

SEASONAL COCKTAILS

Winter Leaves

Maker's Mark bourbon, Disaronno Amaretto, Pumpkin purée and lemon juice **11.50**

Spiced cranberry Margarita

Patron Silver tequila, Cointreau, cranberry juice, cinnamon syrup, lime juice **10.50**

Hindle's Old Fashioned

El Jimador Anejo Tequila, Lucky Liqueurs Apple liqueur, caramel syrup & old fashioned bitters **11.95**

Pear Noir

Xante Pear Brandy, Edinburgh Mulled Gin, Santa Florentina Malbec and honey **11.95**

Peach House

Langs Spiced rum, Lucky Liqueurs Peach and Passion liqueur, ginger, vanilla syrup, passion fruit, lime juice and aquafaba **10.95**

EST. 1990

HOWIES

— WATERLOO PLACE —
Scottish, seasonal & seriously tasty

LUNCH

2 COURSES 19.95

Per person



LOW and NO ALCOHOL

Drivers 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 **7.95**

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

also available as a main

Soup of the day **7.65**

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

Cullen skink **8.75/14.25**

Scottish smoked haddock, leek, potato and cream chowder, 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 as the perfect accompaniment! + 6.95

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

With a chive cream sauce (available)
We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + 6.95

Pheasant and guinea fowl terrine **8.75**

With a caramelised clementine and apple chutney and Scottish oatcakes
May contain shot

Spiced sweetcorn and spring onion fritters **8.75**

With a coconut and pomegranate yoghurt, finished with crispy shallots and chilli

Belhaven duo – smoked salmon and charcoal smoked trout (available) **13.15**

With herb crème fraîche, pickled cucumber, lemon, and Scottish oatcakes + 4.50 supplement if part of offer

SIDES

From 4.25 each

Mixed leaf salad – With mustard and lemon dressing – **4.25**

Sea salt skin on fries – **4.95**

Add truffle mayo and grated parmesan + 1.50

Maple and sage roast winter vegetables – **5.25**

Pigs in blankets – with a mustard, honey glaze – **5.75**

MAINS

Wild Scottish venison and roast celeriac casserole **14.25**

Wild venison from Perthshire, slowly cooked with red wine, roasted celeriac, chestnut mushrooms and cranberries, served with herb-roasted potatoes

Pan roast Peterhead cod **15.35**

Mushroom and ginger soy broth, new potato, samphire and shimeji mushroom
Perfect with a glass of the The Lane Chardonnay from our cellar + 9.60 for 175ml glass

Roast winter celeriac and shawarma **14.25**

spiced haricot bean cassoulet
Roast celeriac and haricot beans in a rich shawarma spiced sauce finished with crispy leeks, riata and flat bread
Add chargrilled chicken + 5.50

Chargrilled breast available) **14.25**

of chicken supreme
Tarragon and parsley crushed potatoes, confit garlic purée, charred baby leeks and a mustard cream sauce

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

With Howies homemade burger sauce, and baby gem lettuce in an artisan bun with coleslaw, and skin on fries
Add bacon, cheese or haggis for + 1.95 each

Howies winter salad **14.25**

Maple roasted parsnip, crispy chicory, rocket, toasted pecans, roasted Brussels sprouts, apple cider vinaigrette
Add 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

All steaks served with salad and fries. Add peppercorn sauce, blue cheese 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

Howies famous banoffee pie 🥥	7.95	Affogato	7.50
Biscuit base, toffee, banana, whipped cream and toasted almonds		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>	
Sticky toffee pudding	7.95	Winter spiced plum and 🍷	7.95
Sea salt toffee sauce with Mackie's traditional ice cream		East Lothian apple crumble	
		with brown sugar crumb and crème anglaise	
Howies chocolate sundae 🍫	8.95	Duo of Langshaw's sorbets 🍷	6.25
With homemade brownie pieces, toasted pecans, Mackie's ice cream and topped with whipped cream and warm fudge sauce		<i>Please ask your server for today's flavours</i>	
Two scoops of Mackie's ice cream	6.25	Iain Mellis artisan cheeses	12.95
<i>Please ask your server for today's flavours</i>		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	

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	11.95
Vanilla Sky Lucky Liqueurs passionfruit, Mozart White Chocolate Liqueur, Edinburgh Plum & Vanilla gin liqueur and pineapple juice	11.25
Moulin Rouge Crème de Mûre, Creme de Cacao, Coldsnap vodka and fresh cream (🍷 available)	11.25
Snow Business Havana 7 rum, Frangelico, Velvet Falernum, Coconut milk and vanilla syrup	11.25

