

PERFECT SERVES

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

Smoky Cosmo Laphroaig 10 YO, triple sec, fresh lime juice, cranberry juice and sugar syrup **9.75**

Cranberry Mimosa Charles St Ceran sparkling wine, cranberry juice, lime juice and sugar syrup **8.25**

The Apple of My Eye Glenfiddich Orchard Experiment, Calvados, and Angostura Bitters **9.95**

EST. 1990

HOWIES

— VICTORIA STREET —
Scottish, seasonal & seriously tasty

DINNER MENU

EARLY DINING • 2 COURSES 21.95

Sunday to Thursday order by 6.30pm



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 Black olive tapenade **each 2.20** House mixed olives **2.75**

STARTERS

Soup of the day (🌿 available) **6.75**
Served with freshly baked focaccia
Ask your server for today's tasty option

Cullen skink (🌿 available) **7.25**
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 **7.75**
We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + 4.95 (🌿 available)

Red wine poached pear salad **7.25**
With salt baked celeriac, Blue Murder cheese, chicory and truffled hazelnut dressing (🌿 available)

Pan seared Borders pigeon breast **7.95**
Roast carrot puree, sweet potato crisp, bramble and juniper dressing

Belhaven Smokehouse smoked salmon (🌿 available) **9.75**
With pickled cucumber, capers, lemon crème fraiche and treacle bread + 2 supplement if part of offer

MAINS

Baked Shetland salmon **18.95**
With olive oil crushed potatoes, winter greens, crispy capers and Dijon mustard lemon cream

Chargrilled chicken breast **18.95**
With herb roast baby potatoes, chestnut mushrooms, kale and cep velouté

Casserole of the day **16.95**
With rosemary roasted baby potatoes

Catch of the Day **19.50**
Please ask your server for today's fresh Scottish Catch and garnish + 2 supplement if part of offer

Glen Lyon venison haunch **23.95**
With sage & rosemary potato terrine, kale and red wine jus + 7 supplement if part of offer

Betroot risotto (🌿 available) **16.95**
With crispy sage, maple roast seeds and parmesan
Add chicken or salmon + 4

SIDES

3.75 each

Skinny fries
Mixed salad with house dressing
Maple glazed roast root vegetables
Crispy fried potatoes with roast garlic mayo

This menu is subject to seasonal changes.
Please note, a discretionary 10% gratuity will be added to your bill.
Please see allergen information below.

GRILL


Scottish 35-day aged ribeye steak 225g / 8oz **27.95**
+ 9 supplement if part of offer

Scottish 35-day aged fillet steak 170g / 6oz **29.95**
+ 11 supplement if part of offer

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


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

PUDDINGS

<p>Chocolate and orange brownie 7.95 With salted caramel ice cream, bitter chocolate sauce, white chocolate crumble</p>	<p>Duo of sorbets  5.95 <i>Please ask your server for today's flavours</i></p>
<p>Howies famous banoffee pie  7.95 Biscuit base, toffee, banana, whipped cream and toasted almonds</p>	<p>Two scoops of Mackie's ice cream 5.95 <i>Please ask your server for today's flavours</i></p>
<p>Chocolate crémeux  7.95 Black cherries, cherry and blackcurrant sorbet, chocolate soil</p>	<p>Affogato 6.95 Two scoops of Mackie's ice cream, drowned in a shot of espresso <i>add a liqueur (25ml) for +4.15</i></p>
<p>Sticky toffee pudding 7.95 Sea salt toffee sauce with Mackie's traditional ice cream</p>	<p>Ian Mellis artisan cheeses 10.95 Clava Brie, Connage Gouda, St Andrews cheddar and Hebridean Blue with grapes, Howies chutney and oatcakes <i>+ 2.95 supplement if part of early dining offer</i></p>

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

AFTER DINNER DRINKS

<p>Artisan hot chocolate <i>straight up or with a choice of spirit:</i> 7.75 Baileys, Kuhlua, Woodford Reserve Bourbon, Glengoyne 10 YO, Grand Marnier, Jameson, Cointreau, Glayva, Drambuie</p>	<p>Amaretto Italy 28% (50ml) 7.00</p>
<p>Espresso Martini 9.95</p>	<p>Hennessy XO Cognac 40% (25ml) 17.50</p>
<p>Old Fashioned 9.95</p>	<p>Remy Martin V.S.O.P. Cognac 40% (25ml) 8.25</p>
<p>Château Septy  6.85 Monbazillac France, 13%, 2013 (100ml)</p>	<p>Baileys Irish Cream Cream liqueur 17% (50ml) 6.20</p>
	<p>Tia Maria Coffee cream liqueur 20% (25ml) 4.75</p>
	<p>Grand Marnier Orange cognac 40% (25ml) 5.50</p>

TEA and COFFEE

<p>Artisan teas each 3.20 Scottish Brew, China Green Tea, Mojito Mint, Camomile Flowers, Earl Grey, Rooibos, Decaffeinated, Red Berry Splash, lemon and ginger</p>
<p>Italian Aroma coffee from 2.70 Espresso, Americano, flat white, latte, cappuccino, macchiato <i>(Plant-based milk alternative 50p)</i></p>

LIQUEUR COFFEES

<p>Liqueur coffees (25ml) each 7.15</p>
<p>Gaelic (Monkey Shoulder 40%)</p>
<p>Irish (Jameson, 40%)</p>
<p>Calypso (Tia Maria, 20%)</p>
<p>French (Cognac, 40%)</p>
<p>Italian (Luxardo Sambuca, 38%)</p>
<p>Baileys latte (17%)</p>

SEAWEED AND SMOKE 26.05

Smoky, salty and all the coastal sea air in 3 little drams

KILCHOMAN MACHIR BAY
BUNNAHABHIAN STUIREADAIR
BRUICHLADDICH PORT
CHARLOTTE ISLAY BARLEY

FLAVOUR BEHAVIOUR 22.95

Giant flavour pay off in every single drop

ERADOUR 10 YO
GLENMORANGIE QUINTA RUBAN
DALMORE PORT WOOD

FRUIT CAKES AND SHERRY BOMBS 17.55

Sticky fruit cakes and mixed spices recall childhood memories of family favourites.

