

## PERFECT SERVES

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

**London Ice tea** Pimms, Kombucha, citrus, gomme and bitters **9.95**

**Coffee Negroni** Cascara Vermouth, Cold brew, Mezcal, chocolate bitters **10.95**

**Scottish Sidecar** Monkey Shoulder, Grand Mariner, lemon juice, gomme and orange bitters **9.95**

**Classic cocktails available**

# HOWIES

— WATERLOO PLACE —  
*Scottish, seasonal & seriously tasty*

## LUNCH

**2 COURSES 17.95**

**3 COURSES 21.95**

PER PERSON



## LOW and NO ALCOHOL

**Virgin Island Tea** Earl Grey tea, lemon juice, elderflower cordial, topped with soda water **6.95**

**Rapscallion Fizz** Scottish sourced seasonal soda, with bitters served over ice  
*Ask your waiter for today's flavours* **5.95**

**Drivers G&T** Tanqueray 0.0% Gin, Tonic water, Herbs **5.95**

**Elderflower Freetz** fresh apple juice, elderflower cordial, grapefruit bitters and soda **5.85**

## 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** **6.95**

With freshly baked focaccia

*Ask your server for today's tasty option*

**Cullen skink** **7.25/11.95**

Scottish smoked haddock, leek, potato and cream chowder, 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**

With a chive cream sauce. ( available)

*We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + 5.95*

**Chicken terrine** **7.95**

With a celeriac and whole grain mustard remoulade, and Arran Oaties

**Calamari** **7.25/11.95**

Coated in a crisp panko crumb served with a honey, ginger, lemongrass and soy dip

**Orkney trout paté** **7.25**

With Thistly Cross cider pickled cucumber and rosemary sea salt focaccia croutons

**Roasted spiced cauliflower** **7.25**

Harissa roasted cauliflower florets with a burnt lime and pomegranate yoghurt

**Belhaven Smokehouse smoked salmon** **10.95**

Horseradish crème fraîche and crispy capers served with homemade treacle bread ( available)  
*+ 3 supplement if part of offer*

## MAINS

**Slow braised casserole of the day** **11.95**

Seasonal potatoes with sea salt and fresh rosemary

*Ask your server for today's tasty option*

**Pan fried Shetland salmon** **12.75**

Crushed garden peas, buttered fingerling potatoes, served with béarnaise sauce

**Marinated chargrilled chicken breast** **11.95**

With roasted sage potatoes, spring vegetables, toasted hazelnut pesto and parmesan oil

**Catch of the day** **14.75**

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

**Macaroni cheese**

**with Belhaven Smokehouse cheddar** **11.75**

Topped with caramelised red onion.

*Add smoked bacon or chorizo for + 2 each*

**Wild mushroom and porcini risotto** ( available) **11.95**

With toasted sunflower seed, chive and pine nut crumb

**Howies handmade 170g / 6oz beef burger** **11.95**

On an artisan bap, with homemade slaw and fries

*Add bacon, cheese or haggis for + 1.85 each*

**Shepherd's pie** **11.75**

Scottish lamb mince slowly cooked with red wine and vegetables, topped with mashed potato

**Super salad** **11.95**

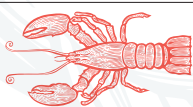
Mixed leaves, roast beetroot, sweet potato, dried apricots, vegan feta, toasted walnuts with Scottish apple cider vinegar and Dijon mustard dressing

*Add smoked salmon or grilled chicken for + 5 each*

## FRESH SCOTTISH LOBSTER

Served hot with garlic butter, or cold with herb mayonnaise, chips & salad

Half / Whole – market price



## SIDES

4.75 each

**Skinny fries** **Seasonal vegetables**

**Hand cut fries** – truffle mayonnaise and grated parmesan

**Mixed salad with house dressing**

**Cauliflower cheese** **Onion rings**

## GRILL

**Scottish grass fed 35 day aged ribeye steak** **22.95**  
**225g / 8oz** + 11 supplement if part of offer

**Scottish grass fed 35 day fillet steak** **24.95**  
**170g / 6oz** + 13 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*

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



**ALLERGEN AWARENESS** Vegetarian Vegan Contains nuts Dairy free Farm Assured

This menu is subject to seasonal changes. Please note, a discretionary 10% service charge is added to tables of 6 or more. Please see allergen information above.

## PUDDINGS

### Howies chocolate sundae 🥥 7.50

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

### Two scoops of Mackie's ice cream 5.95

*Please ask your server for today's flavours*

### Howies famous banoffee pie 🥥 7.50

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

### Sticky toffee pudding 7.50

Sea salt toffee sauce with Mackie's traditional ice cream

### Duo of Langshaw's sorbets 🦋 5.95

*Please ask your server for today's flavours*

### Dark chocolate mousse 🦋 7.50

Lemon and bramble compote, brown sugar crumb

### Affogato 7.50

Two scoops of Mackie's ice cream, drowned in a shot of espresso *add a liqueur (25ml) for +4.15*

### Ian Mellis artisan cheeses 11.95

Scottish cheese board – Clava Brie, St Andrews Cheddar, Connage Dairy Gouda and Hebridean Blue with grapes, homemade Howies chutney and Arran Oaties  
*+ 4.95 supplement if part of offer*

*We recommend our favourite dessert wine, Château Septy Monbazillac, with all our desserts and cheese (100ml) + 6.85 or Port – Quinta Do Noval LBV (50ml) + 7.30*

