

PERFECT SERVES

Raspberry Royale Edinburgh Raspberry Gin liqueur topped up with Charles de St Ceran sparkling wine **8.25**

Bramble ArbiKie Kirsty Gin and Creme de Mure with lemon juice and sugar syrup **9.50**

Pear Vodka Highball Absolut Pear Vodka, Dry vermouth and lemon juice topped up with tonic **9.50**

Apple Cinnamon Old Fashioned Maker's Mark, home made apple cinnamon syrup and angoustura bitters **9.50**

EST. 1990

HOWIES

— WATERLOO PLACE —
Scottish, seasonal & seriously tasty

LUNCH

2 COURSES 17.95
3 COURSES 21.95



LOW and NO ALCOHOL

Drivers G and T (0%)

Seedlip alcohol free gin, Walter Gregor cucumber and mint tonic, cucumber slice **5.50**

Rhubarb Fizz Bon Accord rhubarb soda, rosewater, rhubarb bitters **4.85**

Lemon Cooler Bon Accord cloudy lemonade, West Indian orange bitters, fresh mint **4.85**

Howies Gunner Fentimans ginger beer, Angostura bitters, squeeze of lime **4.85**

BREADS, DIPS AND OLIVES

Freshly baked rosemary focaccia, The Edinburgh Butter Company artisan butter **or** extra virgin olive oil and balsamic vinegar **2.20**
Houmous **V** Black olive tapenade **each 2.20** House mixed olives **2.75**

STARTERS

also available as a main

Soup of the day **V** **V** **D** **6.95**
Served 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 or vegetarian haggis with neeps, tatties and thyme jus **7.25/11.95**
We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + 4.95

Calamari **D** **7.25**
coated in panko crumb, seasoned with Mara seaweed, Vietnamese sesame and lime dressing

Spiced squash falafel **V** **V** **7.25/11.95**
With fresh herbed tabbouleh with cucumber yoghurt

Smoked mackerel paté **7.25/11.95**
with seasonal pickled vegetables, cucumber oil and Arran oaties

Pan seared pigeon breast **D** **7.25**
With cauliflower puree, black pudding, rosemary and sweet sherry jus and toasted pistachio crumb
May contain shot

Belhaven Smokehouse smoked salmon **9.50**
With shallots, capers, lemon crème fraîche and treacle bread + 2 supplement if part of offer

SIDES

3.75 each

Skinny fries **V** **Maple glazed root vegetables** **V**
Mixed salad with house dressing **V** **New potatoes** **V**
Hand cut fries with garlic aioli **V** **Onion rings** **V**

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.

MAINS

Pan roasted salmon **12.75**
Sautéed heritage potatoes, BBQ leeks, wilted spinach finished with a fennel and lemon cream and crispy capers

Casserole of the day **D** **11.95**
With rosemary roasted baby potatoes

Chargrilled chicken breast **V** **D** **11.95**
Garlic and rosemary roast potatoes, wild mushrooms, cavolo nero, pan jus and a porcini crumb

Catch of the Day **14.75**
Please ask your server for today's fresh Scottish catch and garnish + 2 supplement if part of offer.

Howies handmade 170g / 6oz beef burger **D** **11.95**
Red cabbage slaw and fries
add bacon, cheese or haggis for + 1.50 each

Macaroni Cheese with Belhaven Smokehouse Cheddar **V** **11.75**
Cauliflower and toasted thyme crumb *add chorizo for + 1*

Glen Lyon ghille pie **11.95**
minced wild venison in a rich gravy with caramelised onion mash

Beetroot risotto **V** **11.95**
With sage, toasted walnuts and Errington's goats curd
(**V** available)

Coconut chilli chickpea curry **V** **11.95**
Celeriac, potato and chickpea curry with spinach, garam masala yoghurt and warm pitta bread
add chicken or salmon for + 4

GRILL

Scottish 35-day aged ribeye steak 225g / 8oz **D** **20.95**
+ 9 supplement if part of offer

Scottish 35-day aged fillet 170g / 6oz **D** **22.95**
+ 11 supplement if part of offer

Served with fries and salad. Add peppercorn sauce, garlic and herb butter or blue cheese sauce for + 2 each

We work with Shaws Fine Meats from the Scottish Borders who only use grass fed cattle from local farms