CRAGGANMORE 12 YO
GLENROTHES 12 YO
GLENFARCLAS 15 YO

WHISKY FLIGHTS 3 x 25ml

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

THE GLENFIDDICH 18.55

GLENFIDDICH IPA
GLENFIDDICH ORCHARD
GLENFIDDICH FIRE & CANE

GLENGOYNE FLIGHT 23.85

GLENGOYNE 10 YO
GLENGOYNE 12 YO
GLENGOYNE 18 YO

TAMDHU FLIGHT 23.00

TAMDHU 12 YO
TAMDHU 15 YO
TAMDHU BATCH STRENGTH



THE TOP DRAWER GLENGOYNE 18 YEAR OLD • GLENFIDDICH 21 YEAR OLD • GLENFARCLAS 21 YEAR OLD **43.95**

ALLERGEN AWARENESS  Vegetarian  Vegan  Contains nuts  Dairy free  NGCI

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 BEER and CIDER

Peroni Nastro Azzurro Italy (5.1%) 5.15

Campervan Leith Pils Leith (4.8%) 🍷 6.55

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

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) 3.95

DRINKS

COCKTAILS and PERFECT SERVES

Howies Royale	8.50
Charles de St Ceran sparkling wine, Cassis	
Elderflower Gin Fizz	9.50
Elderflower Edinburgh gin, lemon juice, fresh apple juice topped with Charles de St Ceran sparkling wine	
Amaretto Sour	9.50
Amaretto, egg white, lemon juice and sugar syrup	
Sidecar	9.95
Remy Martin, Cointreau and lemon juice	
Earl Grey Gin Martini	8.95
Edinburgh Gin, Earl Grey tea, fresh lemon juice and sugar syrup	
Dark and Stormy	9.50
Dark Matter rum, Fentimans ginger beer and fresh lime wedges	
Nutty and Nice, with all things spiced	9.50
Arbikie Vodka, Kahlua, Frangelico, cream and milk, finished off with nutmeg	
Bloody Mary	9.95
Arbikie vodka, Big Tom tomato juice, tabasco, spices and celery	

GIN

Edinburgh Gin Edinburgh (43%)	4.25
Edinburgh Seaside Gin Edinburgh (43%)	4.65
Edinburgh Gin Orange & Basil Edinburgh (40%)	4.65
Edinburgh Gin Liqueur Strawberry & Pink Pepper Edinburgh (20%)	3.75
Edinburgh Gin Liqueur Rhubarb & Ginger Edinburgh (20%)	3.75
Hendrick's Girvan (44%)	4.30
Pickering's Summerhall Edinburgh (42%)	4.15
Caorunn Airdrie (41.8%)	4.20
Botanist Bruichladdich (47%)	4.45
Verdant Dundee (43%)	4.25
Arbikie Kirsty's Gin Angus (43%)	4.30
Arbikie AK's Gin Angus (43%)	3.95
Darnley's Gin Kingsbarns Fife (40%)	3.95
Seedlip Spice 94 Alcohol Free Gin, England (0%)	3.15

WHISKY

HIGHLANDS

Glendronach 12 YO (43%)	6.55
Glendronach 15 YO (46%)	7.25
Glengoyne 10 YO (40%)	4.95
Glengoyne 12 YO (40%)	6.95
Glengoyne 18 YO (40%)	11.95
Glenmorangie Nectar D'or 12 YO (46%)	7.55
Glenmorangie Quinta Ruban (46%)	8.15
Glenmorangie 10 YO (40%)	4.95
Edradour 10 YO (40%)	4.95
Dalwhinnie 15 YO (43%)	6.15
Dalwhinnie Distillers 2002 (43%)	8.85
Oban 14 YO (43%)	6.95
Dalmore Port Wood (46.5%)	8.55
Aberfeldy 12 YO (40%)	6.15

ISLANDS

Isle of Jura 10 YO (40%)	5.55
Talisker 10 YO (45.8%)	4.45
Talisker Storm (45.8%)	6.35

LOWLANDS

Glenkinchie 12 YO (43%)	6.15
Auchentoshan 3 Wood (43%)	6.60

ISLAY

Bruichladdich Port Charlotte (50%)	6.65
Ardbeg 10 YO (46%)	6.45
Bunnahabhain Stiùireadair (46.3%)	7.15
Kilchoman Machir Bay (46%)	5.75
Laphroaig 10 YO (40%)	6.05
Caol Ila 12 YO (43%)	6.20
Lagavulin 16 YO (40%)	8.55

SPEYSIDE

Glenfarclas 15 YO (46%)	9.15
Glenfarclas 21 YO (43%)	13.25
Monkey Shoulder (40%)	4.25
Glenfiddich Orchard (43%)	5.45
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
Craigellachie 17 YO (46%)	17.65
Balvenie 12 YO Doublewood (40%)	5.75
Balvenie 14 YO Caribbean Cask (43%)	7.90
Tamdu Batch Strength (57.5%)	9.25