

THE LORNE

Speciality Salads

Lorne Speciality Salads are all available as large or small plates: perfect as a main meal, starter or lighter bite.

Greek Salad served with cucumber, cherry tomatoes, red onion, peppers, mixed olives, crumbled feta cheese or Halloumi dressed with olive oil and lemon juice 13.95 | 10.95

Beetroot and Goats Cheese served with crisp romaine lettuce, peppers, cucumber, cherry tomatoes and red onion topped with beetroot crisps, balsamic glaze and lemon & olive oil dressing 13.95 | 10.95

Chicken Caesar roasted chicken breast with crisp romaine lettuce, parmesan shavings and topped with croutons and Caesar dressing 16.95 | 13.95
+ Bacon 1.75

Sirloin Steak a juicy 8oz sirloin cooked to your liking topped with blue cheese and a salad of cucumber, cherry tomatoes, red onion, and peppers mixed with crisp romaine lettuce and served with honey and mustard dressing 22.95 | 17.95

Burgers

Served on a brioche bun with lettuce, beef tomato and your choice of French fries, hand-cut chips or sweet potato fries. Choose from:

6-oz Beef Burger
Southern Fried Chicken Burger
Cajun Chicken Breast
Halloumi Burger (V)
16.95 Single | 21.95 Double

Personalise your burger with your favourite side or topping
Salsa | Bacon | Haggis | Fried Egg | Cheddar | Blue cheese | Chilli Cheese
Coleslaw | Onion rings | Jalapenos
+ 1.75 per topping

Sides

Hand-cut chips (VG)	4.95	Homemade halloumi	
French fries (VG)	4.95	fries (V)	9.95
Sweet potato fries (VG)	4.95	Onion rings (V) (VG)	4.95
Add a generous topping of melting cheddar cheese to your chips or fries	+1.75	Chicken wings with BBQ, Sweet Chilli or Hot Sauce	8.95

Ask to see our Vegan menu
Food allergies or intolerances? please speak to our team

THE LORNE MENU

249 ARGYLL STREET, DUNOON, PA23 7QT
thelorne.com | hello@thelorne.com | 01369 701 777

 @thelornedunoon 

Starters

Lorne Black Pudding & Haggis Bon Bons

Our own house recipe: seasoned to perfection, served with mashed turnip & your choice of peppercorn or whisky sauce. 10.95

Crispy Mozzarella Sticks (V)

Rich, creamy mozzarella served with a sweet chilli dip. 9.95

Caprese Salad

Inspired by Italy: beef tomato and mozzarella served with homemade basil pesto balsamic glaze 9.95

Homemade Chicken Liver Paté (ask for GF option)

Smooth and indulgent, paired with our favourite Arran caramelised onion chutney. 9.95

Argyll Smoked Salmon Paté (ask for GF option)

Locally smoked salmon paté, served with toast and a generous cut of smoked salmon. 11.95

Classic Bruschetta (V) (VG)

The fresh taste of Italy: toasted ciabatta topped with juicy tomato, red onion and basil 8.95

Lorne Prawn Cocktail (ask for GF option)

Juicy prawns in homemade Marie Rose sauce, served on a bed of shredded fresh lettuce with brown bread and butter. 10.95

Breaded Goat's Cheese (V) (ask for GF option)

With your choice of onion chutney or cranberry sauce 10.95

Scottish Seafood Platter (ask for GF option)

Our chef's selection of finest local seafood: Argyll smoked salmon paté; Argyll smoked salmon; peppered mackerel; a choice of garlic or chilli king prawns; and mixed salad. 17.95

Big or small plates

Beer Battered Haddock (ask for GF option)

Freshly caught Scottish haddock, angel cut & seasoned with salt. Served with hand-cut chips, peas or mushy peas, pickled onions and our own tartare sauce. 17.95
Small battered haddock 14.95

Homemade Salmon and Haddock Fishcakes

Baked breadcrumb fishcakes served with a creamy lemon and herb sauce and fresh salad. 17.95
Small plate 14.95

Cullen Skink

Traditional Scottish soup of smoked haddock, potatoes and onions served with crusty bread. 14.95
Small plate 11.95

Battered King Prawns

Juicy king prawns, served with a crisp salad and your choice of sweet chilli sauce or garlic mayo 17.95
Small plate 14.95

Ask to see our Vegan menu
Food allergies or intolerances? please speak to our team
V – Vegetarian VG – Vegan GF – Gluten Free

Main Courses

Lorne Chicken

Juicy chicken breast wrapped in streaky bacon and stuffed with haggis. Creamy mash, green beans and peppercorn sauce. 18.95

Steak & Ale Pie

Tender steak in a rich ale gravy, topped with puff pastry. Served with seasonal vegetables and hand-cut chips or creamy mash. 18.95

Mac and Cheese (V)

Our chef's take on the pub classic, with our own rich, three-cheese sauce. Served with garlic bread and salad. 13.95

Haggis / Vegetarian Haggis (V) (ask for VG option)

Rich, spicy haggis served the traditional way with neeps, tatties and our creamy whisky sauce. 15.95

King Prawn Linguine

Linguine pasta with king prawns, spinach, cherry tomatoes, fresh herbs, chilli, and our own lemon and olive oil dressing. 23.50
Add parmesan +1.75

Classic Lasagne

Homemade lasagne, served with a side salad and garlic bread 15.95

Lamb Shank (ask for GF option)

Slowly braised in pear, rosemary and red wine gravy served on a bed of creamy mash with seasonal vegetables 26.95

Sausage and Mash

Four succulent Cumberland sausages served with wholegrain mustard mash or creamy mash, tender stem broccoli, honey roasted carrots and a red wine and caramelised red onion gravy 17.95

Lorne Specials

Only on Sundays: The Lorne's famous Sunday Roast
Succulent roast served with all the trimmings and homemade Yorkshire pudding - meats change weekly, ask for this week's options. 16.95
Add cauliflower cheese + 2

Daily Specials: check our chalk boards for today's choices

Classic steaks and grills

Steak Frites

Prime rump steak cooked just how you like it, served with French fries, cherry tomatoes and mushrooms. 23.95

Gammon Steak

Locally sourced gammon steak served with French fries, mushrooms, tomatoes 21.95
Add pineapple +1
Add egg +1

Sirloin Steak

Our favourite cut of steak, cooked just how you like it; served with hand-cut chips, mushrooms and grilled tomatoes. 29.95

Add your favourite sauce to your sirloin or steak frites: choose peppercorn, whisky, blue cheese or garlic butter +2.5
Add onion rings +2.5
Add king prawns +6.95