PUDDINGS

Howies sundae 🥥 The ultimate hot fudge sundae – Mackie’s ice cream, brownie pieces, topped with pecans, toasted pecans, warm fudge sauce and whipped cream	7.95	Duo of sorbets 🌿 <i>Please ask your server for today’s flavours</i>	5.95
Spiced apple and bramble, brown sugar crumble 🌿 With oat milk custard	7.95	Two scoops of Mackie’s ice cream <i>Please ask your server for today’s flavours</i>	5.95
Howies famous banoffee pie 🥥 Biscuit base, toffee, banana, whipped cream and toasted almonds	7.50	Affogato Two scoops of Mackie’s ice cream, drowned in a shot of espresso <i>add a liqueur (25ml) for +4.15</i>	6.95
Chocolate Cremeaux 🌿 Cremeaux with black cherries, cherry sorbet and honeycomb crumb	7.95	Ian Mellis artisan cheeses Clava Brie, Connage Gouda, St Andrews cheddar and Hebridean Blue with grapes, Howies chutney and oatcakes <i>+ 2.95 supplement if part of offer</i>	9.95
Sticky toffee pudding Sea salt toffee sauce with Mackie’s traditional ice cream	7.50		

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 and DESSERT WINE	AFTER LUNCH DRINKS
Amaretto sour Amaretto, lemon juice, sugar and aquafaba	Janneau XO Armagnac 40% (25ml)
Chocolate martini Vodka, crème de cacao and cream	Hennessy V.S.O.P. Cognac 40% (25ml)
Coffee old fashioned Havana Rum 7, espresso, chocolate bitters and sugar syrup	Baileys Irish Cream Cream liqueur 17% (50ml)
Château Septy 🌿 Monbazillac France, 13%, 2018 (100ml)	San Emilio Pedro Ximenez Solera Reserva Spain 17% (50ml)
TEA and COFFEE	LIQUEUR COFFEES
Artisan teas each 3.20 Scottish Brew, China Green Tea, Mojito Mint, Camomile Flowers, Earl Grey, Rooibos, Decaffeinated, Red Berry Splash, lemon and ginger	Liqueur coffees (25ml) each 7.15 (Grouse Whisky, 40%) (Jameson, 40%) (Tia Maria, 20%) (Cognac, 40%) (Amaretto, 28%) (17%)
Italian Aroma coffee from 2.70 Espresso, Americano, flat white, latte, cappuccino, macchiato <i>(Plant-based milk alternative 50p)</i>	Gaelic Irish Calypso French Italian Baileys latte

WHISKY FLIGHTS 3 x 25ml

TAKE A JOURNEY WITH US THROUGH A CAREFULLY CURATED SELECTION OF SCOTLAND’S FINEST DRAMS



GUEST FLIGHT <i>See server for details and price</i>	THE GLENFIDDICH 18.55 GLENFIDDICH IPA GLENFIDDICH PROJECT XX GLENFIDDICH FIRE & CANE
THE CRAFT 17.70 AUCHENTOSHAN 12 YO HIGHLAND PARK 12 YO GLENMORANGIE QUINTA RUBAN	GLENGOYNE FLIGHT 23.85 GLENGOYNE 10 YO GLENGOYNE 12 YO GLENGOYNE 18 YO
THE HIGHLAND 22.25 GLENMORANGIE NECTAR D'OR ABERFELDY 12 YO DALMORE PORT WOOD	THE TOP DRAWER 52.95 HIGHLAND PARK 18 YO GLENFIDDICH 21 YO BALVENIE 21 YO PORTWOOD

WINE LIST

FIZZ

Prosecco Cecilia Beretta 🍷 Italy, 11%, NV Light, refreshing and perfect for sipping. 125ml 7.15 • btl 34.95

Delamotte Champagne France, 12%, NV superb champagne for all occasions. btl 64.50

WHITE

Botter Garganega Pinot Grigio 🍷 Italy, 12%, 2021 Fresh and clean with apple aromas on the nose. 125ml 5.20 • 175ml 6.55 • 250ml 10.25 • 500ml 19.75 • btl 27.25

Veldt Range Chenin Blanc South Africa, 13%, 2020/21 A well-balanced wine, soft tropical fruits and a refreshing acidity on the finish.

