

to start...

Soup of the day and freshly baked bread (v)	£3.00
Grilled goats cheese on toast with sweet pepper and aubergine tian, cherry tomatoes & basil dressing (v)	£4.05
Free range chicken liver parfait balsamic pickled onions, pear chutney with fresh bread	£4.05
Mussels in a spiced coconut creamy broth with grilled ciabatta bread	£3.95
Salad of duck confit with chargrilled plum, roasted pine nuts, baby spinach, red chard & soy dressing	£4.95
Buttered sautéed scallops with garden pea puree & cauliflower tempura	£7.05

Howies favourites...

Free range chicken breast stuffed with chilli, mozzarella & roast pepper with rocket, marinated plum tomatoes & aged balsamic syrup	£12.95
Smoked haddock fishcakes with creamed spinach and soft poached egg	£11.55
Hand made venison & cranberry burger with melted organic cheddar served in a poppy seed bun, twice cooked chips, dressed salad and sweet red onion marmalade	£9.95

Side orders...

Thick cut chips	£2.00
Buttered mash	£2.00
Mixed leaf salad	£2.00
Honey roasted vegetables	£2.00
Onion rings	£2.00
Selection of breads with olive oil and balsamic dip	£1.50

fish...

Risotto of hot smoked salmon crème fraiche and fresh wild rocket	£11.95
Duo of sea bass & sea bream basil fettuccini, sauce vierge	£15.45
Monkfish wrapped in Parma ham herb potato pancake, king prawn & caviar cream sauce	£18.55

veggie...

Mediterranean vegetable tart puff pastry tart with slow roasted vegetables & truffle infused lentils	£10.45
Penne Pasta with sun dried tomato sauce crushed mozzarella, fresh basil, black olive tapenade and garlic bread (v)	£8.95

meat...

Spring lamb rump roast garlic & olive oil mash, wilted spring greens and light redcurrant jus	£16.55
Confit leg of duckling 5 bean cassoulet with tomato, chorizo and fine herbs	£14.75
10oz Aberdeen Angus rib-eye Bordelaise sauce, trio of roasted roots, twice cooked chunky chips, celery salt	£19.10

mains

2 courses £17.95 / 3 courses £19.95

TO START

HAGGIS, NEEPS & TATTIES
with whisky cream sauce

CULLEN SKINK
creamy smoked haddock, potato, leek soup

SALAD OF FETA CHEESE
spring onion, roasted red pepper,
balsamic dressing (v)

MAINS

SALMON FILLET
sautéed new potatoes, creamed leeks,
chargrilled asparagus

**AUBERGINE, GOATS CHEESE,
FLAT CAP MUSHROOM TARTLET**
pesto cream sauce (v)

SEARED HONEYED PORK FILLET
with parsnip & potato puree, roasted
vegetables, pink peppercorn jus

SWEETS

CRANACHAN
with homemade shortbread

LEMON TART
with Chantilly cream

AFFOGATO
creamy vanilla ice cream
topped with rich espresso coffee

Desserts...

Banoffi £4.05
sliced banana, tasty toffee, crunchy
biscuit base, topped with lashings of
cream and toasted almonds

Selection of Scottish cheeses £5.95
today's selection of local cheeses with fruit
chutney and Scottish oatcakes

Vanilla cheesecake £4.05
laced with Baileys liqueur with
soft poached rhubarb compote

Glazed lemon tart £4.05
with vanilla crème fraiche & praline

Lemon & lime sorbet £3.55
with rosehip tea syrup

Milk chocolate & espresso mousse £4.25
with homemade shortbread

Choice of coffee £3.00
with homemade chocolate truffles

Teas and coffees...

Selection of Teas £1.85

Cappuccino reg £1.85 large £2.40

Latte £1.95

Americano £1.75

Espresso £1.75

Double Espresso £2.10

Mocha £1.95

Macchiatto £1.95

Hot chocolate £1.95

Flat White reg £1.85 large £2.40

All Howies chicken and eggs are free range and our beef is sourced from Scottish farms. Service is not included; however a 10% service charge is politely requested for parties of 8 or more. Please note that traces of nuts may be found in any of these dishes. To our knowledge none of our ingredients are Genetically Modified.

