

PERFECT SERVES

Raspberry Royale Edinburgh Raspberry
Gin liqueur topped up with
Charles de St Ceran sparkling wine **8.95**

Howies Rob Roy Single malt of the day
(please ask your server when ordering)
Angostura bitters **9.95**

The Bees Knees Sloe Gin with honey syrup,
fresh lemon juice, prosecco **8.95**

Sour Cherry Negroni Pickering's Gin,
Campari, cherry bitters,
fruit juice **9.95**

EST. 1990

HOWIES

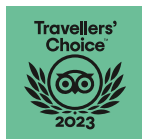
— VICTORIA STREET —
Scottish, seasonal & seriously tasty

LUNCH

2 COURSES 17.95

3 COURSES 21.95

Per person



LOW and NO ALCOHOL

Drivers G and T (0%)

Seedlip alcohol free gin,
Walter Gregor cucumber and
mint tonic, cucumber slice **5.85**

Rapscaillion Seasonal Fizz

Rapscaillion seasonal soda,
raspberry bitters, floral garnish **5.85**

Grapefruit and Cucumber Cooler

Grapefruit cordial, tonic water, fresh lime
juice, cucumber juice and basil leaves **5.85**

Howies Gunner Fentimans ginger beer,
Angostura bitters, squeeze of lime **5.50**

BREADS, DIPS AND OLIVES

Freshly baked rosemary focaccia, with butter **or** extra virgin olive oil and balsamic vinegar **2.20**

Houmous **✓** Black olive tapenade **each 2.20** House mixed olives **2.75**

STARTERS

also available as a main

Soup of the day **✓** **✶** **🌱** (🌱 available) **6.95**
Served with freshly baked focaccia
Ask your server for today's tasty option

Cullen skink (🌱 available) **7.25/11.95**
Scottish smoked haddock, leek, potato and cream chowder
Served with freshly baked focaccia

Award winning traditional haggis **7.25/11.95**
With neeps, tatties and thyme jus *We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + 5.95*

Vegetarian haggis, neeps and tatties **✓** **7.25/11.95**
Served with a chive cream sauce (✶ available)
We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + 5.95

Roasted and pickled cardamom spiced beetroot **7.25/11.95**
Red cabbage puree, whipped feta, balsamic vinegar dressing **✶** **🌱**

Scottish game, leek and cranberry terrine **7.25/11.95**
Spiced pear and apple chutney, toasted sourdough
🌱 (🌱 available)

Belhaven Smokehouse smoked salmon (🌱 available) **9.95**
Watercress and pickled cucumber salad, wasabi mayonnaise,
homemade soda bread + 2 supplement if part of offer

SIDES

4.20 each

Skinny fries **✓** **✶** **Glazed root vegetables** **✓** **✶**

Mixed salad with house dressing **✓** **✶**

Crispy fried potatoes with roast garlic mayo **✓** **✶**

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

MAINS

Pan fried fillet of hake (🌱 available) **12.75**
Crushed olive oil, black pepper potatoes, mustard roast
carrots, walnut and lemon pesto

Chargrilled chicken breast **🌱** **11.95**
Mash potato, cauliflower puree, roast cauliflower,
wild mushrooms and red wine jus

Casserole of the day **🌱** **11.95**
With rosemary roasted baby potatoes

Catch of the day **✶** **14.75**
Please ask your server for today's fresh Scottish catch
and garnish + 2 supplement if part of offer

Howies handmade 170g / 6oz beef burger **🌱** **11.95**
Red cabbage slaw and fries
Add bacon, cheese or haggis for + 1.85 each

Butternut squash risotto **🌱** **✓** (✶ available) **11.95**
With parsley pesto, parmesan and kale crisp
Add chicken or salmon + 5

Cauliflower steak with seasonal root vegetables **✶** **🌱** **11.95**
Red onion gravy, Brussels sprouts and roast potatoes

GRILL

Scottish grass fed 35 day aged ribeye steak **22.95**
225g / 8oz **🌱** + 9 supplement if part of offer








Scottish grass fed 35 day fillet steak **24.95**
170g / 6oz **🌱** + 11 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 note, a discretionary 10% gratuity will be added to you bill. Please see allergen information above.

