

## SEASONAL COCKTAILS

### Roseberry Daiquiri

Langs Spiced Rum, blackberry purée, rosemary syrup and lime juice **10.95**

### Howies Summer Breeze

Discarded Vodka, Lucky Liqueurs passionfruit, Blue Curaçao, gomme and lime juice **10.25**

### Orchard Gin Collins

Hendrick's Flora Adora, Edinburgh Gin spiced apple and orange blossom liqueurs, cucumber tonic **12.50**

### Peach Boulevard

Maker's Mark bourbon, Lucky Liqueurs peach, mint and citrus **11.25**

**Classic cocktails available**

EST. 1990

# HOWIES

— WATERLOO PLACE —  
**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 G&T** Tanqueray 0.0% Gin, tonic water, herbs **6.95**

**Elderflower Freetz** Fresh apple juice, elderflower cordial, grapefruit bitters, lemon juice and soda **7.25**

**Rapsallion Fizz** Rapsallion soda with seasonal bitters **7.95**

**Lavender Margarita** Almave Ámbar non-alcoholic blue agave spirit, lavender syrup and fresh lime juice **7.95**

**Virgin Paloma** Almave Blanco non-alcoholic blue agave spirit, fresh grapefruit, lime juice and pink lemonade **7.95**

## 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** Marinated mixed olives **4.95**

## STARTERS

**Soup of the day** **8.75**

With freshly baked focaccia

*Ask your server for today's tasty option*

**Cullen skink** **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 as the perfect accompaniment! + 6.95*

**Vegetarian haggis, neeps and tatties** **9.25**

With a chive cream sauce ( available)

*We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + 6.95*

**Belhaven smoked Scottish mackerel paté** **8.95**

With pickled fennel, spring onion, dill oil, and focaccia toast

**Ham hough, beetroot and sun dried tomato terrine** **9.25**

With green goddess dressing and focaccia toast

**Summer garden pea and spring onion falafel** **8.95**

With beetroot houmous and tahini soya yoghurt

**Belhaven duo – smoked salmon and charcoal smoked trout** ( available) **13.95**

With herb crème fraîche, pickled cucumber, lemon mist, and Arran Oaties + 4.50 supplement if part of offer

## MAINS

**Bowers of Stockbridge, Scottish wild venison and juniper casserole** **19.45**

Seasonal sea salt roast potatoes with fresh rosemary and beetroot

**Pan fried Scottish salmon** **21.95**

With cauliflower purée, fricassée of green beans, peas and new potatoes with dulse seaweed butter

**Marinated roast breast of chicken** **21.95**

With red pepper sauce and crispy herb polenta, grilled baby gem, peas, and a black olive, sunflower, pumpkin seed crumb

**Catch of the day** **23.95**

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

**Summer squash risotto** ( available) **17.95**

With hazelnut dukka, roast squash and pickled red onion  
*Add chargrilled chicken or smoked salmon + 5.50 each*

**Robertsons of Ayshire pork belly** **25.95**

Roast apple, potato rosti, roast carrots, carrot purée, bacon granola, jus + 7 supplement if part of offer

**Heritage tomato and grilled courgette salad** **17.95**

With whipped vegan feta, wild rocket, basil emulsion, pine nuts and focaccia croutons  
*Add chargrilled chicken or smoked salmon + 5.50 each*

## FRESH SCOTTISH LOBSTER



Served hot with garlic butter, chips and salad

Half lobster 29.95 / Whole 48.95

## SIDES

**4.95 each**

**Tomato and rocket salad** – with olive oil and blackthorn sea salt

**Crispy fried courgette** – Pea and horseradish houmous

**Sea salt skin on fries** – Add truffle mayo and grated parmesan + 1.50

**Seasonal garden vegetables** – With garlic herb butter

**Isle of Mull cauliflower cheese** – Add chorizo for 1.25

**Crispy onion rings**

## GRILL

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

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

**Surf & turf – plus half fresh Scottish lobster**

*Add half lobster + 29.95*

*All steaks served with salad and fries. Add peppercorn sauce, blue cheese 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

