

EST. 1990

HOWIES

— RESTAURANT —

LUNCH

2 COURSES 11.95 | 3 COURSES 14.95
SCOTTISH, SEASONAL & SERIOUSLY TASTY

BREAD, OLIVES & DIPS

Freshly baked bread	—	1.00
Balsamic & oil		0.60
Black olive tapenade, houmous, house mixed olives		each 1.60

STARTERS

	STARTER	MAIN
Soup of the day (V) (VGN) (DF) served with freshly baked bread or oatcakes (NGCI available)	3.95	5.95
Seared wood pigeon breast , braised puy lentils, game chips, red wine jus (NGCI available) <i>May contain traces of shot</i>	4.95	8.25
Cullen skink Scottish smoked haddock, leeks, potatoes & cream chowder with freshly baked bread (NGCI available)	4.95	8.25
Pork & smoked ham hough terrine , piccalilli & oatcakes (NGCI available)	4.95	8.25
Haggis, neeps & tatties with thyme jus (vegetarian haggis also available)	4.95	8.25
Jerusalem artichoke arancini with smoked chilli & tomato dip (V) (VGN) (DF)	4.95	8.25
Toasted tenderstem broccoli & bulgar wheat , mouli, medjool date, pickled ginger, radish, sesame dressing, dukkah (V) (VGN) (N) (DF)	4.95	8.25
Scottish mussels of the day - your server will tell you all the details! (NGCI)	5.95	8.95
Scottish smoked salmon with shallots, capers, salad leaves & germagrain bread (DF) (NGCI available) <i>Not part of offer</i>	9.50	

MAINS

Casserole of the day - please ask your server (NGCI available)	8.50
Charred chicken breast , potato pavé, Savoy cabbage, pancetta, squash puree & thyme jus (NGCI)	8.50
Gnocchi , roast cauliflower purée, pickled cauliflower, Isle of Mull cheddar & walnut crumb (N) (V) (VGN available)	8.25
Fillet of Scottish salmon , braised leek, beetroot, horseradish mash, cavolo nero (NGCI)	8.95
Fresh catch of the day - please ask your server <i>-1.00 supplement if part of offer</i>	9.25
Super salad — quinoa, feta, beetroot, sunflower seeds, pinhead oatmeal, harissa & herb dressing (V) <i>- add chicken or salmon for 2.50 each</i>	8.25
Handmade 170g house burger with fries <i>- add bacon, cheese, onion rings or haggis for 1.00 each</i>	8.50

GRILL

(not part of offer)

We work with Shaws Fine Meats from the Scottish Borders who only use grass fed cattle from local farms

255g 35-day aged Scottish ribeye steak frites <i>- add peppercorn sauce or garlic butter for 2.00 each</i>	16.95
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SIDES

Hand cut onion rings | Buttered greens | Chunky chips | Skinny fries Mashed potato | House salad
each 3.00

V = VEGETARIAN NGCI = NO GLUTEN CONTAINING INGREDIENTS DF = DAIRY FREE N = CONTAINS NUTS VGN = VEGAN

For allergen information on each dish, please speak to a member of staff or visit howies.uk.com. Due to the busy nature of our kitchens, it is not possible for us to guarantee dishes are 100% allergen free.

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PUDDINGS

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Poached rhubarb , streusel & hazelnut crumb, custard, Bramley apple & cinnamon sorbet (N) (DF) (NGCI) (V) (VGN)	5.95
Dark chocolate brownie , bramble, candied pistachio, Over Langshaw Farmhouse raspberry sorbet (N)	5.95
Howies famous banoffee pie - biscuit base, toffee, banana, whipped cream & toasted almonds (N)	5.95
Affogato — two scoops of Mackie’s ice cream drowned in a shot of espresso (NGCI) - add a liqueur for 3.00	4.50
Selection of Scottish cheeses with grapes, red onion chutney & oatcakes (NGCI available) - 2.95 supplement if part of offer	6.95
Duo of Over Langshaw Farm sorbet (DF) (NGCI) (VGN) - ask your server for today’s flavour	4.25
Sticky toffee pudding with Mackie’s vanilla ice cream	5.95

TEA & COFFEE

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Eteaket teas - breakfast blend, royal earl grey, green, peppermint & rooibos available	from 2.70
Thomson’s coffee - espresso, Americano, latte, cappuccino	from 2.00
Liqueur coffees - Gaelic, Irish, Calypso, French, Italian, Bailey’s	5.95 each

DESSERT WINE

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Chateau Septy Monbazillac France, 13%, 2013 Exotic & citrus	100ml 5.70
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COGNAC (25ml)

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Martell V.S	3.90
Remy Martin VSOP	4.20
Hennessy XO	19.00

