

LUNCH MENU

LUNCH MENU, TWO COURSES **19.95** per person

SEASONAL APERITIFS

Hugo Spritz 10.95

Edinburgh Gin Elderflower liqueur, Prosecco, topped with soda

Peach and Strawberry Fizz 11.95

Edinburgh Classic Gin, Lucky Liqueurs Peach, strawberries, lemon juice, gomme and soda

Flora No Dora 8.95

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

Elderflower Freetz 7.25

Fresh apple juice, elderflower cordial, grapefruit bitters, lemon juice and soda

Classic cocktails available

FOCACCIA, DIPS AND OLIVES

Freshly baked rosemary focaccia 3.95

with butter or extra virgin olive oil

Homemade houmous 2.95

Homemade black olive tapenade 2.95

Chef's marinated Mediterranean mixed olives 4.95

RECOMMENDED SIDES

Isle of Mull cheddar mac and cheese 5.95

Add bacon + 1.25

Garlic and herb butter sautéed veg 5.25

Sea salt skin on fries 4.95

Add truffle mayo and parmesan + 1.50

Mixed leaf salad 4.25

With mustard and lemon dressing

New season garlic and rosemary roasted potatoes 4.95

Roast carrots with spiced almonds 4.95

STARTERS

Award winning traditional haggis 8.75 / 14.25

With neeps, tatties and thyme jus (also available as a main)
Perfect with a dram of Glengoyne 12 yo 40% + 6.95

Vegan haggis, neeps and tatties 8.75 / 14.25

With a chive cream sauce (also available as a main)
Perfect with a dram of Glengoyne 12 yo 40% + 6.95

Cullen skink (available) 9.75 / 15.25

Scottish smoked haddock, leek, potato and cream chowder
Served with freshly baked rosemary focaccia (also available as a main)

Chicken liver pâté (available) 8.75

With spiced sweet onion chutney and focaccia toasts

Seasonal soup of the day (available) 7.65

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

Belhaven Scottish smoked salmon (available) 13.15

Pickled fennel, lemon aioli, homemade crowdie and chive bread
+ 4.50 supplement if part of offer

Kames of Oban cold smoked trout rillettes 8.50 (available)

Crème fraîche, lemon and tarragon, focaccia toasts

Stuffed aubergine salad 8.75

Whipped vegan feta, tomato, red pepper, rocket, garlic olive oil dressing, toasted sunflower seeds

MAINS

Catch of the day 17.35

Please ask your server for today's fresh Scottish fish and garnish
+ 2.00 supplement if part of offer

Perthshire wild venison casserole 15.95

Slowly cooked with red wine, carrots, beetroot, fresh herbs
May contain shot

We recommend roasted garlic and rosemary potatoes + 4.00

Pan-seared Scottish salmon 15.35

With pommes anna, mint crushed peas, tartare hollandaise and crispy shallots

Perfect with a glass of Albert Bichot Macon Lugny 10.75 (175ml)

Miso roast sweet potato 15.50

Soy glazed bok choy, ginger and coriander yoghurt, crispy chilli

Classic steak frites 25.95

Scottish grass fed, 21 day, dry-aged, 6oz sirloin from Gilmour's butchers. Served with skin-on fries and homemade garlic and herb butter.
+ 7.00 supplement if part of offer

Gilmour's grass-fed 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, haggis or cheese for + 2.25 each

Chargrilled chicken breast 15.25

With edamame bean, sweetcorn and kale succotash, bacon jam and BBQ jus

Howies classic Caesar salad (available) 15.95

Baby gem, Parmesan Reggiano, anchovies, homemade Caesar dressing and focaccia croutons
Add chargrilled chicken + 6.00

FROM THE GRILL

Scottish grass-fed, 35-day, dry-aged, 8oz/225g ribeye steak 29.95

Served with skin on fries and mixed leaf salad

Add peppercorn sauce or garlic and herb butter for + 2.50 each. Add half lobster + 26.95
+ 12.00 supplement if part of offer.



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



Scottish Belhaven Lobster 28.95 (half) 48.95 (whole)

Served hot with garlic butter, skin on fries and mixed leaf salad

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

PUDDINGS

Howies famous banoffee pie 7.95

Biscuit base, toffee, banana, whipped cream and toasted almonds

Sticky toffee pudding 7.95

Sea salt toffee sauce with Mackie's traditional ice cream

Howies chocolate sundae 9.95

With homemade brownie pieces, toasted pecans, Mackie's ice cream and topped with whipped cream and warm fudge sauce.

Rum baba 8.25

Rum soaked sponge, whipped chocolate ganache, granola, raspberry sorbet

Fresh Scottish Blacketyside strawberries 7.95

With whipped cream, ice cream or lemon sorbet (available)

Two scoops of Mackie's ice cream 6.55

Please ask your server for today's flavours

Affogato 7.50

Two scoops of Mackie's vanilla ice cream, served alongside a shot of espresso, add a shot of liqueur for the perfect serve + 4.50

Duo of Langshaw's sorbets 6.25

Please ask your server for today's flavours

Iain Mellis Scottish Cheeses (available) 12.95

Clava Brie, St Andrews Cheddar and Kintyre blue, with grapes, homemade Howies chutney and Scottish oatcakes
+ 5.95 supplement if part of offer

AFTER LUNCH DRINKS

Tiramisu Martini 12.95

Coldsnap Vodka, Baileys, Tiramisu syrup, espresso and cream

Penicillin 11.50

Glengoyne 12 yo whisky, lemon juice, honey and ginger

Strawberry Cheesecake 11.95

Strawberries, Mozart White Chocolate Liqueur, vanilla, lemon syrup, shortbread crumbs

The Glengoyne whisky flight (3 x 25ml serves) 28.95

Glengoyne 12 yo, Glengoyne 15 yo, Glengoyne White Oak

Discover our full selection of whiskies, ports, dessert wines and liqueurs in our main drinks menu.

Food allergies and intolerances. Before ordering please speak to our staff about your requirements.

Gluten free Dairy free Contains nuts
Vegetarian Vegan