

SEASONAL COCKTAILS

Peach & Strawberry Fizz

Edinburgh Classic Gin, Lucky Liqueurs Peach, strawberries, lemon juice, gomme, soda top up **11.95**

Caledonian Sour

Glengoyne 12 YO, apple juice, aquafaba, honey, citrus **11.95**

Blackberry Lemonade

Coldsnap Vodka, gomme, lemon juice, blackberry purée **11.75**

Calton Sunset

Bacardi, Lucky Liqueurs Passionfruit, Green Chartreuse, pineapple juice, cherry bitters **12.55**

EST. 1990

HOWIES

— WATERLOO PLACE —
Scottish, seasonal & seriously tasty

DINNER

EARLY DINING 2 COURSES 24.95

Per person

Sunday to Thursday order by 6.30pm

TripAdvisor
Travellers'
Choice Awards



LOW and NO ALCOHOL

Driver's G&T Tanqueray 0.0% Gin, tonic water, herbs **6.95**

Elderflower Freetz Fresh apple juice, elderflower cordial, grapefruit bitters, lemon juice and soda **7.25**

RapsCALLION Fizz RapsCALLION soda with seasonal bitters **7.95**

Flora No Dora

Tanqueray 0.0% Gin, raspberry, lime, topped with ginger beer **8.95**

Virgin Paloma Almave Blanco non-alcoholic blue agave spirit, fresh grapefruit, lime juice and pink lemonade **8.50**

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** Marinated mixed olives **4.95**

STARTERS

Soup of the day	8.75
With freshly baked rosemary focaccia <i>Ask your server for today's tasty option</i>	
Cullen skink	9.25
Scottish smoked haddock, leek, potato and cream chowder, with freshly baked rosemary focaccia	
Award winning traditional haggis	9.25
With neeps, tatties and thyme jus <i>We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + 6.95</i>	
Vegetarian haggis, neeps and tatties	9.25
With a chive cream sauce <i>We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + 6.95</i>	
Cauliflower and courgette pakora	9.25
Rocket and pickled red chillies, with curried houmous	
Scottish game terrine	9.25
Served with homemade spiced apricot chutney, watercress, focaccia toasts. <i>May contain shot</i>	
Steamed Shetland mussels	9.25
With a garlic and white wine cream sauce <i>Add some freshly baked focaccia for +2.95</i>	
Belhaven Smokehouse (available)	13.15
Scottish smoked salmon and charcoal smoked trout Pickled fennel, lemon aioli, homemade crowdie and chive bread + <i>4.50 supplement if part of offer</i>	

SIDES

From 4.25 each

Isle of Mull cheddar mac & cheese - 5.50 <i>Add bacon for 1.25</i>
Garlic and herb butter sautéed veg - 5.25
Sea salt skin on fries - 4.95 <i>Add truffle mayo & parmesan + 1.50</i>
Mixed leaf salad - 4.25 <i>With mustard and lemon dressing</i>
Tempura onion rings - 4.95
Sautéed tender stem broccoli with maple candied bacon - 4.95
Roast orange carrots with spiced almonds - 4.95

MAINS

Catch of the day	23.95
Please ask your server for today's fresh Scottish catch and garnish + <i>2 supplement if part of offer</i>	
Slow cooked pork belly	27.95
With braised leek, crispy polenta, apple chutney, charred hispi cabbage, pork jus <i>+ 7 supplement if part of offer.</i>	
Pan seared Scottish salmon	21.95
With sweet potato purée, cauliflower and quinoa herb salad, salsify crisps <i>Perfect with a glass of the The Lane Chardonnay from our cellar + 9.60 for 175ml glass</i>	
Chargrilled chicken breast	21.95
With caramelised onion and saffron potatoes, sautéed spring greens, garden peas, wild garlic and spinach cream sauce	
Perthshire wild venison casserole	21.50
Slowly cooked with red wine, roasted beetroot and fresh herbs served with sea salt roast potatoes. <i>May contain shot Perfect with a glass of our Rioja Campillo + 9.65 (175ml)</i>	
Celeriac 'schnitzel'	18.95
With a tomato and butterbean purée, charred tender stem broccoli and kale, salsa verde	
Fresh spring salad	17.95
British asparagus, garden peas, radicchio, rocket, lemon and mint dressing with vegan feta, toasted pumpkin seeds and pecans <i>Add chicken or smoked salmon + 5.50 each</i>	