<b>Howies chocolate sundae</b> 🥜 With homemade brownie pieces, toasted pecans, Mackie's ice cream and topped with whipped cream and warm fudge sauce <b>Two scoops of Mackie's ice cream</b> <i>Please ask your server for today's flavours</i> <b>Howies famous banoffee pie</b> 🥜 Biscuit base, toffee, banana, whipped cream and toasted almonds <b>Sticky toffee pudding</b> Sea salt toffee sauce with Mackie's traditional ice cream <b>Affogato</b> 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>	8.95           6.25           7.95           7.95           7.50	<b>Blacketyside Farm strawberries</b> 🍷 (🌱 available) With whipped cream, ice cream or lemon sorbet <b>Lemon posset</b> 🍷 With with strawberry purée and vanilla crumb <b>Dark chocolate crèmeux</b> 🥜 🌱 Blackcurrant gel, chocolate soil and raspberry sorbet <b>Duo of Langshaw's sorbets</b> 🥜 🌱 <i>Please ask your server for today's flavours</i> <b>Iain Mellis artisan cheeses</b> Scottish cheese board – Clava Brie, St Andrews Cheddar, and Hebridean Blue with grapes, homemade Howies chutney and Arran Oaties +5.95 supplement if part of offer	7.95           7.95           7.95           6.25           12.95
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We recommend our favourite dessert wine, *Château Septy Monbazillac*, with all our desserts and cheese (100ml) + 7.25 or Port – *Quinta Do Noval LBV* (50ml) + 7.30

## COCKTAILS, DESSERT WINE and AFTER DINNER DRINKS

<b>Chocolate Orange Espresso Martini</b> Orange infused vodka, espresso, coffee liqueur and chocolate bitters <b>Vanilla Sky</b> Lucky Liqueurs passionfruit, Mozart White Chocolate Liqueur, Edinburgh Plum and Vanilla gin liqueur and pineapple juice <b>Moulin Rouge</b> Crème de Mûre, Creme de Cacao, Smirnoff vodka and fresh cream (🥜 available) <b>Classic Cocktails Available</b>	10.95           10.25           10.25	<b>Disaronno Amaretto</b> Italy 28% (50ml) <b>Janneau V.S.O.P.</b> Armagnac 40% (25ml) <b>Hennessy V.S.O.P.</b> Cognac 40% (25ml) <b>Baileys Irish Cream</b> Cream liqueur 17% (50ml) <b>San Emilio Pedro Ximenez Solera Reserva</b> Spain 17% (50ml) <b>Château Septy</b> 🌱 Dessert wine. Monbazillac France, 13%, 2018 (100ml)	7.00           7.95           8.25           6.20           7.50           7.25
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### TEA and COFFEE

<b>Artisan teas</b> Scottish Brew, China Green Tea, Mojito Mint, Camomile Flowers, Earl Grey, Rooibos, Decaffeinated, Red Berry Splash, Lemon and Ginger <b>Italian Aroma coffee</b> Espresso, Americano, Flat White, Latte, Cappuccino, Macchiato ( <i>Plant-based milk alternative 50p</i> )	each 3.20           from 3.15
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### LIQUEUR COFFEES

<b>Liqueur coffees (25ml)</b> <b>Gaelic</b> <b>Irish</b> <b>Calypso</b> <b>French</b> <b>Italian</b> <b>Baileys latte</b>	each 7.95 (Grouse Whisky, 40%) (Jameson, 40%) (Tia Maria, 20%) (Cognac, 40%) (Amaretto, 28%) (17%)
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## WHISKY FLIGHTS 3 x 25ml

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

<b>MALT OF THE MONTH –</b> <i>Ask our staff for description and price</i> <b>THE CRAFT</b> GLENGARIOCH 12 YO HIGHLAND PARK 12 YO GLENMORANGIE QUINTA RUBAN <b>THE HIGHLAND</b> GLENMORANGIE LASANTA ABERFELDY 12 YO DALMORE PORT WOOD	<b>THE GLENFIDDICH</b> GLENFIDDICH ORCHARD GLENFIDDICH PROJECT XX GLENFIDDICH FIRE & CANE <b>GLENGOYNE FLIGHT</b> GLENGOYNE 12 YO GLENGOYNE 15 YO GLENGOYNE WHITE OAK <b>THE TOP DRAWER</b> CRAIGELLACHIE 17 YO GLENFIDDICH 21 YO BALVENIE 21 YO PORTWOOD	18.95           28.95           58.90	
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EST. 1990

# HOWIES

— RESTAURANT —



## NON GLUTEN CONTAINING INGREDIENTS MENU

**DINNER** 2 courses 24.95 | per person. Available Sunday – Thursday | order by 6.30pm

### STARTERS

**Soup of the day** – gluten free oatcakes, please ask your server for today's option **8.75** (V) (DF) (VGN)  
**Cullen skink** – Scottish smoked haddock, leeks, potatoes & cream chowder, gluten free oatcakes **9.25**  
**Belhaven smoked mackerel paté** – with pickled fennel, spring onion and dill oil and gluten free oatcakes **8.95**  
**Summer garden pea and spring onion falafel** – with beetroot houmous and tahini soya yoghurt **8.95** (DF) (V)  
**Ham hough, beetroot and sundried tomato terrine** – with green goddess dressing and gluten free oatcakes **9.25**  
**Belhaven duo – smoked salmon and charcoal smoked trout** – with herb crème fraîche pickled cucumber, and lemon mist with gluten free oatcakes **13.95** + 4.50 supplement if part of offer (DF available)

