

# THE LORNE

## Restaurant & Whisky Bar

Est. 1898

### STARTERS

<b>OLIVES, FETA &amp; PITTA (V) (1, 5, 11)</b> .....	<b>£8.95</b>
<b>SOUP OF THE DAY</b> .....	<b>£7.95</b>
Today's soup served with bread and butter	
<b>CULLEN SKINK (1, 4, 5)</b> .....	<b>£11.95</b>
Traditional Scottish creamy smoked haddock soup, served with bread and butter	
<b>MACKEREL PATE (GFO) (1, 4, 5, 11)</b> .....	<b>£10.95</b>
Homemade and served with Scottish oatcakes	
<b>LOCAL MUSSELS (GFO) (1, 4, 5)</b> .....	<b>£11.95</b>
Steamed in white wine, garlic and double cream and served with bread and butter	
<b>SEAFOOD SHARER (GFO) (1,4, 5, 11)</b> .....	<b>£23.95</b>
Scottish smoked salmon, mackerel pate and local mussels with oatcakes and bread and butter	
<b>SCOTTISH SMOKED SALMON (GFO) (1, 4)</b> .....	<b>£11.95</b>
Served with capers, rocket and bread and butter	
<b>HAGGIS BITES (1)</b> .....	<b>£9.95</b>
MacSweens haggis, battered and served with an onion chutney	
<b>VEGAN HAGGIS BITES (V) (VGN) (1)</b> .....	<b>£9.95</b>
MacSweens vegan haggis served with onion chutney	

### FROM THE SEA

<b>LOCAL SCALLOPS (1, 4, 5)</b> .....	<b>£28.95</b>
Local King scallops pan seared and served with a bed of homemade Pancetta and Stornoway black pudding risotto	
<b>PARMESAN HADDOCK (GF) (4, 5)</b> .....	<b>£19.95</b>
Grilled haddock fillet topped with parmesan and served over a bed of creamy mashed potato with mixed vegetables	
<b>LOCAL MUSSELS (GFO) (1, 4, 5, 11)</b> .....	<b>£18.95</b>
Large pot of mussels cooked in white wine, cream and garlic and served with bread and butter	
<b>SEA BASS FILLET (GF) (4, 5)</b> .....	<b>£22.95</b>
Pan fried sea bass served over a home-made goats cheese and butternut squash risotto	
<b>LOCH FYNE BEER BATTERED HADDOCK AND CHIPS (1, 4)</b> .....	<b>£19.95</b>
Large fillet of haddock fried in beer batter and served with chips and peas	
<b>SMOKED SALMON SALAD (GF) (4, 5)</b> .....	<b>£18.95</b>
Mixed leaves, dressing, diced tomatoes, cucumber, red onions, mixed olives topped with Scottish smoked salmon with a sprinkle of freshly grated parmesan. <b>Why not add langoustines for only £4 each</b>	
<b>SEAFOOD PLATTER (GFO) (1, 4)</b> .....	<b>£44.95</b>
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 <b>Why not add Scallops or Langoustines for only £4 each</b>	
<b>CATCH OF THE DAY</b>	
Please see today's specials board	

### VEGETARIAN AND VEGAN

<b>MACARONI CHEESE (V) (1, 3, 5, 6, 11)</b> .....	<b>£16.95</b>
Traditional house favourite served with chips and salad	
<b>VEGAN BURGER OF THE DAY (VGN) (1, 7, 8, 9, 11)</b> .....	<b>£16.95</b>
Toasted bun, vegan mayo, iceberg lettuce, sliced tomato, red onion, melted vegan cheese and a side of chips	
<b>VEGETABLE CHILLI AND RICE (V) (1, 3, 10, 11)</b> .....	<b>£16.95</b>
Quorn mince made chilli con carne style served on a bed of rice with garlic flatbread	
<b>GOATS CHEESE AND ROASTED BUTTERNUT SQUASH RISOTTO (V) (5, 11)</b> .....	<b>£16.95</b>
Homemade risotto topped with a sprinkle of fresh parmesan served with garlic flatbread	
<b>FETA SALAD (V) (GF) (5, 11)</b> .....	<b>£16.95</b>
Mixed leaves, cucumber, tomato, red onion, olives feta and extra virgin olive oil	
<b>VEGAN CURRY (V) (VGN) (1, 2, 7, 11)</b> .....	<b>£16.95</b>
A mild spiced curry with cauliflower, green beans and peppers served over a bed of boiled rice with garlic naan bread	

