

SEASONAL COCKTAILS

Fig and hazelnut Bellini

Briottet Creme de Figue Liqueurs, Frangelico, finished with sparkling wine **10.95**

Pommes D'Amour Sour

Calvados, lemon juice, egg whites, caramel agave syrup, cider **11.95**

S'mores and Smoke

Glengoyne 12 YO, Bruichladdich Port Charlotte, marshmallow syrup **14.75**

Spiced cranberry Margarita

Patron Silver tequila, Cointreau, cranberry juice, cinnamon syrup, lime juice **10.95**

Classic cocktails available

HOWIES

— VICTORIA STREET —
Scottish, seasonal & seriously tasty

LUNCH

2 COURSES **19.95**

Per person



BREAD, DIPS AND OLIVES

Freshly baked rosemary focaccia, with butter or extra virgin olive oil **3.95**

Homemade houmous Homemade black olive tapenade each **2.95** Howies marinated mixed olives **4.95**

STARTERS

also available as a main

Soup of the day

(available)
With freshly baked rosemary focaccia
Ask your server for today's tasty option

7.65

Cullen skink

(available)
Scottish smoked haddock, leek, potato and cream chowder.
Served with freshly baked rosemary focaccia

8.75/14.25

Award winning traditional haggis

(available)
With neeps, tatties and thyme jus
We highly recommend a dram of Glengoyne 12 YO 40%
as the perfect accompaniment! + 6.95

8.75/14.25

Vegan haggis, neeps and tatties

(available)
With a chive cream sauce
We highly recommend a dram of Glengoyne 12 YO 40%
as the perfect accompaniment! + 6.95

8.75/14.25

Roasted Jerusalem artichoke

(available)
With vegan feta, pickled walnut ketchup,
crispy artichoke and lemon truffle dressing

8.75

Chicken, roast squash, leek and sage terrine

(available)
With burnt pear and smoked chilli chutney,
served with Scottish oatcakes

8.75/14.25

Pan-seared Wild Scottish Wood Pigeon

(available)
with sautéed spinach, celeriac purée,
fresh blackberries and jus
May contain shot

8.75

Belhaven duo – smoked salmon and

charcoal smoked trout (available)
Watercress and pickled cucumber salad, dill mayonnaise,
homemade soda bread + 4.50 supplement if part of offer

13.15

SIDES

From **4.95** each

Skin on fries – add truffle mayo and grated parmesan + 1.50

Roast winter vegetables – daily seasonal selection

Mixed salad (available) – with house dressing

Crispy fried potatoes – with dill and garlic aioli

Pigs in blankets – with a mustard, honey glaze – **5.75**

LOW and NO ALCOHOL

Drivers spicy Margarita

Freshly squeezed lime, Tajin powder,
jalapeños, topped up with soda water **6.95**

Rapscallion Seasonal Fizz

Rapscallion seasonal soda,
seasonal bitters, floral garnish **7.95**

Grapefruit and Cucumber Cooler

Grapefruit cordial, tonic water, fresh lime juice
and cucumber juice **7.95**

Howies Gunner

Fentimans ginger beer, Angostura bitters,
squeeze of lime **6.95**

Full drinks list available

MAINS

Pan-seared Peterhead cod

15.35

Served with purple beetroot purée, savoy cabbage,
baby onions, garlic sauté potatoes, salsa verde

We highly recommend a 175ml of The Lane Chardonnay + 9.60

Chargrilled chicken breast

14.25

(available)
Served with tender stem broccoli, mash potatoes,
white onion and parsley sauce, herb oil

Catch of the day (available)

17.35

Please ask your server for today's fresh Scottish catch
and garnish + 2 supplement if part of offer

Howies handmade 170g / 6oz beef burger

17.95

On a brioche bun, with Howies homemade burger sauce,
lettuce and tomato, with homemade slaw & fries

Add bacon, cheese or haggis for + 1.95 each (available)

Wild Scottish venison and roast beetroot

14.25

casserole

Wild venison from Perthshire, slowly cooked with
red wine, roasted beetroot and fresh herbs served
with sea salt roast potatoes

Butternut squash risotto (available)

14.25

With basil pesto, crispy sage,
roasted pumpkin seeds, parmesan

Add chargrilled chicken or roast salmon + 5.50 each

Howies Winter Salad

14.25

Puy lentil, cherry tomato, roasted sweet potato, spinach,
roasted red pepper, pickled carrots, toasted pumpkin seeds,
watercress and house dressing

Add chargrilled chicken or smoked salmon + 5.50 each

GRILL

*We work with Gilmour butchers from the Scottish Borders
who only use grass fed cattle from local farms*



Scottish grass fed 35 day dry-aged ribeye steak

25.95

225g / 8oz (available) + 12 supplement if part of offer

Scottish grass fed 35 day dry-aged fillet steak

29.95

170g / 6oz (available) + 14 supplement if part of offer

*All steaks served with salad and fries. Add peppercorn sauce,
or garlic and herb butter for + 2 each*

