

HOWIES

LUNCH MENU, TWO COURSES **19.95** per person

STARTERS

Cullen skink (🌿 available) **9.75 / 15.25**

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

Award winning traditional haggis **8.75 / 14.25**

With neeps, tatties and thyme jus (also available as a main)
Perfect with a dram of Glengoyne 12 yo 40% + 6.95

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

With a chive cream sauce (also available as a main)
Perfect with a dram of Glengoyne 12 yo 40% + 6.95

Chicken liver pâté (🌿 available) **8.75**

With a spiced sweet onion chutney and Scottish oatcakes

Soup of the day (🌿 available) **7.65**

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

Belhaven Scottish smoked salmon

(🌿 available) **13.15**

Homemade soda bread, pickled cucumber and lime and chive mayo. + 4.50 supplement if part of offer

Wild Scottish pigeon breast **8.75**

King oyster mushroom, black pudding, poached plum, jus
May contain shot

Roast baby courgette salad **8.75**

Purple radish, whipped vegan feta, compressed orange, chilli, pine nuts

MAINS

Catch of the day **17.35**

Please ask your server for today's fresh Scottish catch and garnish + 2.00 supplement if part of offer

Perthshire wild venison casserole **15.95**

Slowly cooked with red wine, seasonal vegetables and fresh herbs, served with sea salt roasted potatoes
May contain shot

Scottish pan-seared fillet of salmon **15.35**

Dill crushed potatoes, cauliflower purée, seasonal vegetables, tomato and basil salsa
Perfect with a glass of Albert Bichot Macon Lugny 10.75 (175ml)

Gilmour's grass-fed 170g/6oz beef burger **17.95**

With Howies homemade burger sauce, tomato and rocket in a brioche bun with skin on fries and coleslaw
Add bacon, haggis or cheese for + 2.25 each

Classic steak frites **25.95**

Scottish grass fed, 21 day, dry-aged, 6oz sirloin from Gilmour's butchers. Served with skin-on fries and homemade garlic and herb butter.
+ 7.00 supplement if part of offer

Asparagus and garden pea risotto **14.25**

(🌿 available) Grilled asparagus, spring onion and pea purée, pesto, crispy basil, Parmesan
Add chargilled chicken or roast salmon + 5.50 each

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

With mushrooms and spinach, mashed potatoes, tarragon and saffron cream sauce, herb oil

Howies Summer salad **14.25**

(🌿 available) Heritage tomato, baby gem, red onion, basil emulsion, vegan feta, pine nuts, oregano dressing
Add chargilled chicken or smoked salmon + 5.50 each

FROM THE GRILL

Scottish grass-fed, 35-day, dry-aged, 8oz/225g ribeye steak **29.95**

Steak is served with skin on fries and mixed leaf salad.

Add peppercorn sauce or garlic and herb butter for + 2.50 each. Add half lobster + 25.95.
+ 12.00 supplement if part of offer.



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



Scottish Belhaven Lobster **25.95** (half) **49.95** (whole)

Served with skin on fries and mixed leaf salad

HOWIES

SEASONAL APERITIFS

Worker Bee 10.95

Pickering's Gin, fresh lemon juice,
honey and ginger syrup

Hugo Spritz 10.95

Edinburgh Gin Elderflower liqueur,
Prosecco topped with soda

Grapefruit and Cucumber Cooler 7.95

Grapefruit cordial, fresh lime,
cucumber juice and tonic water

Howies Gunner 6.95

Ginger beer, Angostura bitters and fresh lime

Classic cocktails available

FOCCACIA, DIPS AND OLIVES

Freshly baked rosemary focaccia 3.95

with butter **or** extra virgin olive oil

Homemade houmous 2.95

Roast red pepper and walnut dip 2.95

Marinated mixed olives 4.95

SIDES

Skin-on fries 4.95

Add truffle mayo and grated Parmesan for 1.50

Crispy fried potatoes 5.75

With dill and garlic aioli

Broccoli with fresh garlic and chilli flakes 4.95

Roast sweet potato wedges 5.75

Yoghurt and chive dressing

Mixed salad 4.95

With house dressing

PUDDINGS

Howies famous banoffee pie 7.95

Biscuit base, toffee, banana, whipped cream and toasted almonds

Sticky toffee pudding 7.95

Sea salt toffee sauce with Mackie's traditional ice cream

Vanilla panna cotta 7.95

Fresh Scottish blackberries, citrus gel and homemade shortbread.
We highly recommend a dram of our Glengoyne 15 yo 43% + 11.95

Dark chocolate mousse 7.95

With homemade honeycomb, cherry gel, chocolate soil
and fresh raspberries

Two scoops of Mackie's ice cream 6.25

Please ask your server for today's flavours

Duo of sorbets 6.25

Please ask your server for today's flavours

Affogato 7.50

Two scoops of Mackie's vanilla ice cream, served alongside a shot
of espresso. *Add a shot of liqueur for the perfect serve + 4.50*

Iain Mellis Scottish Cheeseboard (available) 12.95

Clava Brie, St Andrews Cheddar and Kintyre blue,
with grapes, homemade Howies chutney and Scottish oatcakes
+ 5.95 supplement if part of offer

AFTER LUNCH DRINKS

Espresso martini 11.95

Absolute Vodka, Kahlua, double espresso,
sugar syrup

Smores and Smoke 14.75

Glengoyne 12yo, Bruichladdich Port Charlotte,
Marshmallow syrup

Mochaccino Cherry Manhattan 13.95

Edradour Whisky, Antica vermouth,
cherry bitters, Kahlua, chocolate bitters

The Glengoyne whisky flight (3 x 25ml serves) 28.95

Glengoyne 12 yo, Glengoyne 15 yo,
Glengoyne White Oak

More whisky flights available on the drinks menu.

**Food allergies and intolerances. Before ordering please
speak to our staff about your requirements.**

 Gluten free  Dairy free  Contains nuts
 Vegetarian  Vegan