

EST. 1990

HOWIES

— VICTORIA STREET —
Scottish, seasonal & seriously tasty

LUNCH

2 COURSES 18.95

3 COURSES 23.95

PER PERSON



SEASONAL COCKTAILS

Botanical Breezer Edinburgh elderflower gin liqueur, Hendricks gin, rose water, apple Juice, lavender bitters **9.95****Aperol Spritz** Aperol, Cecilia Beretta Prosecco, soda and orange wedge **9.95****Raspberry Sour** Edinburgh raspberry gin, egg whites, lemon juice, sugar syrup **9.95****The Summer Spritz** Edinburgh rhubarb gin, Aperol, rhubarb bitters, ginger ale **9.95**

Classic cocktails available

LOW and NO ALCOHOL

Drivers G and T (0%)

Seedlip alcohol free gin, Walter Gregor cucumber and mint tonic, cucumber slice **6.95**

Rapscaillon Seasonal Fizz

Rapscaillon seasonal soda, raspberry bitters, floral garnish **6.95**

Grapefruit and Cucumber Cooler

Grapefruit cordial, tonic water, fresh lime juice, cucumber juice and basil leaves **6.95****Howies Gunner** Fentimans ginger beer, Angostura bitters, squeeze of lime **6.95**

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

also available as a main

Soup of the day (available) **6.95**
With freshly baked focaccia
*Ask your server for today's tasty option***Cullen skink** (available) **7.95/12.95**
Scottish smoked haddock, leek, potato and cream chowder
With freshly baked focaccia**Award winning traditional haggis** **7.95/12.95**
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** **7.95/12.95**
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** **7.95/12.95**
Red cabbage purée, whipped 'feta', balsamic vinegar dressing**Chicken Terrine** **7.95/12.95**
Black garlic, leek and tarragon, with a smoked paprika and balsamic chutney, Arran Oaties**Belhaven Smokehouse smoked salmon** (available) **11.95**
Watercress and pickled cucumber salad, wasabi mayonnaise, homemade soda bread + 4 supplement if part of offer

MAINS

Pan fried fillet of hake (available) **13.95**
With sautéed potatoes, broccoli, carrot purée, salsa verde and crispy capers**Chargrilled chicken breast** **12.95**
With roast garlic mash, baby gem, lardons, pearl onions, tarragon and mustard butter sauce**Catch of the day** **14.95**
Please ask your server for today's fresh Scottish catch and garnish + 2 supplement if part of offer**Howies handmade 170g / 6oz beef burger** **12.95**
On an artisan bap, with homemade slaw and fries
*Add bacon, cheese or haggis for + 1.95 each (available)***Casserole of the day** **12.95**
Seasonal potatoes with sea salt and fresh rosemary
*Ask your server for today's tasty option***Pea and mint risotto** (available) **12.95**
With rocket pesto and chargrilled spring onions
*Add chargrilled chicken or roast salmon + 5.50***Giant cous cous super salad** **12.95**
Broccoli and leek chargrilled in a lemon and chilli marinade with a lentil and red pepper dressing (available)
Add chargrilled chicken or roast salmon + 5.50

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 225g / 8oz + 11 supplement if part of offer **23.95****Scottish grass fed 35 day fillet steak 170g / 6oz** + 13 supplement if part of offer **25.95****Surf & turf – plus half Scottish lobster***Add half lobster at market price**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 your bill. Please see allergen information above.

PUDDINGS

Howies famous banoffee pie 🍌	7.50	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>	
Lemon Posset	7.95	Scottish strawberries	7.95
With raspberry compote and homemade shortbread		Served with either, pouring cream, vanilla ice cream or lemon sorbet	
Duo of sorbets 🌿🌿	6.25	Affogato 🌿	7.50
<i>Please ask your server for today's flavours</i>		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>	
Sticky toffee pudding	7.95	Iain Mellis artisan cheeses	12.95
Sea salt toffee sauce with Mackie's traditional ice cream		Scottish cheese board – Clava Brie, St Andrews Cheddar, Connage Dairy Gouda and Hebridean Blue with grapes, homemade Howies chutney and Arran Oaties	
Chocolate crèmeux 🌿🌿	7.95	<i>+ 5.95 supplement if part of offer</i>	
Blood orange gel, chocolate soil and mango sorbet			

*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 LUNCH DRINKS

Artisan hot chocolate	3.95	Disaronno Amaretto Italy 28% (50ml)	7.00
Baileys, Kuhlua, Glengoyne 10 YO, Grand Marnier, Glayva or Drambuie. <i>Add liqueur for +4.50</i>		Hennessy XO Cognac 40% (25ml)	17.50
Lemon Slice	9.95	Remy Martin V.S.O.P. Cognac 40% (25ml)	8.25
Pickerings Gin, Ameretto, double cream, lemon curd, vanilla paste		Baileys Irish Cream Cream liqueur 17%(50ml)	6.20
Espresso Martini	9.95	Tia Maria Coffee liqueur 20% (25ml)	4.75
Old Fashioned	9.95	Grand Marnier Orange cognac 40% (25ml)	5.50
Château Septy 🌿	6.85		
Monbazillac France, 13%, 2013 (100ml)			

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 2.70
Espresso, Americano, flat white, latte, cappuccino, macchiato <i>(Plant-based milk alternative 50p)</i>	

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

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 – 40%
- GLENGOYNE 12 YO – 43%
- GLENGOYNE 15 YO – 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.

- BEN NEVIS DISTILLERY 9 YO – 59.7%
- DAILVAINE DISTILLERY 12 YO – 55.5%
- GLEN ORD DISTILLERY 14 YO – 49.2%

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 – 46.4%
- BUNNAHABHIAN STUIREADAIR – 46.3%
- BRUICHLADDICH PORT CHARLOTTE
- ISLAY BARLEY – 50%

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 – 46%
- GLASGOW 1770 THE ORIGINAL – 46%
- ISLE OF RAASAY – 46.4%

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 – 46.3%
- HIGHLAND 9 YO – 46.3%
- ISLAY 9 YO – 46.3%



THE TOP DRAWER GLENDRONACH PARLIAMENT 48% • GLENFIDDICH 21 YEAR OLD 40% • JOHNNY WALKER BLUE LABEL 40%

ALLERGEN AWARENESS 🌿 Vegetarian 🌿 Vegan 🌿 Contains nuts 🌿 Dairy free 🌿 NGCI