

EST. 1990

HOWIES

— RESTAURANT —
Scottish, seasonal & seriously tasty

DINNER MENU

**EARLY DINING
2 COURSES 15.75**

(available Tuesday - Thursday until 6.30pm)

BREADS, OLIVES & DIPS

Perfect serves

Howies Royale

Charles de St Ceran sparkling wine,
Cassis. 7.95

Aperol Spritz

Aperol, Prosecco Cecilia Beretta, soda,
orange wedge 8.95

Bramble Fizz

Hendrick's gin, Creme de Cassis, lemon
juice & soda, topped with Charles de St
Ceran sparkling wine. 8.95

Low and no cocktails

Drivers G & T (0%)

Seedlip alcohol free gin, Walter
Gregor cucumber & mint tonic,
cucumber slice. 4.95

Rhubarb Fizz




Bon Accord rhubarb soda,
rosewater, rhubarb bitters. 3.85

Lemon Cooler




Bon Accord cloudy lemonade, West
Indian orange bitters,
fresh mint. 3.85

Freshly baked rosemary focaccia with balsamic & olive oil  2.00
Houmous , Black olive tapenade or House mixed olives  each 1.95

STARTERS

Roasted sweet potato, harissa, coconut & basil soup served with freshly baked focaccia or oatcakes  5.95
Cullen skink - Scottish smoked haddock, leek, potato & cream chowder with freshly baked bread 6.50
Ham hock & tarragon terrine with piccalilli, seasonal leaves & oatcakes 6.95
Award winning traditional haggis or vegetarian haggis with neeps & tatties & thyme jus 6.75
We highly recommend a dram of Glenfiddich 12 yo as the perfect accompaniment to your haggis! + 4.10
Heritage tomato salad, gazpacho dressing, onion seed croûte & buffalo mozzarella  ( available) 6.95
Belhaven smoked trout paté, fresh creamed horseradish, shallots, capers & oatcakes 6.95
Half East Lothian lobster served cold with Howies cocktail sauce & dressed baby gem 18.95
+10.00 supplement if part of offer





MAINS

Slow braised Scotch beef casserole with rosemary salt roasted Heritage potatoes  14.95
Chargrilled Red Tractor chicken, sweet potato mash, summer ratatouille & herb crumb 14.95
Roasted lamb rump, carrot pureé, crushed pea & Anster cheddar croquette, braised spring onion,
mint & pan juices +5.00 supplement if part of offer 20.95
Roasted cauliflower steak, curried cauliflower pureé, potato bhaji, pistachio & coriander crumb with
pickled red onion   14.95
Seared Shetland salmon, barbecue potatoes, saffron crème fraiche, tomato & olive salsa with
seasonal greens 16.95
225g (8oz) Scottish 35-day dry aged ribeye steak frites (not part of offer) 26.95
+ add peppercorn sauce, blue cheese sauce or garlic butter for 2.00 each
We work with Shaws Fine Meats from the Scottish Borders who only use grass fed cattle from local farms
Half or whole East Lothian lobster with salad & fries 19.95 | 39.95
Enjoy hot with garlic butter or cold with Howies cocktail sauce (not part of offer)

SIDES each 3.25

Skinny fries  | Seasonal vegetables  | New season baby potatoes with mint 
Green salad with House dressing 

PUDDINGS


Warm Chocolate brownie with fresh Fife raspberries, raspberry sorbet & chocolate crumb  6.95
Great with Chateau Septy Monbazillac! + 6.30 (100ml)
Sticky toffee pudding with toffee sauce & Mackie's traditional ice cream 6.95
Fresh Blacketyside strawberries - enjoy on their own, with lemon sorbet or Mackie's ice cream  6.95
Howies famous banoffee pie - biscuit base, toffee, banana, whipped cream & toasted almonds  6.95
Three cheeses from I.J. Mellis with grapes, spiced chutney & oatcakes + 2.95 supplement if part of offer 7.95
Duo of sorbet  - choose from lemon, raspberry or passionfruit 4.95
Affogato — two scoops of Mackie's ice cream drowned in a shot of espresso 4.95
+ add a 25ml splash of your favourite liqueur for 3.50

This menu is subject to seasonal changes. Please note, a discretionary 10% service charge is added to tables of 6 or more.

Please see allergen information overleaf.

