

## 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**

EST. 1990

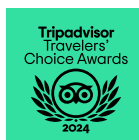
# HOWIES

— VICTORIA STREET —  
*Scottish, seasonal & seriously tasty*

## LUNCH

**2 COURSES 19.95**

Per person



## LOW and NO ALCOHOL

### Drivers spicy Margarita

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

### Rapsallion Seasonal Fizz

Rapsallion 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**

## 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) **7.65**

With freshly baked rosemary focaccia  
*Ask your server for today's tasty option*

**Cullen skink** (🌿 available) **8.75/14.25**

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

**Award winning traditional haggis** **8.75/14.25**

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

**Vegan haggis, neeps and tatties** **8.75/14.25**

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

**Roasted Jerusalem artichoke** (🌿 available) **8.75**

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

**Chicken, roast squash, leek and sage terrine** **8.75/14.25**

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

**Pan-seared Wild Scottish Wood Pigeon** **8.75**

with sautéed spinach, celeriac purée,  
fresh blackberries and jus  
*May contain shot*

**Belhaven duo – smoked salmon and** **13.15**

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

## 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**

## MAINS

**Pan-seared Peterhead cod** **15.35**

Served with purple beetroot purée, savoy cabbage,  
baby onions, garlic sautee potatoes, salsa verde  
*We highly recommend a 175ml of The Lane Chardonnay + 9.60*

**Chargrilled chicken breast** (🌿 available) **14.25**

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 bap, 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** + 12 supplement if part of offer

**Scottish grass fed 35 day dry-aged fillet steak** **29.95**

**170g / 6oz** + 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

This menu is subject to seasonal changes. Please see allergen information above. Please note, a discretionary 10% gratuity will be added to your bill. 100% of all service goes to the staff.

## PUDDINGS

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

*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, Kuhlva, 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

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

## TEA and COFFEE

**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

**Liqueur coffees (25ml)** each 7.95  
**Gaelic** (Monkey Shoulder 40%)  
**Irish** (Jameson, 40%)  
**Calypso** (Tia Maria, 20%)  
**French** (Cognac, 40%)  
**Italian** (Luxardo Sambuca, 38%)  
**Baileys latte** (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.*

GLENGOYNE 12 YO – 43%  
 GLENGOYNE 15 YO – 43%  
 GLENGOYNE 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**

**ALLERGEN AWARENESS** 🍷 Vegetarian 🍷 Vegan 🍷 Contains nuts 🍷 Dairy free 🍷 NGCI