## COCKTAILS, DESSERT WINE and AFTER LUNCH DRINKS

### Ferrero Rocher martini 9.95

Frangelico, Crème de Cacao, cream and chocolate

### Lemon meringue pie 9.95

Limoncello, vodka, lemon juice, sugar and aquafaba

### Apple cinnamon old fashioned 9.95

Maker's Mark Whisky, home made apple cinnamon syrup and angoustura bitters

### Château Septy 🦋 6.85

Dessert wine. Monbazillac France, 13%, 2018 (100ml)

### Janneau V.S.O.P. 7.95

Armagnac 40% (25ml)

### Hennessy V.S.O.P. 8.25

Cognac 40% (25ml)

### Baileys Irish Cream 6.20

Cream liqueur 17% (50ml)

### San Emilio Pedro Ximenez Solera Reserva 7.50

Spain 17% (50ml)

## 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 *(Plant-based milk alternative 50p)*

## LIQUEUR COFFEES

### Liqueur coffees (25ml) each 7.15

**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

GLENGARIOCH 12 YO  
HIGHLAND PARK 12 YO  
GLENMORANGIE QUINTA RUBAN

### THE HIGHLAND 22.25

GLENMORANGIE NECTAR D'OR  
ABERFELDY 12 YO  
DALMORE PORT WOOD

### THE GLENFIDDICH 18.55

GLENFIDDICH ORCHARD  
GLENFIDDICH PROJECT XX  
GLENFIDDICH FIRE & CANE

### GLENGOYNE FLIGHT 21.15

GLENGOYNE 10 YO  
GLENGOYNE 12 YO  
GLENGOYNE 15 YO

### THE TOP DRAWER 54.65

CRAIGELLACHIE 17 YO  
GLENFIDDICH 21 YO  
BALVENIE 21 YO PORTWOOD





EST. 1990

# HOWIES

— RESTAURANT —



## NON GLUTEN CONTAINING INGREDIENTS MENU

### LUNCH

2 courses 17.95 - 3 courses 21.95

#### STARTERS – also available as main

- Soup of the day** – gluten free oatcakes, please ask your server for today's flavour **6.95** (V) (DF) (VGN)
- Cullen skink** – Scottish smoked haddock, leeks, potato & cream chowder, gluten free oatcakes **7.25**
- Orkney trout paté** – Thistly Cross cider pickled cucumber and dill with gluten free oatcakes **7.25**
- Roasted spiced cauliflower** – harissa roasted cauliflower florets with a burnt lime and pomegranate yoghurt **7.25** (V) (DF) (VGN)
- Chicken terrine** – with celeriac and whole grain mustard remoulade and gluten free oatcakes **7.25** (DF)
- Belhaven Smokehouse smoked salmon** – horseradish crème fraîche and crispy capers served with gluten free oatcakes **10.95** + *3.00 supplement if part of offer* (DF available)

#### MAINS

- Pan fried Shetland salmon** – with crushed garden peas, buttered fingerling potatoes served with béarnaise sauce **12.75**
- Slow braised casserole of the day** – with rosemary sea salt seasonal potatoes **11.95** (DF)
- Marinated chargrilled chicken breast** – with roasted sage potatoes, spring vegetables, toasted hazelnut pesto and a parmesan oil (N) **11.95**
- Catch of the day** – please ask your server for today's fresh Scottish catch **14.75**  
+ *2.00 supplement if part of offer*
- Shepherd's pie** – slow cooked Scottish lamb mince with red wine and vegetables topped with mashed potato **11.75**
- Wild mushroom and porcini risotto** – with toasted sunflower seed, pinenuts and chive crumb **11.95** (V) (N) (VGN available)
- Super salad** – mixed leaves, roast beetroot and sweet potato, dried apricots, vegan feta and toasted walnuts with a cider vinegar and Dijon mustard dressing **11.95** (V) (DF) (VGN) (N) + *add smoked salmon or grilled chicken for +5.00*

#### GRILL

- 225g/8oz ribeye steak** – **22.95** (+ *11.00 supplement if part of offer*)  
– served with fries and house salad + *add peppercorn sauce, blue cheese sauce or garlic butter for 2.00 each*
- 170g/6oz fillet steak** – **24.95** (+ *13.00 supplement if part of offer*)  
– served with fries and house salad + *add peppercorn sauce, blue cheese sauce or garlic butter for 2.00 each*
- \*We work with Gilmore Butchers from the Scottish borders who only use grass fed cattle from local farms**

#### SIDES – 4.75 each

- Skinny fries** (DF) (VGN) **Seasonal vegetables** (DF) (VGN) **Hand cut fries with truffle mayo & parmesan** (V)
- Mixed salad** (DF) (VGN)

#### PUDDINGS

- Howies fudge brownie sundae** – Mackie's vanilla ice-cream, brownie pieces, toasted pecans, topped with warm fudge sauce and whipped cream **7.50** (N)
- Dark chocolate mousse** – with lemon and bramble compote and brown sugar crumb **7.50** (VGN)
- Duo of Langshaw's sorbet** – ask your server for today's flavours **5.95** (DF) (VGN)
- Two scoops of ice cream** – ask your server for today's flavours **5.95**
- Affogato** – two scoops of Mackie's ice-cream drowned in a shot of espresso **7.50** + *add a liqueur 4.15*
- Selection of Ian Mellis artisan cheeses** – Hebridean blue, Clava brie, Connage Gouda and St Andrew's cheddar with grapes, chutney & gluten free oatcakes **11.95** + *4.95 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.

## 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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