

SEASONAL COCKTAILS

Raspberry Royale Edinburgh Raspberry gin liqueur topped up with Zonin Gran Cuvée sparkling wine **9.95**

Lavender Haze Edinburgh Rhubarb and Ginger gin, Lucky Liqueurs peach, Crème de Mûre, aquafaba and lavender syrup **9.95**

Berry-Cello Edinburgh Raspberry gin liqueur, Limoncello, aquafaba and citrus **10.95**

Peach Boulevard Maker's Mark bourbon, Lucky Liqueurs peach, mint and citrus **10.95**

Classic cocktails available

EST. 1990

HOWIES

— WATERLOO PLACE —
Scottish, seasonal & seriously tasty

LUNCH

2 COURSES 19.95

Per person



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**

Rapscaillon Fizz Rapscaillon 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

also available as a main

- Soup of the day** **7.65**
With freshly baked focaccia
Ask your server for today's tasty option
- Cullen skink** **8.75/14.25**
Scottish smoked haddock, leek, potato and cream chowder, with freshly baked focaccia
- Award winning traditional haggis** **8.75/14.25**
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** **8.75/14.25**
With a chive cream sauce (available)
We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + 6.95
- Orkney smoked trout paté** **8.50**
With pickled fennel, capers, and sea salt focaccia toasts
- Calamari coated in crispy panko crumb** **9.25**
Served with honey, ginger, lemongrass and soy dip
- Chicken and ham hough terrine** **8.75**
With piccalilli purée and sea salt focaccia toasts
- Summer garden pea and spring onion falafel** **8.75**
With beetroot houmous and tahini soya yoghurt
- Belhaven Smokehouse smoked salmon** **13.15**
With herb crème fraîche and compressed cucumber with Arran oaties (available)
+ 4.50 supplement if part of offer

SIDES

4.95 each

- Ras al Hanout carrots** — Herb labneh and coriander
- 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**

MAINS

- Bowers of Stockbridge, Scottish wild venison and juniper casserole** **14.25**
Seasonal potatoes with sea salt and fresh rosemary
- Pan fried Scottish salmon** **15.35**
With cauliflower purée, fricassée of green beans, peas and new potatoes with dulse seaweed butter
- Marinated breast of chicken** **14.25**
With braised fregola, courgette, cherry tomato and spinach with parsley oil
- Catch of the day** **17.35**
Please ask your server for today's fresh Scottish catch and garnish + 2 supplement if part of offer
- Braised hispi cabbage** **14.25**
Charred onion purée, crispy chilli sesame oil with shallots
- Isle of Mull cheddar macaroni cheese** **14.25**
With spinach and marinated cherry tomatoes, basil, olive oil crumb.
Add smoked bacon or chorizo for + 2 each
- Howies handmade 170g / 6oz beef burger** **17.95**
With nduja and smoked bacon jam, baby gem in an artisan bun with coleslaw and skin on fries
Add bacon, cheese or haggis for + 1.95 each
- Miso spring vegetable salad** **14.25**
Roasted cauliflower with a miso and apple glaze, tenderstem broccoli, coriander-infused cauliflower couscous and a pistachio and chilli pesto
Add chargrilled chicken or smoked salmon + 5.50 each

GRILL

- Scottish grass fed 35 day aged ribeye steak** **25.95**
225g / 8oz + 12 supplement if part of offer
 - Scottish grass fed 35 day aged fillet steak** **29.95**
170g / 6oz + 14 supplement if part of offer
- 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 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 chocolate sundae 🥥 With homemade brownie pieces, toasted pecans, Mackie's ice cream and topped with whipped cream and warm fudge sauce	8.95	Lemon posset Lavender meringue shard, sablé biscuit	7.95
Two scoops of Mackie's ice cream Please ask your server for today's flavours	6.25	Dark chocolate crèmeux 🥥 🌿 Blackcurrant gel, chocolate soil and raspberry sorbet	7.95
Howies famous banoffee pie 🥥 Biscuit base, toffee, banana, whipped cream and toasted almonds	7.95	Duo of Langshaw's sorbets 🥥 🌿 Please ask your server for today's flavours	6.25
Sticky toffee pudding Sea salt toffee sauce with Mackie's traditional ice cream	7.95	Iain Mellis artisan cheeses 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	12.95
Affogato 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>	7.50		

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 LUNCH DRINKS

Chocolate Orange Espresso Martini Orange infused vodka, espresso, coffee liqueur and chocolate bitters	10.95	Disaronno Amaretto Italy 28% (50ml)	7.00
Ginger & Plum Edinburgh Plum and Vanilla liqueur, Frangelico, ginger purée and bitters	10.25	Janneau V.S.O.P. Armagnac 40% (25ml)	7.95
Caffè Vermouth Sweet vermouth, espresso, gomme and milk (🥥 available)	10.25	Hennessy V.S.O.P. Cognac 40% (25ml)	8.25
Classic Cocktails Available		Baileys Irish Cream Cream liqueur 17% (50ml)	6.20
		San Emilio Pedro Ximenez Solera Reserva Spain 17% (50ml)	7.50
		Château Septy 🌿 Dessert wine. Monbazillac France, 13%, 2018 (100ml)	7.25

