

## Dinner at Waterloo Place- May 2008

### STARTERS

Howies soup of the day (v)	£3.10
Grilled black pudding salad with crispy bacon, roast apple and honey mustard	£4.10
Salad of braised free range chicken, sugar snap and sweet potato with chilli and lime yoghurt	£4.50
Bruschetta of broad bean and Lanark blue with crushed garlic oil and rockette	£3.30
Hot smoked salmon with chicory and lamb's leaf salad and a watercress and crème fraiche dressing	£5.00
Traditional Scottish Cullen skink made with peat smoked	£3.75

### MAINS

Char grilled Scottish Ribeye steak with sauté potatoes, roast shallots and port jus	£15.95
Loin of milk-fed Pork pan seared with flageolet puree, with roast chestnut mushrooms, spinach with an artichoke and Dijon cream	£13.95
Spinach and ricotta ravioli with pine nut pesto and a cherry tomato, olive and red onion salad (v)	£11.95
Fricassee of roasted courgette, mushroom and red onion with cauliflower cream (v)	£9.95
Seared breast of free-range chicken with fondant potato and braised lentil and tomato	£12.95
Grilled fillet of bream with an aubergine carbonata sauce and new potatoes	£13.00
Risotto of Scottish mussels, squid and trout with Fennel, saffron and chilli	£13.25

### SIDES

Thick cut fries (v)	£1.95
Buttered steamed greens (v)	Creamy Mash potato Rockette & parmesan salad(v)

### DESSERTS

Howies infamous Banoffi pie	£3.10
Lemon Pannacotta with Raspberry and orange tuille	£3.10
Poached pear in a cinnamon and red wine syrup with chantilly cream	£3.30
Dark chocolate and pecan brownie	£3.75
Sticky toffee pudding with vanilla bean ice cream	£3.50
Selection of Scottish cheeses with fruit chutney and oatcakes	£5.75

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.