### THE REST

<b>HIGHLAND CHICKEN (1, 3, 5, 11)</b> .....	<b>£18.95</b>
Baked chicken breast with MacSweens haggis served over a bed of mashed potato with a side of Oban whisky sauce and mixed vegetables	
<b>STEAK AND ALE PIE (3, 5)</b> .....	<b>£18.95</b>
Tender chunks of diced beef in a rich gravy topped with a puff pastry and served with mashed potato or chips and vegetables	
<b>SCOTTISH MATURE RIB EYE STEAK (GFO) (1)</b> .....	<b>£35.95</b>
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 <b>Why not add Scallops or Langoustines for only £4 each</b> <b>Add a pepper sauce for £3</b>	
<b>THE MAC LORNE BEEF BURGER (1, 3, 5, 6, 11)</b> .....	<b>£18.95</b>
Homemade burger char grilled and topped with 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	
<b>SOUTHERN FRIED CHICKEN BURGER (1, 3, 5, 6, 11)</b> .....	<b>£18.95</b>
Homemade and marinated in spices overnight, dipped in egg and flour and fried until crisp, served on a toasted brioche bun with Hellman's Mayo, mixed leaves, red onion and sliced tomato with a side of chips	
<b>CAJUN CHICKEN SALAD</b> .....	<b>£17.95</b>
Mixed leaves, honey and mustard dressing, tomatoes, cucumber, red onions, mixed olives and topped with Cajun chicken breast	

### THE SIDES

<b>CHIPS (GF)</b> .....	<b>£4.50</b>
<b>SALT N CHILLI CHIPS (1, 3, 6, 7)</b> .....	<b>£4.95</b>
<b>ONION RINGS (1, 11)</b> .....	<b>£4.50</b>
<b>COLESLAW (3)</b> .....	<b>£3.50</b>
<b>BREAD AND BUTTER (1, 5, 11)</b> .....	<b>£3.50</b>
<b>VEGETABLES (V) (GF)</b> .....	<b>£4.50</b>
<b>SALAD BOWL (V) (GF)</b> .....	<b>£3.50</b>
<b>PEPPER SAUCE (V) (5)</b> .....	<b>£3.00</b>
<b>WHISKY SAUCE (V) (5)</b> .....	<b>£3.00</b>

### DESSERTS

<b>STICKY TOFFEE PUDDING</b> .....	<b>£8.95</b>
Served with cream or ice cream	
<b>CHEESE BOARD (GFO) (1, 5, 11)</b> .....	<b>£10.95</b>
Stilton, Brie and mature cheddar served with oatcakes, onion chutney and grapes	
<b>TUNNOCKS SUNDAE (1, 3, 5, 10, 11)</b> .....	<b>£8.95</b>
Tunnocks tea cake, 3 x scoops of Mackies Traditional ice cream, whipped cream and a Tunnocks Caramel wafer	
<b>TODAY'S CHEESECAKE</b> .....	<b>£8.95</b>
Served with ice cream	
<b>HOMEMADE TRIFLE</b> .....	<b>£7.50</b>
<b>3 SCOOPS OF VANILLA ICE CREAM (GF) (5)</b> .....	<b>£6.95</b>
3 scoops of traditional ice cream with wafers	
<b>VEGAN SUNDAE (VGN) (7, 10)</b> .....	<b>£6.95</b>
3 scoops of Vegan vanilla ice cream with Vegan chocolate sprinkles	
<b>AFFOGATO</b> .....	<b>£8.95</b>
Vanilla ice cream, shot of espresso and a shot of Disaronno for the ultimate Italian experience.	

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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### Parini Pinot Grigio delle Venezie

Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear. (Italy) abv...10.5%

175ml £8.50      250ml £9.95      Btl £26.95

### Conde Villar Vinho Verde Branco

There are some tropical aromas of pineapple and mango, with interesting floral notes. It has a soft minerality, is well-balanced, with a refreshing finish. (VG) (Portugal) abv...10.5%

175ml £8.50      250ml £9.95      Btl £26.95

### Berri Estates Chardonnay, South Eastern Australia

A crisp style with a fresh, yet ripe lemon character. (Australia) abv...11%

175ml £8.50      250ml £9.95      Btl £26.95

### Tekena Sauvignon Blanc, Central Valley

Refreshing, with citrus and tropical fruit flavours and a crisp finish. (Chile) abv...12.5%

175ml £8.50      250ml £9.95      Btl £26.95

### Élevé Marsanne-Viognier, Pays d'Oc

Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish. (VG) (France) abv...12.5%

