

SEASONAL COCKTAILS

Sunset Sour

Woodford Reserve Bourbon, Pama Pomegranate liqueur, lemon juice, sugar syrup. Orange slice and cherry garnish over ice **11.95**

Raspberry Royale

Edinburgh raspberry gin liqueur, topped up with sparkling wine **9.95**

S'mores and Smoke

Glengoyne 12 YO, Bruichladdich Port Charlotte, marshmallow syrup **13.25**

The French Blonde

Pickering's gin, Lillet Blanc, St Germain, pink grapefruit juice, fresh lemon juice **9.95**

Classic cocktails available

EST. 1990

HOWIES

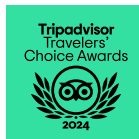
— VICTORIA STREET —
Scottish, seasonal & seriously tasty

DINNER

EARLY DINING 2 COURSES 24.95

Per person

Sunday to Thursday order by 6.30pm



LOW and NO ALCOHOL

Drivers spicy Margarita

Freshly squeezed lime, Tajin Powder, jalapeños topped up with soda water **6.95**

Rapscallion Seasonal Fizz

Rapscallion seasonal soda, seasonal bitters, floral garnish **7.95**

Grapefruit and Cucumber Cooler

Grapefruit cordial, tonic water, fresh lime juice and cucumber juice **7.95**

Howies Gunner Fentimans ginger beer, Angostura bitters, squeeze of lime **6.95**

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** Howies marinated mixed olives **4.95**

STARTERS

Soup of the day (available) **8.75**
With freshly baked focaccia
Ask your server for today's tasty option

Cullen skink (available) **9.25**
Scottish smoked haddock, leek, potato and cream chowder
With freshly baked focaccia

Award winning traditional haggis **9.25**
With neeps, tatties and thyme jus
We highly recommend a dram of Glengoyne 12 YO 40% as the perfect accompaniment! + 6.95

Vegan haggis, neeps and tatties **9.25**
With a chive cream sauce
We highly recommend a dram of Glengoyne 12 YO 40% as the perfect accompaniment! + 6.95

Seasonal Asparagus salad **8.95**
Fresh peas, pear, whipped vegan feta, radish, chicory, mint oil, mixed cress

Chicken and smoked ham terrine (available) **9.25**
With piccalilli purée and sea salt focaccia toasts

Wild Scottish Pigeon (available) **9.25**
With pickled beetroot, black pudding, blackberry purée, homemade wild garlic mayo and watercress. *May contain shot*

Belhaven Smokehouse smoked salmon (available) **13.95**
Watercress and pickled cucumber salad, wasabi mayonnaise and homemade soda bread + 4.50 supplement if part of offer

SIDES **4.95 each**

Skin on fries Add truffle mayo and grated parmesan + 1.50

Seasonal garden vegetables

Mixed salad with house dressing

Crispy fried potatoes with homemade wild garlic mayo

MAINS

Bowers of Stockbridge, Scottish wild venison and juniper casserole **19.45**
Seasonal potatoes with sea salt and fresh rosemary

Pan fried fillet of Scottish hake **21.95**
Carrot purée, broccoli, herb mashed potatoes, samphire, salsa verde

Chargrilled chicken breast **21.95**
Crushed potato, hispi cabbage, onion and bacon lardons with mustard and tarragon cream (available)

Catch of the day (available) **23.95**
Please ask your server for today's fresh Scottish catch and garnish + 2 supplement if part of offer

Pan roasted Scottish Lamb rump (available) **27.95**
With warm baby potato salad, shallot and cumin reduction, sautéed spinach, chimichurri, parsley crumb and jus + 9 supplement if part of offer

Pea and asparagus risotto (available) **18.65**
With rocket and basil pesto, topped with parmesan
Add chargrilled chicken or roast salmon + 5.50

White quinoa salad **17.95**
Tender stem broccoli, cucumber, peas, radish, fresh herbs, mimosa dressing, pistachio and toasted sunflower seeds
Add chargrilled chicken or smoked salmon + 5.50

GRILL

Scottish grass fed 35 day aged ribeye steak **29.95**
225g / 8oz + 12 supplement if part of offer

Scottish grass fed 35 day aged fillet steak **31.95**
170g / 6oz + 14 supplement if part of offer

