

EST. 1990

HOWIES

— RESTAURANT —

SAMPLE FESTIVE MENU

LUNCH £39.50

Three courses per person
Including 10% discretionary service charge

DINNER £43.50

Three courses per person
Including 10% discretionary service charge

SEASONAL APERITIFS

Apple Pie Fizz £8.95

Tanqueray O.O, Rapsallion Apple Pie Soda,
cinnamon and fresh lemon

Plum & Vanilla Festive Spritz £10.50

Edinburgh Gin Plum & Vanilla Liqueur, Zonin Gran Cuvée,
Citrus, dehydrated orange

Classic cocktails and full drinks menu available

STARTERS

   **Spiced lentil and sweet potato soup,**
curry leaf oil, served with freshly baked focaccia
( available)

 **Classic prawn cocktail,**
crisp baby gem, piquant Marie Rose sauce, treacle brown bread
( available)

 **Confit guinea fowl and Scottish game terrine,**
flavoured with bay, parsley and thyme, served with caramelised
onion and leek, Bramley apple and cranberry chutney,
and Scottish oatcakes ( available)

    **Jerusalem artichoke salad,**
roasted artichokes, pickled walnut ketchup, truffle and
lemon emulsion, crispy Jerusalem artichokes and
mixed micro leaves

MAINS

 **Roast turkey roulade,**
crispy roasted potatoes, pigs in blankets, honey-glazed carrots, roasted parsnips, Brussels sprouts & thyme gravy

  **Slow braised Scottish venison casserole,**
with chestnut mushrooms, herbed carrots, and served with seasonal potatoes

  **Pan-roast Scottish salmon,**
grilled hispi cabbage, herb crushed potatoes, pickled beetroot, pine nut romesco sauce

    **Roasted rosemary cauliflower steak,**
glazed carrot and parsnip, pumpkin seed dressing, confit tomato and fennel sauce

DESSERTS

 **Traditional Christmas pudding,**
brandy crème anglaise ( available)

 **Howies Famous Banoffee Pie,**
with toasted almonds

  **Dark chocolate panna cotta,**
Glengoyne marinated cherries, oat brittle

Cheese, selection of I.J. Mellis farmhouse cheeses,
served with seasonal homemade chutney and Scottish oatcakes
( available) (+£5.95 supplement)

Add a glass of Quinta do Noval LBV Port for £7.30

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

 Gluten free  Dairy free  Contains nuts  Vegetarian  Vegan

EST. 2017

SCOTTS

— KITCHEN —

SAMPLE FESTIVE MENU

LUNCH £39.50

Three courses per person
Including 10% discretionary service charge

DINNER £43.50

Three courses per person
Including 10% discretionary service charge

SEASONAL APERITIFS

Apple Pie Fizz £8.95

Tanqueray O.O, Rapsallion Apple Pie Soda,
cinnamon and fresh lemon

Plum & Vanilla Festive Spritz £10.50

Edinburgh Gin Plum & Vanilla Liqueur, Zonin Gran Cuvée,
Citrus, dehydrated orange

Classic cocktails and full drinks menu available

STARTERS

   **Spiced lentil and sweet potato soup,**
curry leaf oil, served with freshly baked focaccia
( available)

 **Confit guinea fowl and Scottish game terrine,**
flavoured with bay, parsley and thyme, served with caramelised
onion and leek, Bramley apple and cranberry chutney,
and Scottish oatcakes ( available)

 **Classic prawn cocktail,**
crisp baby gem, piquant Marie Rose sauce, treacle brown bread
( available)

    **Jerusalem artichoke salad,**
roasted artichokes, pickled walnut ketchup, truffle and
lemon emulsion, crispy Jerusalem artichokes and
mixed micro leaves

MAINS

 **Roast turkey roulade,**
crispy roasted potatoes, pigs in blankets, honey-glazed carrots, roasted parsnips, Brussels sprouts & thyme gravy

  **Slow braised Scottish venison casserole,**
with chestnut mushrooms, herbed carrots, and served with seasonal potatoes

  **Pan-roast Scottish salmon,**
grilled hispi cabbage, herb crushed potatoes, pickled beetroot, pine nut romesco sauce

    **Roasted rosemary cauliflower steak,**
glazed carrot and parsnip, pumpkin seed dressing, confit tomato and fennel sauce

DESSERTS

 **Traditional Christmas pudding,**
brandy crème anglaise ( available)

 **Howies Famous Banoffee Pie,**
with toasted almonds

  **Dark chocolate panna cotta,**
Glengoyne marinated cherries, oat brittle

Cheese, selection of I.J. Mellis farmhouse cheeses,
served with seasonal homemade chutney and Scottish oatcakes
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