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 225g / 8oz + <i>12 supplement if part of offer</i>	29.95
Scottish grass fed 35 day dry-aged fillet steak 170g / 6oz + <i>14 supplement if part of offer</i>	31.95
<i>All steaks served with salad and fries. Add peppercorn sauce, blue cheese sauce or garlic and herb butter for + 2 each</i>	

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	Chocolate cremeaux 🥞 🌿 Crunchy homemade granola with poached rhubarb 7.95
Sticky toffee pudding Sea salt toffee sauce with Mackie's traditional ice cream 7.95	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
Howies chocolate sundae 🍦 With homemade brownie pieces, toasted pecans, Mackie's ice cream and topped with whipped cream and warm fudge sauce 8.95	Duo of Langshaw's 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	Iain Mellis artisan cheeses 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 (100ml) + 7.25 or Port – *Quinta Do Noval LBV (50ml)* + 7.30

DESSERT COCKTAILS

Tiramisu Martini Coldsnap Vodka, Baileys, Tiramisu syrup, espresso and cream 12.95
Strawberry Cheesecake Strawberries, Mozart White Chocolate Liqueur, vanilla, lemon syrup, shortbread crumbs 11.95
White Rabbit Edinburgh Classic Gin, Amaretto, cream, lemon syrup, vanilla syrup 11.95

DESSERT WINE and AFTER DINNER DRINKS

Château Septy 🌿 Dessert wine. Monbazillac France, 13%, 2018 (100ml) 7.25	Baileys Irish Cream Cream liqueur 17% (50ml) 6.20
Disaronno Amaretto Italy 28% (50ml) 7.00	San Emilio Pedro Ximenez Solera Reserva Spain 17% (50ml) 7.50
Janneau V.S.O.P. Armagnac 40% (25ml) 7.95	Hennessy V.S.O.P. Cognac 40% (25ml) 8.25

TEA and COFFEE

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

LIQUEUR COFFEES

Liqueur coffees (25ml) each 7.95	(Grouse Whisky, 40%) (Jameson, 40%) (Tia Maria, 20%) (Cognac, 40%) (Amaretto, 28%) (17%)
Gaelic Irish Calypso French Italian Baileys latte	

WHISKY FLIGHTS 3 x 25ml

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

MALT OF THE MONTH –
Ask our staff for description and price

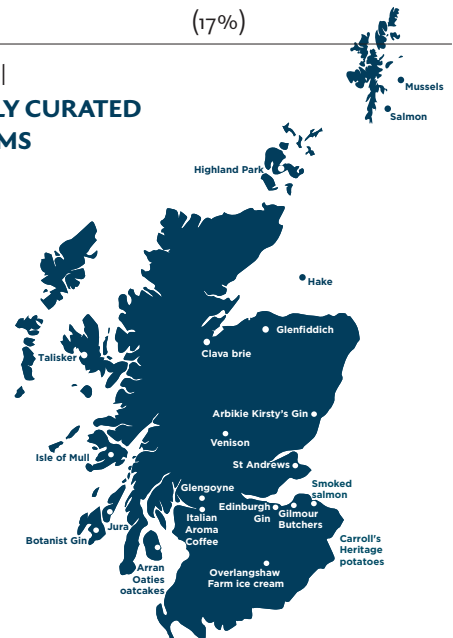
THE CRAFT 19.40
 GLENGARIOCH 12 YO
 HIGHLAND PARK 12 YO
 GLENMORANGIE QUINTA RUBAN

THE HIGHLAND 24.45
 GLENMORANGIE LASANTA
 ABERFELDY 12 YO
 DALMORE PORT WOOD

THE GLENFIDDICH 18.95
 GLENFIDDICH ORCHARD
 GLENFIDDICH PROJECT XX
 GLENFIDDICH FIRE & CANE

GLENGOYNE FLIGHT 28.95
 GLENGOYNE 12 YO
 GLENGOYNE 15 YO
 GLENGOYNE WHITE OAK

THE TOP DRAWER 58.90
 CRAIGELLACHIE 17 YO
 GLENFIDDICH 21 YO
 BALVENIE 21 YO PORTWOOD





EST. 1990

HOWIES

— RESTAURANT —

NON GLUTEN CONTAINING INGREDIENTS MENU

DINNER 2 courses 24.95 | per person. Available Sunday - Thursday | order by 6.30pm

STARTERS

Soup of the day - gluten free oatcakes, please ask your server for today's option **8.75** (V) (DF) (VGN)

Cullen skink - Scottish smoked haddock, leeks, potatoes & cream chowder, gluten free oatcakes **9.25**

Steamed Shetland mussels - in a white wine, garlic and cream sauce **9.25**

Cauliflower and courgette pakora - with curried hummus peppery rocket and pickled red chillies
9.25 (DF) (V) (VGN)