Btl £28.95

### Reign of Terroir Chenin Blanc, Swartland

Aromatic, with good acidity and elegance. Flavours of a summer fruit salad. (VG) (South Africa) abv...12.5%

Btl £28.95

### Passo Sardo, Vermentino di Sardegna DOC

Clear lemon yellow in colour with fruity and flowery aromas. Good structure, floral, finishes with lingering acidity. (VG) (Italy) abv...12.5%

Btl £30.95

### Picpoul de Pinet, Réserve Mirou

Citrusy southern French white made from the Picpoul grape. (VG) (France) abv...13%

Btl £32.95

### Leeffield Station Sauvignon Blanc, Marlborough

A ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit, with a palate of exotic citrus, woody herbs and warm river stone. (VG) (New Zealand) abv...12.5%

Btl £36.95

### Rimat Saira Albariño Costers del Segre

Shows delicate aromas of citrus, dried fruits and spice with a hint of sweet vanilla: the palate is well-rounded and the finish citrusy and refreshing. (VG) (Spain) abv...13%

Btl £39.95

### La Campagne Cabernet Sauvignon, Pays d'Oc

All the classic blackcurrant aromas and flavours, balanced with a soft, tannic finish. (VG) (France) abv...13.5%

175ml £8.50      250ml £9.95      Btl £28.95

### Tekena Merlot, Central Valley

Fruit-driven, raspberry and blueberry fruit leading to a soft finish. (Chile) abv...13%

175ml £8.50      250ml £9.95      Btl £28.95

### Vinuva Organic Nero d'Avola DOC, Sicilia

The most important and exciting red grape of Sicily: big and juicy fruit with rich smooth intensity and spice. (VG) (Italy) abv...13%

175ml £8.50      250ml £9.95      Btl £28.95

### Luna del Sur Malbec, San Juan

Ripe berries, spice, cinammon and vanilla. A Classic Mendoza Malbec. (VG) (Argentina) abv...13%

175ml £8.50      250ml £9.95      Btl £28.95

### Bouchard Aîné & Fils Pinot Noir, Vin de France

Red fruit with a hint of chocolate and toasted notes. (France) abv...12.5%

Btl £30.95

### Flagstone Longitude Shiraz-Cabernet Sauvignon-Petit Verdot, Western Cape

Plenty of dark berry fruits on the nose, again appearing on the juicy palate which finishes soft and lingering. (South Africa) abv...14%

Btl £30.95

### Marqués de Morano Rioja Reserva

Matured raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish. (Spain) abv...13.5%

Btl £32.95

### Zensa Primitivo Organic IGP Puglia

An intense ruby-red wine, with a complex bouquet of cherries, dried berries and toasted almonds; full-bodied yet elegant with a burst of spiced cherries on the finish. (VG) (Italy) abv...13.5%

Btl £34.95

### St Hallett Faith Shiraz, Barossa

Notes of cherry, hints of chocolate: dark fruits follow on the palate entwined with pepper spice. (Australia) abv...14%

Btl £39.95

### Wicked Lady White Zinfandel, California

Medium-sweet, with delicious raspberry and strawberry flavours. (USA) abv...10%

175ml £8.50      250ml £9.95      Btl £26.95

### Parini Pinot Grigio Rosato delle Venezie

Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate. (Italy) abv...11%

175ml £8.50      250ml £9.95      Btl £26.95

### Bolla Prosecco Spumante Extra Dry

A pronounced aroma of candied fruit, a clean and very agreeable flavour, with natural residual sugars and a distinct aromatic finish. (Italy) abv...10.5%

Btl £29.95

### Bolla Prosecco Extra Dry

Refreshing fizz with softness to the palate and aromas of fresh apple and pears. (Italy) abv...10.5%

20cl Btl £9.95

## HOT DRINKS

Americano .....	£2.95
Cappuccino .....	£3.50
Latte .....	£3.50
Mocha.....	£3.95
Espresso.....	£2.95
Double Espresso.....	£3.50
Hot Chocolate.....	£3.95
Selection of Tea .....	£3.50

### Coffee and a Dash .....

£7.50  
Corretto (with a shot of Brandy)  
Gaelic Coffee (Scotch Whisky)  
Irish Coffee (Irish Whisky)  
Calypso Coffee (Kraken Rum)

### Ice Coffee.....

£4.50  
Single shot of espresso, ice cold milk, choice of syrup: Caramel, Hazelnut, Salted Caramel.



Lorne Bar



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wifi password - freshseafood1