

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**

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HOWIES

— WATERLOO PLACE —
Scottish, seasonal & seriously tasty

LUNCH 2 COURSES 19.95

Per person



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

also available as a main

Soup of the day

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

7.65

Cullen skink

Scottish smoked haddock, leek, potato and cream chowder, with freshly baked rosemary focaccia
+ £1 supplement if part of offer

9.75/15.25

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
We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + £6.95

8.65 / 14.25

Kames of Oban cold smoked trout rillettes

Crème fraîche, lemon and tarragon, focaccia toasts

8.50

Cauliflower and courgette pakora

Rocket, pickled red chillies, with curried Houmous

8.75

Chicken liver pâté

With a spiced sweet onion chutney and focaccia toasts

8.75

Belhaven Smokehouse available

Scottish smoked salmon
Pickled fennel, lemon aioli, homemade crowdie and chive bread *+ £4.50 supplement if part of offer*

13.15

SIDES

From 4.25 each

Isle of Mull cheddar mac & cheese - 5.50 *Add bacon + £1.25*

Garlic and herb butter sautéed veg - 5.25

Sea salt skin on fries - 4.95 *Add truffle mayo & 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

MAINS

Catch of the day

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

17.35

Classic Steak frites

Chargrilled grass-fed, 35-day, dry-aged flat iron steak from Gilmour's Butchers

Served with skin-on fries and homemade garlic & herb butter
+ £7 supplement if part of offer

25.95

Pan seared Scottish salmon

With sweet potato purée, cauliflower and quinoa herb salad, salsify crisps *Perfect with a glass of Albert Bichot Macon Lugny £10.75 (175ml)*

15.35

Celeriac 'schnitzel'

With a tomato and butterbean purée, charred tender stem broccoli and kale, salsa verde

14.25

Chargrilled chicken breast

With caramelised onion and saffron potatoes, sautéed spring greens, garden peas, wild garlic and spinach cream sauce

14.25

Perthshire wild venison casserole

Slowly cooked with red wine, seasonal vegetables and fresh herbs. *May contain shot. We recommend roasted garlic and rosemary potatoes + £4*

15.95

Gilmour's grass-fed 170g/6oz beef burger

With Howies homemade burger sauce, and baby gem lettuce in an artisan bun with coleslaw
*We recommend skin on fries + £3
Add bacon, cheese or haggis for + £2.25 each*

17.95

Howies classic Caesar salad

Baby gem, Parmesan Reggiano, anchovies, homemade Caesar dressing and focaccia croutons. *Add chicken + £6*

14.25

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 29.95

225g / 8oz Served with skin on fries

+ £12 supplement if part of offer

Add peppercorn sauce or garlic and herb butter for +£2.50 each

ALLERGEN AWARENESS Vegetarian Vegan Contains nuts Dairy free 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 🥧 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. + £2 supplement if part of offer	9.95	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 LUNCH 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 3.50

LIQUEUR COFFEES

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

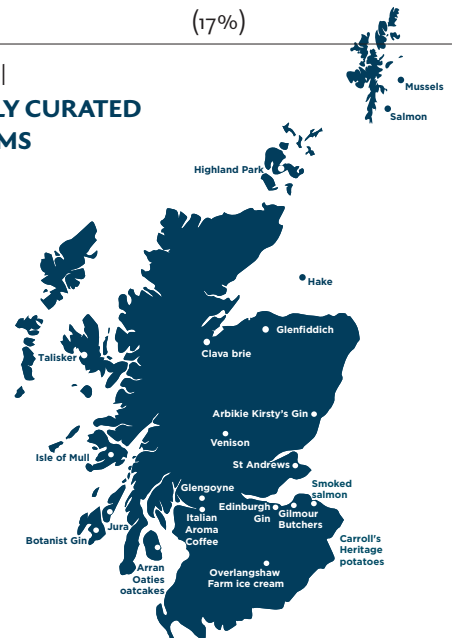
THE CRAFT 19.40
 GLENGARIOCH 12 YO
 HIGHLAND PARK 12 YO
 GLENMORANGIE QUINTA RUBAN

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

LUNCH 2 courses 19.95 | per person

STARTERS - Also available as a main

Soup of the day - gluten free oatcakes, please ask your server for today's option **7.65** (V) (VGN) (DF)

Cullen skink - Scottish smoked haddock, leeks, potatoes & cream chowder, gluten free oatcakes **9.75**
+£1 supplement if part of offer

Kames of Oban cold smoked trout rillettes - crème fraîche, lemon and tarragon, gluten free oatcakes **8.50**

Cauliflower and courgette pakora - rocket, pickled red chillies, with curried hummus **8.75** (V) (VGN) (DF)

Chicken liver pâté - with a spiced sweet onion chutney and gluten free oatcakes **8.75**

Belhaven Smokehouse Scottish smoked salmon - pickled fennel, lemon aioli, gluten free oatcakes **13.15**
+£4.50 supplement if part of offer

MAINS

Catch of the day - please ask your server for today's fresh Scottish catch **17.35** (DF available)
+£2 supplement if part of offer

Chargrilled 28-day, dry-aged, flat iron steak from Gilmour's Butchers, 25.95
served with skin-on fries and homemade garlic & herb butter *+£7 supplement if part of offer* (DF available)

Pan seared Scottish salmon - with sweet potato purée, cauliflower & quinoa herb salad, salsify crisps **15.35** (DF)

Celeriac 'schnitzel' - with a tomato and butterbean purée, charred tender stem broccoli and kale, salsa verde **14.25** (V) (VGN) (DF)

Chargrilled chicken breast - with caramelised onion and saffron potatoes, sautéed spring greens, garden peas, wild garlic and spinach cream sauce **14.25**

Perthshire wild venison casserole - Slowly cooked with red wine, seasonal vegetables & fresh herbs **14.25** (DF)
May contain shot. We recommend roasted garlic and rosemary potatoes +£4

Howies classic Caesar salad - Baby gem, Parmesan Reggiano, anchovies, homemade Caesar dressing **14.25**
Add chargrilled chicken +£6

GRILL

Scottish grass-fed, 35-day, dry-aged ribeye steak 225g/8oz 29.95 (DF) *(+£12.00 supplement if part of offer)*
Served with skin-on fries + add peppercorn sauce or garlic butter for £2.50 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 4.25 (V)

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

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

Roast carrots with spiced almonds 5.00 (N)

Roasted garlic and rosemary potatoes 4.95

PUDDINGS

Howies fudge brownie sundae - Mackie's vanilla ice-cream, brownie pieces, toasted pecans, topped with warm fudge sauce, & whipped cream **9.95** (N)

Vegan 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 Mackie's ice cream - *ask your server for today's flavours* **6.25**

Affogato - two scoops of Mackie's ice-cream drowned in a shot of espresso 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 Farm Assured

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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