Scottish game terrine - served homemade spiced apricot chutney, watercress, and gluten free oatcakes
9.25 (DF) *May contain shot*

Belhaven Smokehouse Scottish smoked salmon and charcoal smoked trout - with lemon aioli, pickled fennel & gluten free oatcakes **13.15** + *4.50 supplement if part of offer*

MAINS

Perthshire wild venison casserole - slow cooked with red wine, roasted beetroot and fresh herbs served with sea salt roast potatoes **21.50** (DF) *May contain shot*

Slow cooked pork belly - with braised leek, crispy polenta, apple chutney, charred hispi cabbage, pork jus
27.95 + *7.00 supplement if part of offer.*

Pan seared Scottish salmon - with sweet potato purée, cauliflower & quinoa herb salad, salsify crisps **21.95** (DF)
Perfect with a glass of the The Lane Chardonnay from our cellar + 9.60 for 175ml glass

Catch of the day - please ask your server for today's fresh Scottish catch **23.95** (DF)
+ 2.00 supplement if part of offer

Chargrilled chicken breast - with caramelised onion and saffron potatoes, sautéed spring greens, garden peas, wild garlic and spinach cream sauce **21.95**

Celeriac 'schnitzel' - with a tomato and butterbean purée, charred tender stem broccoli and kale, salsa verde
18.95 (VGN)

Fresh spring salad - British asparagus, garden peas, radicchio, rocket, lemon and mint dressing with vegan feta, toasted pumpkin seeds and pecans **17.95** (VGN) (N)
+ add chargrilled chicken or smoked salmon for + 5.50 each

GRILL

Scottish grass fed 35 day dry-aged ribeye steak 225g/8oz 29.95 (DF) *(+ 12.00 supplement if part of offer)*

Scottish grass fed 35 day dry-fillet steak 170/6oz 31.95 (DF) *(+ 14.00 supplement if part of offer)*

Steaks served with fries & house salad + *add peppercorn sauce, blue cheese sauce or garlic butter for 2.00 each*

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

SIDES - From 4.25 each

Garlic and herb butter sautéed veg 4.95 (V)

Sea salt skin on fries 4.95 (V) *add truffle mayonnaise and grated parmesan for 1.50*

Mixed leaf salad 4.25 (V) - with mustard and lemon dressing

Sautéed tender stem broccoli with maple candied bacon 4.95

Roast orange carrots with spiced almonds 4.95 (V) (N)

PUDDINGS

Howies chocoalte brownie sundae - Mackie's vanilla ice-cream, brownie pieces, toasted pecans, topped with warm fudge sauce, & whipped cream **8.95** (N)

Chocolate cremeaux - Crunchy homemade granola with poached rhubarb **7.95** (DF) (VGN)

Duo of Langshaw's sorbet - *ask your server for today's flavours* **6.25** (DF) (VGN)

Two scoops of ice cream - *ask your server for today's flavours* **6.25**

Affogato - two scoops of Mackie's ice-cream served alongside a shot of espresso **7.50**
add a shot of liqueur for the perfect serve 4.50

Selection of Iain Mellis artisan cheeses - Scottish cheese board - Clava Brie, St Andrews Cheddar, and Kintyre Blue with grapes, homemade Howies chutney and gluten free oatcakes
12.95 + *5.95 supplement if part of offer*

(V) Vegetarian (VGN) Vegan (N) Contains nuts (DF) Dairy free

We source our produce from various local suppliers, and therefore we cannot 100% guarantee that our dishes are allergen free.

Menu subject to seasonal changes.

Please note, a 10% discretionary service charge will be added to your bill. 100% of gratuities are distributed to our wonderful team.

KIDS MENU

2 courses 7.50 - 3 courses 9.00

STARTERS

Soup of the day - served with homemade bread (V) (VGN) (DF) (NGCI available)

MAINS

Freshly crumbed chicken goujons - with peas & French fries (DF)

Macaroni Cheese - with St Andrews Farmhouse cheddar (V)

Freshly battered fish fillet - with peas & French fries (DF)

Haggis, neeps & tatties (we also have vegetarian haggis!)

DESSERT

Mackie's original dairy ice-cream - with caramel or chocolate sauce

DRINKS

Fresh juice or soft drink - £2.95

Freshly squeezed orange juice, cloudy apple juice, fanta, lemonade, coca-cola or diet coke

(V) Vegetarian (VGN) Vegan (N) Contains nuts (DF) Dairy free

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Menu subject to seasonal changes.