We donate £1 from every bottle sold to LAM research. 125ml 5.05 • 175ml 6.10 • 250ml 8.25 • 500ml 17.00 • btl 24.00

Corney & Barrow Cotes de Gascogne 🍷 France, 11%, 2021 Refreshing and versatile with a dry, tangy finish. 125ml 5.20 • 175ml 6.50 • 250ml 9.25 • 500ml 18.45 • btl 26.25

Chateau Routas Viognier France, 14%, 2020 Pale straw colour, dry with flavours of apricots and ripe peaches. 125ml 5.05 • 175ml 6.50 • 250ml 9.50 • 500ml 18.95 • btl 26.95

Lofthouse Sauvignon Blanc New Zealand, 13%, 2020 Grassy, fresh and invigorating. 125ml 6.25 • 175ml 8.95 • 250ml 12.50 • 500ml 24.50 • btl 37.50

Castillo Monjardin Chardonnay Spain, 13%, 2020/21 Un-oaked, tropical fruit with citrus acidity. Clean and fresh. 125ml 5.75 • 175ml 7.25 • 250ml 11.25 • 500ml 22.45 • btl 31.25

Picpoul de Pinet Domaine Morin Langaran 🍷 France, 13.5%, 2021 Bright dry white. btl 36.25

Agro de Bazan Granbazan Etiqueta Verde Albariño Spain, 13%, 2020 A dry citrusy and fruity wine that compliments vegetarian, poultry and fish dishes. btl 43.15

Albert Bichot Chablis France, 12.5%, 2020 White flowers and flint, elegant with almond hints. btl 49.95

Amisfield Otago Sauvignon Blanc 🍷 New Zealand, 13.5%, 2021 Ripe stonefruit, grapefruit and kiwi fruit flavours with a silky texture. btl 47.25

Leflaive Les Setilles Chardonnay Burgundy France, 13%, 2020 Very attractive nose of sliced pears, white flowers and citrus zest. Fresh and lively with a touch of creaminess on the mid-palate and a crisp acidity. btl 54.20

Lawson Dry Hills Riesling Marlborough, New Zealand, 12%, 2018 Lime zest, honey, aromatic crisp and well balanced. btl 42.95

CRAFT BOTTLED BEER and CIDER

Peroni Nastro Azzurro Italy (5.1%) 5.15

Stewart Brewing Lager Edinburgh (4.0%) 5.95

Stewart Brewing Gold Edinburgh (4.8%) 5.95

Stewart Brewing Hollyrood Edinburgh (5.0%) 5.95

Stewart Brewing St Giles Edinburgh (5.0%) 5.95

Brewdog Nanny State Ellon (0.5%) 5.35

Days Lager Haddington (0%) 4.05

Thistly Cross Traditional Cider Dunbar (4.4%) 🍷 5.15

Guest craft beers – please ask your server about our craft beers of the moment

ROSÉ

Castillo de Monjardin Rosado de Lágrima 🍷 Spain, 13%, 2020/21 A fruity, fresh, medium bodied elegant Rosé. 125ml 5.25 • 175ml 6.55 • 250ml 9.95 • 500ml 19.50 • btl 26.75

RED

Domaine de Saissac Cabernet Sauvignon IGP 🍷 France, 13.5%, 2020 A pedigree cabernet sauvignon. 125ml 6.95 • 175ml 8.25 • 250ml 12.95 • 500ml 24.85 • btl 34.50

Corney & Barrow Vin de Pays d'Oc France, 12.5%, 2021 Structured yet silky, easy pairing. 125ml 5.20 • 175ml 6.50 • 250ml 9.25 • 500ml 18.45 • btl 26.25

Las Condes Merlot Chile, 12.5%, 2020/21 Aromas of black fruits and plums. Soft, full bodied with a touch of spice. 125ml 5.25 • 175ml 6.95 • 250ml 10.25 • 500ml 19.75 • btl 28.75

Bodegas Campillo Crianza Rioja Spain, 14%, 2018/19 Intense cherry red with a Ruby rim. Fresh fruit with oaky notes. Lovely easy drinking gem. 125ml 6.85 • 175ml 9.50 • 250ml 12.95 • 500ml 24.95 • btl 37.95

Montañés Malbec Mendoza 🍷 Argentina, 13.5%, 2020/21 Raspberry and spices, round soft tannins with a smooth finish 125ml 5.50 • 175ml 7.05 • 250ml 10.95 • 500ml 20.50 • btl 31.15