DRINKS

FIZZ

Prosecco Cecilia Beretta Italy, 11%, NV
Light, refreshing & perfect for sipping. 
125ml 6.70 | btl 31.95

WHITE


Botter Garganega Pinot Grigio Italy, 12%, 2018
Dry & well balanced. 
125ml 4.35 | 175ml 5.55 | 250ml 8.20 | 500ml 16.40 | btl 21.85

Veldt Range Chenin Blanc South Africa, 12.5%, 2018
Light & easy drinking. *We donate 50p from every bottle sold to LAM research.*
125ml 3.95 | 175ml 4.90 | 250ml 6.75 | 500ml 13.40 | btl 19.60

Corney & Barrow Cotes de Gascogne France, 12.5%, 2018
Refreshing & versatile with a dry, tangy finish. 
125ml 4.15 | 175ml 5.20 | 250ml 7.40 | 500ml 14.80 | btl 20.95


The Pitmaster Viognier Australia, 14%, 2015
Fresh & fruity.
125ml 4.10 | 175ml 5.10 | 250ml 7.25 | 500ml 14.50 | btl 20.55


Lofthouse Sauvignon Blanc New Zealand, 13%, 2017
Grassy, fresh & invigorating.
125ml 5.70 | 175ml 7.80 | 250ml 11.25 | 500ml 22.50 | btl 33.20

Famille De Morin Langaran Picpoul De Pinet France, 12.5%, 2017 | Bright dry white.  29.95


Veiga Naum Albarino Spain, 12.5%, 2016
Crisp & Delicate. 34.95

Albert Bichot Macon-Villages France, 12.5%, 2017
Light, fresh & easy drinking!  29.75

Albert Bichot Chablis France, 13%, 2017/18
Fresh & elegant on the nose.  39.70

Amisfield Sauvignon Blanc New Zealand, 13.5%, 2017
Grapefruit & kiwi fruit - lovely.  44.10

ROSÉ

Castillo De Monjardín Rosado de Lágrima Spain, 13.50%
2018 | Fresh, fruity & elegant. 
125ml 4.45 | 175ml 5.55 | 250ml 7.75 | 500ml 15.50 | btl 21.95

RED

Domaine De Saissac Cabernet Sauvignon IGP
France, 13.5%, 2018 | A fine & juicy cabernet sauvignon.
125ml 5.10 | 175ml 6.40 | 250ml 9.25 | 500ml 18.50 | btl 27.45

Corney & Barrow Vin De Pays D'oc France, 12.5%, 2017
Structured yet silky.
125ml 4.15 | 175ml 5.20 | 250ml 7.40 | 500ml 14.80 | btl 20.95

Las Condes Merlot Chile, 12.5%, 2018
Lots of rich fruit.
125ml 5.10 | 175ml 6.40 | 250ml 9.25 | 500ml 18.50 | btl 27.45


Bodegas Campillo Crianza Rioja Spain, 13.5%, 2015
Powerful & well balanced with a hint of fruit & vanilla.
125ml 5.95 | 175ml 8.45 | 250ml 11.75 | 500ml 23.50 | btl 35.35

Montanes Malbec Mendoza Argentina, 13%, 2018
Classy & refined with a hint of spice.
125ml 5.10 | 175ml 6.40 | 250ml 9.35 | 500ml 18.70 | btl 26.60

Puertas Antiguas Shiraz Chile, 13% 2018
Soft textured with bursts of black fruit & a hint of a peppery spice. 24.95

Il Barroccio Nero D'Avola Italy, 13%, 2018
A real belter of a red laden with flavour. 25.30

Heritiers Plantin Cotes Du Rhone France, 14%, 2017
Brilliant with red meat or a cheese board. 29.95

Farfallone Aglianico Sannio Doc Italy, 13%, 2016
Dry & powerful with a good long finish.  29.95

Roccolo Di Mizzole Valpolicella Italy, 13.5%, 2016
Spice, cherry & full bodied.  35.70

CRAFT BEER & CIDER

Peroni Nastro Azzurro, Italy (5.1%) 4.25

Black Isle Goldfinch, Black Isle (3.5%) 5.15

Stewart Brewing Lager, Edinburgh (4.0%) 5.60

Stewart Brewing Gold, Edinburgh (4.8%) 5.15

Stewart Brewing Hollyrood, Edinburgh (5.0%) 5.40

Stewart Brewing St Giles, Edinburgh (5.0%) 5.15

Heineken, Holland (0%) 2.65

Brewdog Nanny State, Ellon (0.5%) 5.15

Thistly Cross Traditional cider, Dunbar (4.40%) 4.60

Guest craft beers - please ask your server about our craft beers of the moment

Please ask your server to show you our full list of Scottish gins, whiskies, craft beers, cocktails & hot drinks!

SOFTS

Bon Accord Rhubarb Soda (200ml) 3.85

Bon Accord Cloudy Lemonade (200ml) 3.85

Bon Accord Ginger Beer (200ml) 3.85

OJ, Apple Juice or Cranberry Juice (330ml) 2.95

Appletiser (275ml) 3.10

IRN BRU / IRN BRU No Sugar (330ml) 2.60

Coca-Cola / Diet Coke (200ml) 2.95

Big Tom Tomato Juice (330ml) 3.20

ALLERGEN AWARENESS

 Vegetarian

 Vegan

 Contains nuts

 Dairy free

For allergen information on each dish, please speak to a member of staff or visit howies.uk.com. We source our produce from various local suppliers, and therefore we cannot 100% guarantee that our dishes are allergen free.