All steaks served with salad and fries. Add peppercorn 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 NGCI 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 🍷	7.95	Two scoops of Mackie's ice cream 🌿	6.25
Biscuit base, toffee, banana, whipped cream and toasted almonds		<i>Please ask your server for today's flavours</i>	
Vanilla Panna Cotta 🌿 (available)	7.95	Duo of sorbets 🌿 🌿	6.25
With a raspberry compote fresh mint, raspberries, and homemade shortbread		<i>Please ask your server for today's flavours</i>	
Sticky toffee pudding	7.95	Affogato 🌿	7.50
Sea salt toffee sauce with Mackie's traditional ice cream		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>	
Dark chocolate crèmeux 🌿 🌿	7.95	Iain Mellis artisan cheeses	12.95
Strawberry gel, chocolate soil and blackcurrant and cherry sorbet		Scottish cheese board – Clava Brie, St Andrews Cheddar and Hebridean Blue with grapes, homemade Howies chutney and Arran Oaties (🌿 available)	
		<i>+ 5.95 supplement if part of offer</i>	

We recommend our favourite dessert wine, Château Septy Monbazillac, with all our desserts and cheese + 7.25 or Port – Quinta Do Noval LBV 50ml + 7.30

COCKTAILS, DESSERT WINE and AFTER DINNER DRINKS

Artisan hot chocolate	9.95	Disaronno Amaretto	7.00
Baileys, Kuhlva, Glengoyne 12 YO, Grand Marnier, Glayva or Drambuie.		Italy 28% (50ml)	
Château Septy 🌿	7.25	Hennessy XO	17.50
Monbazillac France, 13%, 2013 (100ml)		Cognac 40% (25ml)	
Lemon Slice	10.95	Remy Martin V.S.O.P.	8.25
Pickerings Gin, Amaretto, double cream, lemon curd, vanilla paste		Cognac 40% (25ml)	
Espresso Martini	10.95	Baileys Irish Cream	6.20
Absolute vodka, Kuhlva, double espresso, sugar syrup		Cream liqueur 17% (50ml)	
Old Fashioned	10.95	Tia Maria	4.75
Malt of the moment, stirred slowly over ice with Aztec chocolate bitters, and orange twist		Coffee liqueur 20% (25ml)	
		Grand Marnier	5.50
		Orange cognac 40% (25ml)	

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 3.15
Espresso, Americano, Flat White, Latte, Cappuccino, Macchiato (<i>Plant-based milk alternative 50p</i>)	

LIQUEUR COFFEES

Liqueur coffees (25ml)	each 7.95
Gaelic	(Monkey Shoulder 40%)
Irish	(Jameson, 40%)
Calypso	(Tia Maria, 20%)
French	(Cognac, 40%)
Italian	(Luxardo Sambuca, 38%)
Baileys latte	(17%)

THE GLENFIDDICH 18.55

The Glenfiddich distillery is known for many classical and well-loved drams, with this flight we celebrate and enjoy the journey as they step sideways and really flex their prowess with exciting dram after dram.

GLENFIDDICH XX – 47%
GLENFIDDICH ORCHARD – 43%
GLENFIDDICH FIRE & CANE – 43%

JAMES EADIE FLIGHT 23.00

Born from the brewing family of James Eadie, near Gleneagles, the name and status is carried on by James's great, great grandson who now independently sources and bottles some of the finest Scotch Whisky, specialising in cask finishes and small single batches.

LINDORES ABBEY ORIGINS 26.50

Take a journey from New Make Spirit all the way to the finished product. This Flight is the perfect tasting experience to understand the whisky making process.

LINDORES NEW MAKE SPIRIT – 63.5%
LINDORES MCDXCIV SINGLE MALT – 46%
LINDORES THE CASKS OF LINDORES II SHERRY BUTTS – 49.4%

WHISKY FLIGHTS 3 x 25ml

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

GLENGOYNE FLIGHT 26.75

Glengoyne is a beautifully curated whisky which prides itself on using a way more relaxed approach to really ensure every single drop is the luxurious dram we have come to love and expect.

GLENGOYNE 12 YO – 43%
GLENGOYNE 15 YO – 43%
GLENGOYNE WHITE OAK – 48%



FRAGRANT DROPS FLIGHT 34.95

The divine duo Rachel and George of Keeble Casks explore Scotland to source small batch whiskies and only bottle them when they feel they are perfect for your consumption. These bottles won't be around for long nor are they thick on the ground, so dive in while you can.



THE TOP DRAWER GLENDRONACH PARLIAMENT 48% • GLENFIDDICH 21 YEAR OLD 40% • GLEN MORAY 21 YEAR OLD 46.3% **46.95**

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