Puertas Antiguas Shiraz Chile, 13%, 2021 Soft textured with bursts of black fruit and a hint of a peppery spice. btl 31.25

Il Barroccio IGT Rosso Terre Siciliane Italy, 13%, 2020 A real belter of a red, laden with flavour. btl 35.25

Mont-Redon Côtes du Rhône Reserve France, 14%, 2020 Deep fruit driven and jammy. Similar to an Aussie Shiraz but a touch lighter. btl 33.00

Valpolicella Superiore Ripasso Cecilia Beretta Italy, 13.5%, 2019 Round and smooth with red fruit of morello cherries and savoury notes on the nose. btl 44.50

Château La Courolle Montagne-Saint-Émilion France, 13.5%, 2019 Seductive approachable Merlot rich blend. btl 50.75

Bichot Domaine de Valent Burgundy, France, 13.5%, 2020 Light, soft, easy drinking Pinot Noir from a true master wine maker. btl 34.95

SOFTS

Bon Accord Rhubarb Soda (275ml) 3.85

Bon Accord Cloudy Lemonade (275ml) 3.85

Fentimans Ginger Beer (275ml) 3.85

OJ, Apple Juice or Cranberry Juice (330ml) 2.95

Appletiser (275ml) 3.10

Irn Bru / Irn Bru No Sugar (330ml) 2.95

Coca-Cola (330ml) 2.95

Diet Coke (330ml) 2.95

Coke zero (330ml) 2.95

Big Tom Tomato Juice (250ml) 3.20

DRINKS

COCKTAILS

Howies Royale	8.50
Charles de St Ceran sparkling wine, Cassis	
Gin fizz; your way	9.50
lemon juice, sugar, soda and your choice of Edinburgh liqueur gin	
Aperol sour	9.50
Aperol, Dom Benedictine, lemon juice, sugar and aquafaba	
Chilli margarita	9.95
Tequila, cointreau, lime juice and chilli gomme	
Negroni	9.95
Edinburgh Cannonball gin, sweet vermouth and Campari	
Plum Pedro	9.95
Pedro Ximenez, Edinburgh plum and vanilla gin and lemon juice	
Appletini	9.95
Edinburgh Apple & Spice Gin liqueur with apple juice & lemon juice	
Bobby Burns	9.25
Monkey Shoulder whisky, sweet vermouth and Benedictine	
Dark and stormy	9.50
Dark Matter Scottish rum, fresh lime juice, Fentimans ginger beer	
Orchard sour	9.95
Glenfiddich Orchard Experiment, lemon juice, apple juice, sugar and aquafaba	

We have a range of Classic cocktails – please ask your server for more details.

GIN

Edinburgh Gin Edinburgh (43%)	4.25
Edinburgh Seaside Gin Edinburgh (43%)	4.65
Edinburgh Gin Bramble & Honey Edinburgh (40%)	4.15
Edinburgh Gin Orange Blossom & Mandarin liqueur Edinburgh (20%)	3.75
Edinburgh Gin Liqueur Rhubarb & Ginger Edinburgh (20%)	3.75
Edinburgh Gin Liqueur Plum & Vanilla Edinburgh (20%)	3.75
Edinburgh Cannonball Gin Navy Strength Edinburgh (57.2%)	5.25
Hendrick's Girvan (44%)	4.30
Pickering's Summerhall Edinburgh (42%)	4.15
Caorunn Airdrie (41.8%)	4.20
Botanist Bruichladdich (47%)	4.45
Arbikie Kirsty's Gin Angus (43%)	4.30
Arbikie AK's Gin Angus (43%)	4.25
Darnley's Gin Kingsbarns Fife (40%)	3.95
Seedlip Spice 94 Alcohol Free Gin, England (0%)	3.15

WHISKY

HIGHLANDS

Glenogyne 10 YO (40%)	4.95
Glenogyne 12 YO (40%)	6.95
Glenogyne 18 YO (40%)	11.95
Glenmorangie Nectar D'or 12 YO (46%)	7.55
Glenmorangie Quinta Ruban (46%)	8.15
Glenmorangie Lasanta (43%)	8.05
Glenmorangie 10 YO (40%)	4.95
Edradour 10 YO (40%)	4.95
Dalwhinnie Distillers 2002 (43%)	8.85
Oban 14 YO (43%)	6.95
Glen Garioch Highland 12 YO (48%)	6.15
Dalmore Port Wood (46.5%)	8.55
Aberfeldy 12 YO (40%)	6.15

