
Large pot of mussels cooked in white wine, cream and garlic and served with bread and butter
- Sea Bass Fillet (GF) (4, 5)** ..... £18.95  
Pan fried sea bass served over a home-made goats cheese and butternut squash risotto
- Loch Fyne Beer Battered Haddock and Chips (1, 4)**..... £14.95  
Large fillet of haddock fried in beer batter and served with chips and peas
- Smoked Salmon Salad (GF) (4, 5)**..... £14.95  
Mixed leaves, dressing, 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 £3 each**
- Seafood Platter (GFO) (1, 4)** ..... £37.95  
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, brown bread and oatcakes  
**Why not add Langoustines for only £3 each**
- Catch of the Day**  
Please see today's specials board

### VEGETARIAN AND VEGAN

- Macaroni Cheese (V) (1, 3, 5, 6, 11)** ..... £12.50  
Traditional house favourite served with chips and salad
- Vegan Burger of the day (VGN) (1, 7, 8, 9, 11)** ..... £12.50  
Toasted bun, vegan mayo, iceberg lettuce, sliced tomato, red onion, melted vegan cheese and a side of chips
- Vegetable Chilli and Rice (V) (1, 3, 10, 11)** ..... £12.50  
Quorn mince made chilli con carne style served on a bed of rice with garlic flatbread
- Goats Cheese and Roasted Butternut Squash Risotto (V) ( 5)** ..... £12.50  
Homemade risotto topped with a sprinkle of fresh parmesan served with garlic flatbread
- Feta Salad (V) (GF) (5, 11) £12.50**  
Mixed leaves, cucumber, tomato, red onion, olives feta and extra virgin olive oil
- Penang Vegan Curry (V) (VGN) (1, 2, 7, 11)** ..... £12.50  
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)** ..... £14.50  
Baked chicken breast with MacSween's haggis served over a bed of mashed potato with a side of Oban whisky sauce and mixed vegetables
- Steak and Ale Pie (3, 5)** ..... £14.50  
Tender chunks of diced Scottish beef in a rich gravy topped with puff pastry and served with mashed potato or chips and vegetables
- Surf and Turf (GFO) (1, 4)** ..... £29.95  
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  
**Add a pepper sauce for £2.50**
- Scottish Mature Rib Eye Steak (GFO) (1)** ..... £26.95  
10 oz 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  
**Add a pepper sauce for £2.50**
- The Mac Lorne Beef Burger (1, 3, 5, 6, 11)** ..... £14.50  
Home-made burger char grilled and topped smoked streaky bacon and mature Scottish cheddar in a toasted brioche bun with house sauce, mixed leaves, sliced red onion and sliced tomato with a side of chips
- Southern Fried Chicken Burger (1, 3, 5, 6, 11)** ..... £14.50  
Homemade and marinated in spices overnight, dipped in egg and flour and fried until crisp, served on a toasted brioche bun with house sauce, mixed leaves, red onion and sliced tomato with a side of chips

- Cajun Chicken Salad** ..... £13.95  
Mixed leaves, dressing, tomatoes, cucumber, red onions, mixed olives and topped with Cajun chicken breast

### DESSERTS

- Cheese Board (GFO) (1, 5, 11)** ..... £8.95  
Stilton, Brie and mature cheddar served with oatcakes, onion chutney and tomato chutney
- Tunnocks Sundae (1, 3, 5, 10, 11)** ..... £6.95  
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**..... £6.95
- Home Made Trifle** ..... £5.95
- 3 Scoops of Vanilla Ice Cream (5)**..... £4.95  
3 scoops of Isle of Arran tablet ice cream with chocolate wafers
- Vegan Sundae (VGN) (7, 10)** ..... £4.95  
3 scoops of Vegan vanilla ice cream with Vegan chocolate sprinkles
- Gaelic Coffee** ..... £8.95  
Made with Oban Malt whisky
- Irish Coffee** ..... £6.95  
Made with Jameson Irish Whiskey

### THE SIDES

- Chips (GF)** ..... £2.95
- Salt N Chilli Chips (1, 3, 6, 7)** ..... £3.95
- Onion Rings (1, 11)** ..... £3.95
- Coleslaw (3)** ..... £2.95
- Bread and Butter (1, 5, 11)** ..... £2.95
- Vegetables (V) (GF)** ..... £2.95
- Salad Bowl (V) (GF)** ..... £2.95
- Pepper Sauce (V) (5)** ..... £2.50
- Whisky Sauce (V) (5)** ..... £2.50

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