PUDDINGS

Chocolate crèmeux  Blackberry gel, blackberry sorbet, chocolate soil 7.95	Two scoops of Mackie's ice cream  <i>Please ask your server for today's flavours</i> 5.95
Howies famous banoffee pie  Biscuit base, toffee, banana, whipped cream and toasted almonds 7.50	Affogato  Two scoops of Mackie's ice cream, drowned in a shot of espresso <i>add a liqueur (25ml) for +4.15</i> 7.50
Scottish roast plum Cranachan  Crème diplomat, plum compôte and oaty flapjack 7.95	Ian Mellis artisan cheeses  Clava Brie, Connage Gouda, St Andrews cheddar and Hebridean Blue with grapes, Howies chutney and Arran Oaties + 3.95 supplement if part of offer 10.95
Sticky toffee pudding Sea salt toffee sauce with Mackie's traditional ice cream 7.50	
Duo of sorbets  <i>Please ask your server for today's flavours</i> 5.95	

We recommend our favourite dessert wine, Château Septy Monbazillac, with all our desserts and cheese + 6.85 or Port – Quinta Do Noval LBV 50ml + 7.30

COCKTAILS, DESSERT WINE and AFTER LUNCH DRINKS

Artisan hot chocolate <i>straight up or with a choice of spirit:</i> 7.75 Baileys, Kuhlva, Glengoyne 10 YO, Grand Marnier, Glayva and Drambuie	Amaretto Italy 28% (50ml) 7.00
Smashed Apple Toddy 7.95 Thistly cross cider, calvados, lemon juice, honey, cinnamon	Hennessy XO Cognac 40% (25ml) 17.50
Espresso Martini 9.95	Remy Martin V.S.O.P. Cognac 40% (25ml) 8.25
Old Fashioned 9.95	Baileys Irish Cream Cream liqueur 17% (50ml) 6.20
Château Septy  Monbazillac France, 13%, 2013 (100ml) 6.85	Tia Maria Coffee liqueur 20% (25ml) 4.75
	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 2.70 Espresso, Americano, flat white, latte, cappuccino, macchiato <i>(Plant-based milk alternative 50p)</i>	

LIQUEUR COFFEES

Liqueur coffees (25ml) each 7.15	
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
GLENFIDDICH ORCHARD
GLENFIDDICH FIRE & CANE

GLENGOYNE FLIGHT 23.85

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 10 YO
GLENGOYNE 12 YO
GLENGOYNE 15 YO

TAMDHU FLIGHT 23.00

Tamdhu hides in the dense forest of Speyside in the guise of a train station and delivers the most stunning sherry cask drams which evoke memories of homemade cakes and desserts.

TAMDHU 12 YO
TAMDHU 15 YO
TAMDHU BATCH STRENGTH

SEAWEED AND SMOKE 26.05

Smoky, salty and all the coastal sea air.

KILCHOMAN MACHIR BAY
BUNNAHABHIAN STIUIREADAIR
BRUICHLADDICH PORT CHARLOTTE
ISLAY BARLEY

NEW TO US AND NEW TO YOU 27.95

A flight filled with new bottlings added to our back bar after making a big splash in the world of whisky and the award shows.

LINDORES ABBEY
GLASGOW 1770 THE ORIGINAL
ISLE OF RAASAY

EDINBURGH DISCOVERY FLIGHT 24.95

Showcasing stunning examples of Scotland's finest distilleries lovingly cared for and bottled at their local lowland bonded warehouse.

SPEYSIDE 7 YO
HIGHLAND 9 YO
ISLAY 9 YO

WHISKY FLIGHTS 3 x 25ml

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



THE TOP DRAWER GLENDRONACH PARLIAMENT • GLENFIDDICH 21 YEAR OLD • JOHNNY WALKER BLUE LABEL 44.95

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