ISLANDS

Highland Park 12 YO (40%)	5.10
Highland Park 18 YO (40%)	15.95
Isle of Jura 10 YO (40%)	5.55
Talisker 10 YO (45.8%)	4.45

LOWLANDS

Glenkinchie 12 YO (43%)	6.15
Auchentoshan 12 YO (40%)	5.65
Auchentoshan Three wood (46%)	8.70

ISLAY

Laphroaig 10 YO (40%)	6.05
Caol Ila 12 YO (43%)	6.20
Ardbeg 10 YO (40%)	6.45
Bowmore 15 YO (43%)	8.25

SPEYSIDE

Glenrothes 12 YO (40%)	6.95
Craigellachie 17 YO (46%)	17.65
Monkey Shoulder (40%)	4.25
Glenfiddich 12 YO (40%)	4.45
Glenfiddich 15 YO (40%)	5.25
Glenfiddich 18 YO (40%)	8.95
Glenfiddich 21 YO (40%)	18.50
Cragganmore 12 YO (40%)	5.60
Balvenie 12 YO Doublewood (40%)	5.75
Balvenie 14 YO Caribbean Cask (43%)	7.90
Balvenie 21 Port Wood (40%)	18.50

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, potatoes & cream chowder with gluten free oatcakes £7.25/11.95

Spiced squash falafel – fresh herbed tabbouleh with cucumber yoghurt £7.25/11.95 (V) (DF) (VGN)

Scottish smoked mackerel pate – pickled vegetables & cucumber oil with gluten free oatcakes £7.50

Pigeon breast – with cauliflower puree, rosemary and sweet sherry jus and toasted pistachio crumb £7.25/11.95 (DF) (N) ****may contain shot**

Belhaven Smokehouse smoked salmon – with shallots, capers, lemon crème fraiche & gluten free oatcakes £9.50 + £2.00 supplement if part of offer (DF available)

MAINS

Baked Shetland salmon – sauteed heritage potatoes, BBQ leeks, wilted spinach, finished with a fennel and lemon cream and crispy capers £12.75

Slow braised casserole of the day – with rosemary roasted baby potatoes £11.95 (DF)

Chargrilled chicken breast – with garlic and rosemary roast potatoes, wild mushrooms, cavolo nero, pan jus and a porcini crumb £11.95 (DF)

Catch of the day – please ask your server for today's fresh Scottish catch £14.75

+ £2.00 supplement if part of offer

Glen Lyon ghillie pie – minced wild venison with caramelised onion mash £11.95

Beetroot risotto – with sage, toasted walnuts and Errington's goats curd £11.95 (V) (N) (DF available) (VGN available)

Coconut chilli chickpea curry – celeriac, potato and chickpea curry with spinach, garam masala yoghurt and warm flat bread £11.95 (V) (DF) (VGN) **add chicken or salmon for £4.00 supplement**

GRILL

225g/8oz ribeye steak £20.95 (+ £9.00 supplement if part of offer)

– served with fries & house salad + peppercorn sauce, blue cheese sauce or garlic butter for £2.00 each

170g/6oz fillet steak £22.95 (+ £11.00 supplement if part of offer)

– served with fries & house salad + add peppercorn sauce, blue cheese sauce or garlic butter for £2.00

SIDES - £3.75 each

Hand cut fries with garlic aioli (V) Seasonal greens (DF) Skinny fries (DF) Mixed salad (DF) (VGN)

PUDDINGS

Howies sundae – brownie pieces, topped with pecans, toasted almonds, warm fudge sauce, ice-cream & whipped cream £7.95 (N)

Spiced apple & bramble, brown sugar crumble – with oat milk custard £7.95 (DF) (VGN)

Vegan chocolate cremeaux – with black cherries, cherry sorbet & honeycomb crumb £7.95 (DF) (VGN)

Duo of Over Langshaw farm 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 £6.95 + add a liqueur £4.15

Selection of Ian Mellis artisan cheeses – Hebridean blue, Clava brie, Connage gouda & St Andrew's cheddar with grapes, chutney & gluten free oatcakes £9.95 + £2.95 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.