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 (Plant-based milk alternative 50p)	from 3.15

LIQUEUR COFFEES

Liqueur coffees (25ml) Gaelic Irish Calypso French Italian Baileys latte	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

MALT OF THE MONTH –
 Ask our staff for description and price

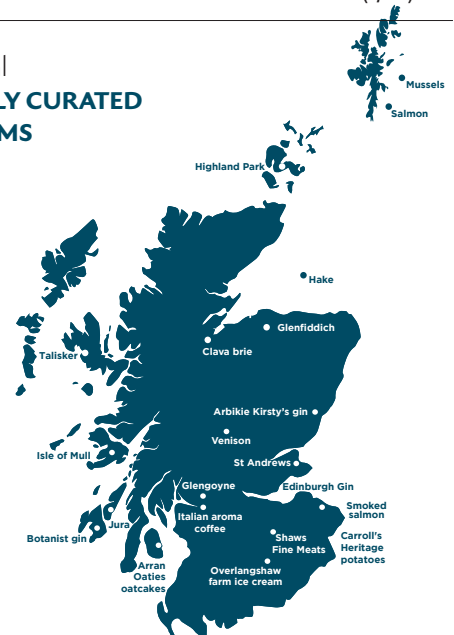
THE CRAFT 19.40
 GLENGARIOCH 12 YO
 HIGHLAND PARK 12 YO
 GLENMORANGIE QUINTA RUBAN

THE HIGHLAND 22.75
 GLENMORANGIE LASANTA
 ABERFELDY 12 YO
 DALMORE PORT WOOD

THE GLENFIDDICH 18.55
 GLENFIDDICH ORCHARD
 GLENFIDDICH PROJECT XX
 GLENFIDDICH FIRE & CANE

GLENGOYNE FLIGHT 26.75
 GLENGOYNE 12 YO
 GLENGOYNE 15 YO
 GLENGOYNE WHITE OAK

THE TOP DRAWER 54.65
 CRAIGELLACHIE 17 YO
 GLENFIDDICH 21 YO
 BALVENIE 21 YO PORTWOOD





EST. 1990

HOWIES

— RESTAURANT —



NON GLUTEN CONTAINING INGREDIENTS MENU LUNCH

2 courses 19.95 | per person

STARTERS

Soup of the day – gluten free oatcakes, please ask your server for today's option **7.65** (V) (DF) (VGN)

Cullen skink – Scottish smoked haddock, leeks, potatoes & cream chowder, gluten free oatcakes **8.75**

Orkney smoked trout paté – with pickled fennel, capers, and gluten free oatcakes **8.50**

Summer garden pea and spring onion falafel – with beetroot houmous and tahini soya yoghurt **8.75** (DF) (V)

Chicken and ham hough terrine – with piccalilli purée and gluten free oatcakes **8.75** (DF)

Belhaven Smokehouse smoked salmon – with herb crème fraîche and compressed cucumber served with gluten free oatcakes **13.15 + 4.50 supplement if part of offer (DF available)**

MAINS

Bowers of Stockbridge, Scottish wild venison and juniper casserole – seasonal potatoes with sea salt and fresh rosemary **14.25** (DF)

Pan fried Scottish salmon – with cauliflower purée, fricassée of green beans, peas and new potatoes with dulse seaweed butter **15.35**

Marinated chargrilled chicken breast – with sautéed potatoes, courgette, cherry tomato and spinach with parsley oil **14.25** (DF)

Catch of the day – please ask your server for today's fresh Scottish catch **17.35**
+ 2.00 supplement if part of offer

Braised hispi cabbage – with charred onion purée, crispy chilli and sesame oil with shallots **14.25** (DF) (VGN)

Miso spring vegetable salad – Roasted cauliflower with a miso and apple glaze, tenderstem broccoli, coriander-infused cauliflower couscous and a pistachio and chilli pesto **14.25** (V) (VGN) (N) (DF)

+ add chargrilled chicken or smoked salmon for + 5.50 each

GRILL

225g/8oz ribeye steak 25.95 (DF) *(+ 12.00 supplement if part of offer)*

170g/6oz fillet steak 29.95 (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*

SIDES – 4.95 each

Ras el hanout carrots (V) – Herb labneh and coriander

House salad (VGN) (DF)

Seasonal garden vegetables (V) – with garlic herb butter

Crispy fried courgette (VGN) – Pea and horseradish houmous

Sea salt skin on fries (V) (DF) *Add truffle mayonnaise and grated parmesan for 1.50*

PUDDINGS

Howies chocolate sundae – Mackie's vanilla ice-cream, brownie pieces, toasted pecans, topped with warm fudge sauce, & whipped cream **8.95** (N)

Lemon posset – lavender meringue shard with gluten free shortbread **7.95**

Dark chocolate cremeux – 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**

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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