DESSERT WINE and AFTER LUNCH DRINKS

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

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 (<i>Plant-based milk alternative 50p</i>)	

LIQUEUR COFFEES

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

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

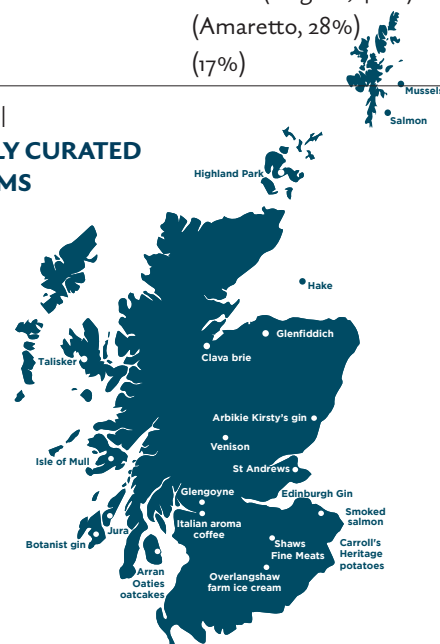
THE CRAFT 19.40
GLENARIOCH 12 YO
HIGHLAND PARK 12 YO
GLENMORANGIE QUINTA RUBAN

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

LUNCH 2 courses 19.95 | per person

STARTERS

- Soup of the day** – gluten free oatcakes, please ask your server for today's option **7.65** (V) (DF) (VGN)
Cullen skink – Scottish smoked haddock, leeks, potatoes & cream chowder, gluten free oatcakes **8.75**
Belhaven smoked mackerel & sumac paté – with pickled fennel, lemon purée and gluten free oatcakes **8.50**
Spiced sweetcorn and spring onion fritters – With a coconut and pomegranate yoghurt, finished with crispy shallots and chilli **8.75** (DF) (V) (VGN)
Pheasant and guinea fowl terrine – With a caramelised clementine and apple chutney and Scottish oatcakes **8.75** (DF) *May contain shot*
Belhaven duo – smoked salmon and charcoal smoked trout – with herb crème fraîche pickled cucumber, and lemon with gluten free oatcakes **13.15 + 4.50 supplement if part of offer (DF available)**

MAINS

- Wild Scottish venison and roast celeriac casserole** – Wild venison from Perthshire, slowly cooked with red wine, roasted celeriac, chestnut mushrooms and cranberries, served with herb-roasted potatoes **14.25** (DF)
Pan roast Peterhead cod – Mushroom and ginger soy broth, new potato, samphire and shimeji mushrooms (N) **15.35**
Perfect with a glass of the The Lane Chardonnay from our cellar + 9.60 for 175ml glass
Chargrilled breast of chicken supreme – Tarragon and parsley crushed potatoes, confit garlic purée, charred baby leeks and a mustard cream sauce **14.25**
Roast winter celeriac and shawarma spiced haricot bean cassoulet – Roast celeriac and haricot beans in a rich shawarma spiced sauce finished with crispy leeks, riata **14.25** (DF) (V) (VGN) *+ add chargrilled chicken for + 5.50*
Howies winter salad – Maple roasted parsnip, crispy chicory, rocket, toasted pecans, roasted Brussels sprouts, apple cider vinaigrette **14.25** (DF) (V) (VGN) (N) *+ add chargrilled chicken or smoked salmon for + 5.50 each*

GRILL

- Scottish grass fed 35 day dry-aged ribeye steak 225g/8oz 25.95** (DF) *(+ 12.00 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

- Mixed leaf salad** (V) – with mustard and lemon dressing **4.25**
Sea salt skin on fries 4.95 (V) *add truffle mayonnaise and grated parmesan for 1.50*
Maple and sage roast winter vegetables 5.25 (V)
Pigs in blankets – with a mustard, honey glaze **5.75**

PUDDINGS

- Howies fudge brownie sundae** – Mackie's vanilla ice-cream, brownie pieces, toasted pecans, topped with warm fudge sauce, & whipped cream **8.95** (N)
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**
Winter spiced plum and East Lothian apple crumble (VGN) with brown sugar crumb and crème anglaise **7.95**
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 – Clava Brie, St Andrews Cheddar, and Strathdon Blue with grapes, homemade Howies chutney and Scottish 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 see allergen information above.

Please note, a discretionary 10% gratuity will be added to your bill. 100% of all service goes to the staff.

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

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