ALLERGEN AWARENESS

Vegetarian Vegan

Contains nuts

Dairy free

NGCI

Farm Assured

PUDDINGS

| | | | |
|---|------|---|-------|
| Howies famous banoffee pie | 7.95 | Two scoops of Mackie's ice cream | 6.25 |
| Biscuit base, toffee, banana, whipped cream and toasted almonds | | <i>Please ask your server for today's flavours</i> | |
| Traditional Scottish Cranachan | 7.95 | Duo of sorbets | 6.25 |
| Glengoyne 12 YO whisky vanilla cream, toasted oats and Scottish raspberry compote | | <i>Please ask your server for today's flavours</i> | |
| <i>We highly recommend a dram of our Glengoyne 15 YO 43% + 11.95</i> | | Affogato | 7.50 |
| Sticky toffee pudding | 7.95 | Two scoops of Mackie's vanilla ice cream, served alongside a shot of espresso | |
| Sea salt toffee sauce with Mackie's traditional ice cream | | <i>Add a shot of liqueur for the perfect serve + 4.50</i> | |
| Dark chocolate crèmeux | 7.95 | Iain Mellis artisan cheeses (available) | 12.95 |
| Chocolate soil served with blackcurrant and apple sorbet and orange purée | | Scottish cheese board – Clava Brie, St Andrews Cheddar and Strathdon blue with grapes, homemade Howies chutney and Scottish oatcakes + 5.95 supplement if part of offer | |

We recommend our favourite dessert wine, Château Septy Monbazillac, with all our desserts and cheese + 7.25 or Port – Quinta Do Noval LBV 50ml + 7.30

COCKTAILS, DESSERT WINE and AFTER LUNCH DRINKS

Bourbon lemon iced tea Collins Woodford Reserve, Glayva, brewed breakfast tea, lemon juice **10.95**

Espresso Martini Absolute vodka, Kuhlua, double espresso, sugar syrup **10.95**

Old Fashioned Malt of the moment, stirred slowly over ice with Aztec chocolate bitters, and orange twist **10.95**

| | | | |
|--|-------|-----------------------------|------|
| Château Septy | 7.25 | Remy Martin V.S.O.P. | 8.25 |
| Monbazillac France, 13%, 2013 (100ml) | | Cognac 40% (25ml) | |
| Artisan hot chocolate | 9.95 | Baileys Irish Cream | 6.20 |
| Baileys, Kuhlua, Glengoyne 12 YO, Grand Marnier, Glayva or Drambuie. | | Cream liqueur 17% (50ml) | |
| Disaronno Amaretto | 7.00 | Tia Maria | 4.75 |
| Italy 28% (50ml) | | Coffee liqueur 20% (25ml) | |
| Hennessy XO | 17.50 | Grand Marnier | 5.50 |
| Cognac 40% (25ml) | | Orange cognac 40% (25ml) | |

TEA and COFFEE

LIQUEUR COFFEES

| | |
|--|-----------|
| Artisan teas | each 3.20 |
| Scottish Brew, China Green Tea, Mojito Mint, Camomile Flowers, Earl Grey, Rooibos, Decaffeinated, Red Berry Splash, Lemon and Ginger | |
| Italian Aroma coffee | from 3.15 |
| Espresso, Americano, Flat White, Latte, Cappuccino, Macchiato (Plant-based milk alternative 50p) | |

Liqueur coffees (25ml)

each 7.95

(Monkey Shoulder 40%)

(Jameson, 40%)

(Tia Maria, 20%)

(Cognac, 40%)

(Luxardo Sambuca, 38%)

(17%)

THE GLENFIDDICH

18.55

The Glenfiddich distillery is known for many classical and well-loved drams, with this flight we celebrate and enjoy the journey as they step sideways and really flex their prowess with exciting dram after dram.

GLENFIDDICH XX – 47%

GLENFIDDICH ORCHARD – 43%

GLENFIDDICH FIRE & CANE – 43%

JAMES EADIE FLIGHT

23.00

Born from the brewing family of James Eadie, near Gleneagles, the name and status is carried on by James's great, great grandson who now independently sources and bottles some of the finest Scotch Whisky, specialising in cask finishes and small single batches.

LINDORES ABBEY ORIGINS

26.50

Take a journey from New Make Spirit all the way to the finished product. This Flight is the perfect tasting experience to understand the whisky making process.

LINDORES NEW MAKE SPIRIT – 63.5%

LINDORES MCDXCIV SINGLE MALT – 46%

LINDORES THE CASKS OF LINDORES II

SHERRY BUTTS – 49.4%

WHISKY FLIGHTS

3 x 25ml

TAKE A JOURNEY WITH US THROUGH A CAREFULLY CURATED SELECTION OF SCOTLAND'S FINEST DRAMS

GLENGOYNE FLIGHT

26.75

Glengoyne is a beautifully curated whisky which prides itself on using a way more relaxed approach to really ensure every single drop is the luxurious dram we have come to love and expect.

GLENCOYNE 12 YO – 43%

GLENCOYNE 15 YO – 43%

GLENCOYNE WHITE OAK – 48%



FRAGRANT DROPS FLIGHT

34.95

The divine duo Rachel and George of Keeble Casks explore Scotland to source small batch whiskies and only bottle them when they feel they are perfect for your consumption. These bottles won't be around for long nor are they thick on the ground, so dive in while you can.



THE TOP DRAWER GLENDRONACH PARLIAMENT 48% • GLENFIDDICH 21 YEAR OLD 40% • GLEN MORAY 21 YEAR OLD 46.3% **46.95**