

PERFECT SERVES

Elderflower Royal Elderflower Edinburgh Gin, fresh apple juice topped with Charles de St Ceran sparkling wine **9.50**

Aperol Spritz Aperol, Cecilia Beretta Prosecco, soda and orange wedge **9.50**

Raspberry Sour Edinburgh Raspberry gin, egg whites, lemon juice, Sugar syrup **9.50**

The Spring Spritz Edinburgh Rhubarb Gin, Aperol, Rhubarb bitters, Ginger Ale **9.95**

Classic cocktails available

EST. 1990

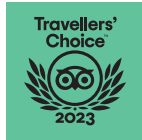
HOWIES

— VICTORIA STREET —
Scottish, seasonal & seriously tasty

DINNER MENU

EARLY DINING • 2 COURSES 21.95
PER PERSON

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 **7.25**

RapsCALLION Seasonal Fizz

RapsCALLION seasonal soda, raspberry bitters, floral garnish **5.85**

Grapefruit and Cucumber Cooler

Grapefruit cordial, tonic water, fresh lime juice, cucumber juice and basil leaves **5.85**

Howies Gunner Fentimans ginger beer, Angostura bitters, squeeze of lime **5.95**

BREADS, DIPS AND OLIVES

Freshly baked rosemary focaccia, The Edinburgh Butter Company artisan butter **or** extra virgin olive oil and balsamic vinegar **2.95**
Houmous Black olive tapenade **each 2.95** House mixed olives **3.95**

STARTERS

Soup of the day (available) **6.95**
With freshly baked focaccia
Ask your server for today's tasty option

Cullen skink (available) **7.75**
Scottish smoked haddock, leek, potato and cream chowder
With freshly baked focaccia

Award winning traditional haggis **7.95**
With neeps, tatties and thyme jus. *We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + 5.95*

Vegetarian haggis, neeps and tatties **7.95**
With a chive cream sauce (available)
We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + 5.95

Duo of Scottish beetroot roasted and pickled spiced cardamom **7.50**
Red cabbage purée, whipped 'feta', balsamic vinegar dressing

Wild East Lothian pigeon breast (available) **7.95**
Black pudding, blackcurrant purée and game jus
May contain shot

Belhaven Smokehouse smoked salmon (+ available) **10.95**
Watercress and pickled cucumber salad, wasabi mayonnaise, homemade soda bread + 3 supplement if part of offer

MAINS

Pan fried fillet of hake (available) **18.95**
With dill crumb, garlic mash, purple sprouting broccoli, salsa verde and crispy capers

Chargrilled chicken breast **18.95**
With roast garlic mash, baby gem, lardons, pearl onions, tarragon and mustard butter sauce

Casserole of the day **16.95**
Seasonal potatoes with sea salt and fresh rosemary
Ask your server for today's tasty option

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

Scottish Roast Lamb rump **25.95**
Buttered fondant potato, roast Chantaney carrots, spring greens and minted chimichurri
+ 7 supplement if part of offer

Pea, asparagus and leek risotto (available) **16.95**
With wild garlic pesto, grilled asparagus and parmesan
Add chargrilled chicken or roast salmon + 5

Giant Cous cous super salad **16.95**
Broccoli & leek chargrilled in a lemon and chilli marinade with a lentil and red pepper dressing
Add chargrilled chicken or roast salmon + 5

FRESH SCOTTISH LOBSTER

Served hot with garlic butter, or cold with herb mayonnaise, chips & salad
Half / Whole – market price



SIDES **4.75 each**

Skinny fries **Seasonal vegetables**

Mixed salad with house dressing

Crispy fried potatoes with roast garlic mayo

GRILL

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

Scottish grass fed 35 day fillet steak **29.95**
170g / 6oz + 11 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 note, a discretionary 10% gratuity will be added to you bill. Please see allergen information above.

PUDDINGS

Howies famous banoffee pie 🍪 Biscuit base, toffee, banana, whipped cream and toasted almonds	7.50	Two scoops of Mackie's ice cream 🌿 <i>Please ask your server for today's flavours</i>	5.95
Scottish Rhubarb Cranachan 🌿 (available) Crème diplomat, rhubarb compote and oaty flapjack <i>Add a Glengoyne 10 YO + 5.95</i>	7.95	Affogato 🌿 Two scoops of Mackie's ice cream, drowned in a shot of espresso <i>add a liqueur (25ml) for +4.15</i>	7.50
Duo of sorbets 🌿 🌿 <i>Please ask your server for today's flavours</i>	5.95	Ian Mellis artisan cheeses Scottish cheese board – Clava Brie, St Andrews Cheddar, Connage Dairy Gouda and Hebridean Blue with grapes, homemade Howies chutney and Arran Oaties <i>+ 4.95 supplement if part of offer</i>	11.95
Sticky toffee pudding Sea salt toffee sauce with Mackie's traditional ice cream	7.95		
Chocolate crémeux 🌿 🌿 🍪 Blood orange gel, candied hazelnuts and tiramisu sorbet	7.95		

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

COCKTAILS, DESSERT WINE and AFTER DINNER DRINKS

Artisan hot chocolate Baileys, Kahlua, Glengoyne 10 YO, Grand Marnier, Glayva or Drambuie. <i>Add liqueur for +4.15</i>	3.95	Amaretto Italy 28% (50ml)	7.00
Lemon Slice Pickering's Gin, Amaretto, double cream, lemon curd, vanilla paste	9.95	Hennessy XO Cognac 40% (25ml)	17.50
Espresso Martini	9.95	Remy Martin V.S.O.P. Cognac 40% (25ml)	8.25
Old Fashioned	9.95	Baileys Irish Cream Cream liqueur 17% (50ml)	6.20
Château Septy 🌿 Monbazillac France, 13%, 2013 (100ml)	6.85	Tia Maria Coffee liqueur 20% (25ml)	4.75
		Grand Marnier Orange cognac 40% (25ml)	5.50

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 2.70

LIQUEUR COFFEES

Liqueur coffees (25ml)	each 7.15
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
GLENFIDDICH ORCHARD
GLENFIDDICH FIRE & CANE

GLENGOYNE FLIGHT 23.85

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 10 YO
GLENGOYNE 12 YO
GLENGOYNE 15 YO

TAMDHU FLIGHT 23.00

Tamdhu hides in the dense forest of Speyside in the guise of a train station and delivers the most stunning sherry cask drams which evoke memories of homemade cakes and desserts.

TAMDHU 12 YO
TAMDHU 15 YO
TAMDHU BATCH STRENGTH

WHISKY FLIGHTS 3 x 25ml

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

SEAWEED AND SMOKE 26.05

Smoky, salty and all the coastal sea air.

KILCHOMAN MACHIR BAY
BUNNAHABHIAN STIUUREADAIR
BRUICHLADDICH PORT CHARLOTTE
ISLAY BARLEY

NEW TO HOWIES AND NEW TO YOU 27.95

A flight filled with new bottlings added to our back bar after making a big splash in the world of whisky and the award shows.

LINDORES ABBEY
GLASGOW 1770 THE ORIGINAL
ISLE OF RAASAY

EDINBURGH DISCOVERY FLIGHT 24.95

Showcasing stunning examples of Scotland's finest distilleries lovingly cared for and bottled at their local lowland bonded warehouse.

SPEYSIDE 7 YO
HIGHLAND 9 YO
ISLAY 9 YO



THE TOP DRAWER GLENDRONACH PARLIAMENT • GLENFIDDICH 21 YEAR OLD • JOHNNY WALKER BLUE LABEL 44.95

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