

Dinner at Victoria Street - May 2008

STARTERS

Howies soup of the day (v)	£3.10
Traditional Scottish Cullen Skink with a Mull cheddar crouton	£4.10
Haggis spring roll with sweet chilli jam	£3.85
Spicy marinated free range chicken salad with a pineapple salsa	£3.75
Olive and feta salad with warm pita wedges (v)	£3.50
Salmon gravadlax served with cucumber pickle and rocket salad	£3.95

MAINS

Grilled fillet of whiting with fennel & ribbon vegetables, new potatoes and salsa verde	£12.95
Free-range chicken supreme with corn fritters, sautéed greens and herb crème fraiche	£13.50
Pepper crusted milk-fed loin of pork with black pudding mash roast shallots and a pork and apple reduction	£13.95
Baked fillet of salmon with linguine and sauce vierge	£12.50
Stuffed roasted Portobello mushroom with tomato, courgette, oregano and an aubergine gratin (v)	£9.95
Butternut squash & chick pea tagine with herb cous cous and yoghurt (v)	£10.95
Scottish ribeye steak with roasted tomatoes, chips or mash and garlic butter or rosemary jus	£15.95

SIDES

Chips or mash (v)	Green beans & bacon	Onion rings (v)	£1.95
Orange glazed carrots (v)	Rockette & parmesan with balsamic (v)		

DESSERTS

Howies infamous Banoffi pie	£3.10
Warm chocolate brownie with luxury Mackie's ice cream	£3.75
Filo basket filled with fresh fruit compote and homemade honey ice cream	£3.75
Vanilla and ginger cheesecake with a stem ginger syrup	£3.75
Gin and tonic jelly with glazed fruits	£3.50
Selection of Scottish cheeses with chutney and oatcakes	£5.95
Affogato coffee	£2.95