

EST. 1990

HOWIES

— VICTORIA STREET —
Scottish, seasonal & seriously tasty

LUNCH

2 COURSES 19.95

Per person



SEASONAL COCKTAILS

Worker Bee

Pickering's Gin, fresh lemon juice,
honey and ginger syrup **10.95**

Peach Bellini

Crème de Pêche, white peach purée,
topped up with prosecco **10.95**

S'mores and Smoke

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

Mochaccino Cherry Manhattan

Edradour Whisky, Antica Formula Vermouth,
cherry syrup, Kahlua, chocolate bitters **13.95**

Classic cocktails available

LOW and NO ALCOHOL

Driver's spicy Margarita

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

Dreamy Piña Colada

Crossip Blazing Pineapple non-alcoholic spirit,
pineapple juice, coconut cream **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 **3.95** served with butter **or** extra virgin olive oil
 Homemade houmous **2.95** Howies marinated mixed olives **4.95** Roasted red pepper and walnut dip **3.95**

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

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*

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

Scottish smoked haddock, leek, potato and cream chowder.

Served with freshly baked rosemary focaccia

Scottish pheasant breast (🌿 available) **8.75**

Served with black pudding, wild garlic mayo,
Scottish wild berry purée, jus. *May contain shot*

Seasonal British asparagus **8.75**

Pea purée, whipped vegan feta, radish, leaves,
with a citrus gel and balsamic reduction

Belhaven Smokehouse (🌿+🌿 available) **13.15**

Scottish smoked salmon and charcoal smoked trout

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

Scottish game terrine (🌿 available) **8.75**

Served with homemade spiced apricot chutney,
watercress, oatcakes. *May contain shot*

SIDES

From 4.95 each

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

Crispy fried potatoes — with dill and garlic aioli — 5.75

Seasonal spring greens — daily seasonal selection

Roast sweet potato wedges — yoghurt & chive dressing — 5.75

Mixed salad (🌿 available) — with house dressing

MAINS

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

Wild Scottish venison and roast beetroot **15.95**

casserole

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

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

Tenderstem broccoli, mashed potatoes, tarragon
and saffron cream sauce, herb oil

Pan-seared Peterhead wild cod **15.35**

With herb crushed potatoes, garlic sautéed kale and
baby onions, whipped cod roe, lemon and caper dressing
We highly recommend a 175ml of The Lane Chardonnay + 9.60

Courgette & garden pea risotto (🌿 available) **14.25**

Topped with homemade basil pesto, parmesan and chives
Add chargrilled chicken or roast salmon + 5.50 each

Howies handmade 170g / 6oz beef burger **17.95**

On brioche bap, with Howies homemade burger sauce,
rocket, tomato and red onion with homemade slaw and fries
Add bacon, haggis or cheese for + 2.25 each

Howies spring salad **14.25**

Wild rice, Swiss chard, radish, spring onions, spinach, cherry
tomato, avocado and basil vinaigrette, herb croutons
(🌿 available, without the croutons)

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

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

Howies famous banoffee pie 🍷 Biscuit base, toffee, banana, whipped cream and toasted almonds	7.95	Sticky toffee pudding Sea salt toffee sauce with Mackie's traditional ice cream	7.95
Lemon posset 🌿 (available) With bramble purée, candied sugar lemon, shortbread <i>We highly recommend a dram of our Glengoyne 15 YO 43% + 11.95</i>	7.95	Duo of sorbets 🌿 🌿 <i>Please ask your server for today's flavours</i>	6.25
Two scoops of Mackie's ice cream 🌿 <i>Please ask your server for today's flavours</i>	6.25	Affogato 🌿 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
Dark chocolate mousse 🌿 🌿 With homemade honeycomb, cherry gel, chocolate soil and fresh raspberries	7.95	Iain Mellis artisan cheeses 🌿 (available) Scottish cheese board – Clava Brie, St Andrews Cheddar and Kintyre 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 12.50
Espresso Martini Absolut vodka, Kahlua, double espresso, sugar syrup 11.95
Old Fashioned Malt of the moment, stirred slowly over ice with Aztec chocolate bitters, and orange twist 11.95

Château Septy 🌿 Monbazillac France, 13%, 2013 (100ml)	7.25	Remy Martin V.S.O.P. Cognac 40% (25ml)	8.25
Artisan hot chocolate Baileys, Kahlua, Glengoyne 12 YO, Grand Marnier, Glayva, Frangelico or Drambuie.	9.95	Baileys Irish Cream Cream liqueur 17% (50ml)	6.20
Disaronno Amaretto Italy 28% (50ml)	7.00	Tia Maria Coffee liqueur 20% (25ml)	4.75
Hennessy XO Cognac 40% (25ml)	17.50	Grand Marnier 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 19.00

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 28.85

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**

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