

SEASONAL COCKTAILS

Autumn Leaves

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

Rose Pink Cadillac

Tanqueray 10 Gin, Sarti Rosa, Velvet Falernum with orange bitters and lime juice. **10.55**

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

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

7.65

Cullen skink

Scottish smoked haddock, leek, potato and cream chowder, with freshly baked rosemary focaccia

8.75/14.25

Award winning traditional haggis

With neeps, tatties and thyme jus
We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + 6.95

8.75/14.25

Vegetarian haggis, neeps and tatties

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

8.75/14.25

Confit chicken leg, roast squash and sage terrine

With burnt pear and smoked chilli chutney and Scottish oatcakes

8.75

Belhaven smoked Scottish mackerel paté

With sumac, pickled fennel, lemon purée and rosemary focaccia toast

8.50

Spiced sweetcorn and spring onion fritters

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

8.75

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

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

13.15

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

Isle of Mull cheddar mac and cheese – **5.50** *Add chorizo for 1.25*

Tempura onion rings – **4.95**

Add truffle mayo & grated parmesan + 1.50

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

Maple and sage roast vegetables – **4.95**

MAINS

Wild Scottish venison and roast beetroot casserole

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

14.25

Pan fried Scottish salmon

With braised red cabbage, roast fennel, celeriac purée, confit potato and chestnut crumb *Perfect with a glass of the The Lane Chardonnay from our cellar + 9.60 for 175ml glass*

15.35

Catch of the day

Please ask your server for today's fresh Scottish catch and garnish + 2 supplement if part of offer

17.35

Wild Scottish mushroom and tarragon risotto

Porcini mushroom stock, finished with a hazelnut crumb
Add chargrilled chicken + 5.50

14.25

Marinated roast breast of chicken supreme

With red wine braised Puy lentils, smoked bacon, tomato emulsion and crispy oyster mushroom

14.25

Howies handmade 170g / 6oz beef burger

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*

17.95

Maple roast parsnip salad

Crispy chicory, rocket, toasted pecans, roasted Brussels sprouts, apple cider vinaigrette
Add chargrilled chicken or smoked salmon + 5.50 each

14.25

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, 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	Apple strudel choux buns 🥥	7.95
Biscuit base, toffee, banana, whipped cream and toasted almonds		Cinnamon and apple stuffed choux buns, plum coulis, candied walnut, with vanilla ice cream	
Sticky toffee pudding	7.95	<i>Pairs perfectly with our Château Septy dessert wine — 7.25</i>	
Sea salt toffee sauce with Mackie's traditional ice cream		Chocolate and orange tort 🍷 🍷 🍷	7.95
Howies chocolate sundae 🥥	8.95	With cinder toffee, raspberry sorbet and lemon purée	
With homemade brownie pieces, toasted pecans, Mackie's ice cream and topped with whipped cream and warm fudge sauce		Duo of Langshaw's sorbets 🍷 🍷	6.25
Two scoops of Mackie's ice cream	6.25	<i>Please ask your server for today's flavours</i>	
<i>Please ask your server for today's flavours</i>		Iain Mellis artisan cheeses	12.95
Affogato	7.50	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	
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>			

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

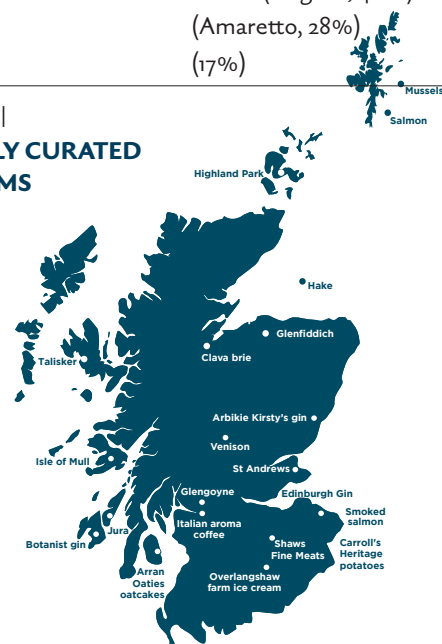
THE CRAFT 19.40
GLENARIOCH 12 YO
HIGHLAND PARK 12 YO
GLENMORANGIE QUINTA RUBAN

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





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 chili, pomegranate and a coconut yoghurt finished with crispy shallots **8.75** (DF) (V) (VGN)
Confit chicken leg, roast squash and sage terrine – with burnt pear and smoked chilli chutney and gluten free oatcakes **8.75** (DF)
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

- Scottish venison and beetroot casserole** – served with roasted rosemary and sea salt potatoes **14.25** (DF)
Pan fried Scottish salmon – with braised red cabbage, roast fennel, celeriac purée, confit potato and chestnut crumb (N) **15.35**
Perfect with a glass of the The Lane Chardonnay from our cellar + 9.60 for 175ml glass
Marinated roast breast of chicken supreme – with red wine braised Puy lentils, smoked bacon, tomato emulsion and crispy oyster mushroom **14.25**
Catch of the day – please ask your server for today's fresh Scottish catch and garnish **17.35**
+ 2.00 supplement if part of offer
Wild Scottish mushroom and tarragon risotto – porcini mushroom stock, finished with a hazelnut crumb **14.25** (V) (DF available (N) + add chargrilled chicken + 5.50
Maple roast parsnip salad – crispy chicory, rocket, toasted pecans, roasted Brussels sprouts, apple cider vinaigrette **14.25** (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)
Scottish grass fed 35 day dry-aged fillet steak 170g/6oz 29.95 (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

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

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**
Chocolate and orange tort (VEG) with cinder toffee, raspberry sorbet and lemon purée **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 – Hebridean blue, Clava brie & St Andrew's cheddar 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

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