

## to start...

(all available as mains)	starter	main
<b>Soup of the day (v)</b> and freshly baked bread	£2.95	£4.05
<b>Roast aubergine &amp; pepper timbale</b> with grilled goats cheese, fresh salad leaves and balsamic dressing (v)	£3.95	£5.25
<b>Cullen skink</b> creamy smoked haddock & potato soup	£3.85	£4.75
<b>Free range chicken liver parfait</b> with pear chutney, rough oatcakes	£4.05	£5.55
<b>Peppered rare lamb</b> watercress and rocket salad with sweet red currant dressing	£5.05	£7.85
<b>Scottish fishcake</b> with butter wilted spinach & soft poached free-range egg	£4.15	£7.05

## salads and lighter dishes...

<b>Chargrilled chicken Caesar salad</b> cos, chicken, croutons, bacon, anchovies, parmesan shavings and Caesar dressing	£7.95
<b>Salad of duck confit</b> with chargrilled plum, roasted pine nuts, baby spinach, red chard & soy dressing	£7.55
<b>Penne pasta with sun dried tomato sauce</b> crushed mozzarella, fresh basil and black olive tapenade (v)	£6.85
<b>Mussels in a spiced creamy coconut broth</b> with grilled ciabatta bread	£6.95

## Sandwiches...

<b>Hot smoked salmon, horseradish &amp; rocket</b> on fresh bread of the day	£5.55
<b>Howies Classic Club</b> crispy bacon, fresh tomato, free range chicken, lettuce & mustard mayonnaise on fresh bread of the day	£5.25
<b>Roast vegetables</b> with homemade hummus, served on warmed fresh bread of the day (v)	£4.95
<b>Soup of the day and any sandwich</b>	£6.05
all sandwiches come with dressed fresh salad and homemade vegetable crisps	

## Mains...

<b>Baked fillet of salmon</b> feta cheese, fettuccini and sauce vierge	£8.55
<b>Seared honeyed pork fillet</b> with Dijon mash, pink peppercorn sauce, caramelised apples	£5.25
<b>Mediterranean vegetable tart</b> served with honey mustard dressed rocket and homemade vegetable crisps (v)	£6.95
<b>8oz sirloin steak</b> with twice cooked hand cut chips, grilled plum tomato, sautéed mushrooms & creamy pepper corn sauce	£16.55
<b>Handmade venison and cranberry burger</b> with melted organic cheddar and seasonal salad	£7.10

## Sharing & sides...

Sharing platters are £5 for two to share - just add an extra £2 for every person who wants to join in!

<b>Vegetarian platter</b> Marinated olives, grilled halloumi, char grilled peppers, hummus, warm pitta bread	
<b>Antipasti platter</b> Marinated olives, feta cheese, Serrano ham, chorizo, warmed ciabatta	
<b>Selection of breads</b> with olive oil & balsamic dip	£1.50
<b>Marinated olives</b> with warmed ciabatta bread	£1.50
<b>Hand cut chips</b> with homemade aioli	£2.10
<b>Honey roasted vegetables</b>	£2.10
<b>Garlic bread</b> Fresh bread with roast garlic butter	£1.95

## desserts... MMM...

<b>Howies banoffi pie</b>	£3.85
<b>Chocolate &amp; cappuccino mousse</b>	£3.95
<b>Lemon &amp; lime sorbet</b>	£3.05
<b>Vanilla cheesecake</b> with soft poached rhubarb compote	£4.05
<b>Selection of Scottish cheeses</b> with rough oatcakes and fruit chutney	£5.95
<b>Choice of coffee</b> with homemade chocolate truffles	£3.00
<b>Affogato</b> Two scoops of creamy Mackie's vanilla ice cream drowned in a shot of Illy espresso	£2.95

**Howies**  
Restaurants

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.

This menu is printed using vegetable oil-based inks on 100% recycled paper made from 100% post consumer waste in a Totally Chlorine Free (TCF) process.

FINE FOOD WITHOUT THE *bafff*