

EST. 1990

HOWIES

— RESTAURANT —

LUNCH

SCOTTISH, SEASONAL & SERIOUSLY TASTY

2 COURSES 11.95 | 3 COURSES 14.95

BREAD, OLIVES & DIPS

Freshly baked bread with balsamic & olive oil	1.00
Mixed olives	1.60
Olive tapenade, houmous	each 1.95

STARTERS

STARTER MAIN

Soup of the day (V) (VGN) (DF) with freshly baked bread & butter or oatcakes (NGCI available)	3.95	5.95
Haggis, neeps & tatties with thyme jus (vegetarian haggis also available)	4.50	8.00
Cullen skink Scottish smoked haddock, leeks, potatoes & cream chowder with freshly baked bread (NGCI available)	5.25	8.25
Shredded ham hock, pease pudding & pear chutney (DF) (NGCI)	4.95	8.25
Smoked mackerel paté, beetroot relish & oatcakes	5.25	8.25
Butternut squash falafel, tabbouleh & houmous (V) (VGN) (DF)	4.50	8.25
Steamed Shetland mussels with garlic, shallots, white wine, parsley & cream (NGCI) (DF available)	4.95	8.95
Confit duck croquette, red cabbage kimchi & gochujang aioli (DF)	5.25	8.25

MAINS

Battered half fillet of North Sea haddock, hand-cut chips, pea puree & homemade tartare sauce (DF)	8.95
Battered fillet of North Sea haddock, hand-cut chips, pea puree & homemade tartare sauce (DF) (+ 5.00 if part of offer)	13.95
Handmade fishcake, poached egg & mustard creamed savoy cabbage	8.25
Butternut squash & sage risotto, pine nuts & spinach (N) (V) (NGCI) (VGN available) (+ grilled halloumi for 1.00)	8.25
Chargrilled chicken breast, roast Mayan gold potatoes, creamed leeks & parsnip (NGCI)	8.95
Handmade 170g beef burger on brioche with French fries & house relish (+ bacon or cheese for 1.00 each) - double up your burger for 3.00	8.95
Beetroot, black bean & quinoa burger with fries & relish (V) (VGN available) (+ grilled halloumi for 1.00)	8.25
Fresh catch of the day - please ask your server (+ 1.00 if part of offer)	9.95
Crisped pork shoulder & black pudding, sautéed potatoes, cabbage & apple sauce (DF)	8.25

28-DAY DRY AGED SCOTTISH STEAKS (not part of offer)

226g ribeye/226g fillet served with your choice of mashed potato or hand-cut chips & dressed salad (NGCI) (DF). Choose from peppercorn sauce, house butter or blue cheese	27.50 28.50
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SIDES

Mashed potato | Fries | Hand-cut chips | Roast potatoes | Homemade slaw | House salad | Onion rings
Sides 3.00 each

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.

This menu is subject to seasonal changes. Please note a 10% discretionary service charge will be added to the bill.

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PUDDINGS

Banoffee pie – biscuit base, toffee, banana & whipped cream	5.95
Chocolate brownie with tonka bean parfait (NGCI)	5.95
Sticky toffee pudding with caramel sauce & homemade vanilla ice cream	5.95
Black cherry cheesecake with amarena cherry syrup	5.95
Carrot cake with roast pineapple, coconut sorbet & rum caramel sauce (DF) (N) (VGN)	5.95
Local cheese plate with cheddar, brie, blue & goat's cheese all sourced from Scottish artisanal dairies served with oatcakes (+ 2.50 if part of offer)	6.95
Homemade sorbet - two scoops of today's flavour. Your server will tell you the details (DF) (NGCI)	4.25
Affogato – two scoops of homemade ice cream drowned in a shot of espresso (NGCI) - add a liqueur from 3.00	4.50

AFTER DINNER DRINKS

Thomson's Coffee – espresso, Americano, latte, cappuccino, flat white, mocha	from 2.10
Liqueur coffees – Gaelic (Famous Grouse), French (Grand Marnier), Italian (Amaretto), Monks (Benedictine), Corretto (Sambuca), Irish (Jameson), Calypso (Tia Maria)	5.95 each

DESSERT WINE

Chateau Septy Monbazillac France, 13%, 2013 | Exotic & Citrus

100ml 5.95 | 37.5cl bottle 22.25



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