### MAINS

**Bowers of Stockbridge, Scottish wild venison and juniper casserole** – seasonal sea salt roast potatoes with fresh rosemary and beetroot **19.45** (DF)  
**Pan fried Scottish salmon** – with cauliflower purée, fricassée of green beans, peas and new potatoes with dulse seaweed butter **21.95**  
**Marinated chargrilled chicken breast** – with red pepper sauce and crispy herb polenta, grilled baby gem, peas and a black olive, sunflower and pumpkin seed crumb **21.95** (DF)  
**Catch of the day** – please ask your server for today's fresh Scottish catch and garnish **23.95** + 2.00 supplement if part of offer  
**Summer squash risotto** – with hazelnut dukka, roast squash, pickled red onion **17.95** (N) (V) (VGN available) + add chargrilled chicken or smoked salmon for + 5.50 each  
**Super salad** – heritage tomatoes, grilled courgettes, whipped feta, wild rocket, basil emulsion and toasted pinenuts **17.95** (V) (VGN) (N) + add chargrilled chicken or smoked salmon for + 5.50 each

### GRILL

**Scottish grass fed 35 day dry-aged ribeye steak 225g/8oz** **29.95** (DF) (+ 12.00 supplement if part of offer)  
**Scottish grass fed 35 day dry-aged fillet steak 170g/6oz** **31.95** (DF) (+ 14.00 supplement if part of offer)  
Steaks served with fries & house salad + add peppercorn sauce, blue cheese sauce or garlic butter for 2.00 each  
**\*We work with Gilmour Butchers from the Scottish borders who only use grass fed cattle from local farms**  
**Surf & turf** – plus half fresh Scottish Lobster **29.95**  
**Fresh Scottish Lobster** – served with garlic butter, chips and salad **Half 29.95 / Whole 48.95**

### SIDES – 4.95 each

**Tomato and rocket salad** (V) – with olive oil and blackthorn sea salt  
**House salad** (VGN) (DF)  
**Seasonal garden vegetables** (V) – with garlic herb butter  
**Crispy fried courgette** (VGN) – Pea and horseradish houmous  
**Isle of Mull cauliflower cheese** – Add chorizo for 1.25  
**Sea salt skin on fries** (V) (DF) Add truffle mayonnaise and grated parmesan for 1.50

### PUDDINGS

**Howies fudge brownie sundae** – Mackie's vanilla ice-cream, brownie pieces, toasted pecans, topped with warm fudge sauce, & whipped cream **8.95** (N)  
**Lemon posset** – with strawberry purée and vanilla crumb **7.95**  
**Dark chocolate crèmeux** – with blackcurrant gel, chocolate soil & raspberry sorbet **7.95** (VGN) (DF)  
**Duo of Langshaw's sorbet** – ask your server for today's flavours **6.25** (DF) (VGN)  
**Two scoops of ice cream** – ask your server for today's flavours **6.25**  
**Affogato** – two scoops of Mackie's ice-cream drowned in a shot of espresso **7.50** + add a liqueur 4.50  
**Blacketyside farm strawberries** – with whipped cream, ice cream or sorbet **7.95** (V) (VGN available)  
**Selection of Iain Mellis artisan cheeses** – Hebridean blue, Clava brie & St Andrew's cheddar with grapes, homemade Howies chutney and gluten free oatcakes **12.95** + 5.95 supplement if part of offer

(V) Vegetarian (VGN) Vegan (N) Contains nuts (DF) Dairy free

We source our produce from various local suppliers, and therefore we cannot 100% guarantee that our dishes are allergen free.

Menu subject to seasonal changes.

Please note, a 10% discretionary service charge will be added to your bill. 100% of gratuities are distributed to our wonderful team.

## KIDS MENU

2 courses 7.50 - 3 courses 9.00

### STARTERS

**Soup of the day** – served with homemade bread (V) (VGN) (DF) (NGCI available)

### MAINS

**Freshly crumbed chicken goujons** – with peas & French fries (DF)

**Macaroni Cheese** – with St Andrews Farmhouse cheddar (V)

**Freshly battered fish fillet** – with peas & French fries (DF)

**Haggis, neeps & tatties** (we also have vegetarian haggis!)

### DESSERT

**Mackie's original dairy ice-cream** – with caramel or chocolate sauce

## DRINKS

**Fresh juice or soft drink – £2.95**

Freshly squeezed orange juice, cloudy apple juice, fanta, lemonade, coca-cola or diet coke

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