# Dinner Menu

2 Courses £21 3 Courses £25

Early Dining - 2 Courses £15 (available 5.30pm-6.30pm for tables of 8 or less)

#### **Appetisers**

Homemade bread with balsamic & olive oil - £1.00pp / Provençal Olives - £1.60 / Black olive tapenade - £1.95 Aubergine dip - £1.95 / Houmous - £1.95

#### Starters

Soup of the day served with homemade bread (V)(GF available)

Haggis, neeps & tatties with thyme jus (V available)

Cullen skink smoked haddock, potato, leeks & cream served with homemade bread (GF available)

Spring onion & Mull cheddar tart heritage potato salad, celery, radish and wholegrain mustard dressing (V) Chicken liver parfait with sweet pickled onion oatcakes & grains (DF)

Steamed Shetland mussels with garlic, shallots, white wine, parsley & cream (GF)(DF available)

Smoked salmon & asparagus with soft poached egg and hazelnut dressing (GF)(DF)

Home smoked pigeon pastrami celeriac remoulade, capers and watercress salad

#### Mains

Roast rump of lamb pomme anna, carrot & caraway puree, roasted chantenay carrots (GF) Grilled salmon fillet with aura potatoes, braised lettuce & garden peas (GF)(DF) Roast chicken breast with soft polenta, red pepper, spinach and chargrilled spring onion (GF) Orecchiette pasta with caponata, crowdie and toasted pine nuts (V)(DF)(Vegan available) Battered fillet of North Sea haddock with hand-cut chips, crushed peas & homemade tartare sauce (DF) Grilled chicken Caesar salad baby gem & romaine lettuce, croutons, bacon, anchovies & Caesar dressing (GF available)

**Classic Howies burger** Granite City cheddar, back bacon, hand-cut chips, brioche bun & house relish **Veggie burger** Banchory Devenick "Fet Like" feta cheese, Portobello mushroom, baby spinach, tomato & grilled pepper. Served with hand-cut chips, brioche bun & house relish (V)

Catch of the day always fresh, always from Scottish waters. Please see our blackboard.

Flaked shoulder of pork sage & onion mash, spring greens, apple sauce, gravy & crackling (GF)

Steak & Lobster (not part of 2 or 3 course offer)

Smoked Banchory Devenick Rose Veal - £24.50 (GF)(DF available)

28-day dry aged Scottish steaks - 10oz Ribeye £27.50, 8oz Fillet £28.50 (GF)(DF available)

Served with your choice of Dauphinoise, mashed potato or chips & watercress salad

Choose from peppercorn sauce, house butter, crumbled Badentoy blue cheese or hollandaise sauce

Stonehaven Lobster with garlic butter and salad  $\frac{1}{2}$  or whole £ market dependent (GF)

#### Sides £2.25 each

Hand - Cut Chips / Sweet Potato & Coriander / Mashed Potato / Onion Rings Side Salad / Grilled Tomato / New Potatoes / Roasted Flat Cap Mushroom

### Desserts

Howies banoffee pie biscuit base, toffee sauce, bananas & whipped cream
Warm chocolate brownie with clotted cream ice cream (GF)
Sticky toffee pudding with homemade vanilla ice cream
Affogato 2 scoops of homemade ice cream topped with espresso (GF)

**Local Cheese Plate** Cheddar, brie, blue & goat's cheese all sourced from Scottish artisanal dairies. Served with oatcakes (£2.50 supplement on fixed price menu)

Berry Jelly and Sorbet strawberry jelly, raspberry sorbet, blackberries and mint (DF)(GF)

Homemade sorbet please ask your server for flavours (DF)(GF)

(Add your favourite liqueur for £2.00)

## A little treat to complement your dessert?

Chateau Septy Sauvignon/Semillon Blend, France, 2009	50ml	37.5cl
This noble rot blend from the left bank of the Dordogne has beautifully balanced sweet fruit and high acidity. Delicious dessert wine.	£4.95	£17.95
	50ml	75cl
Pedro Ximenez - Fernando de Castilla, Montilla Morilles		
This wonderful, luscious and rich sweet sherry has surprising lightness and delicacy. Creamy and smooth. Perfect with chocolates, chocolate based desserts and heavenly with ice creams.	£3.85	£35.75
Cockburns Fine Ruby Port	£3.20	
Cockburns 2009 Late Bottled Vintage Port	£4.20	
Liqueur coffee	£5.00	

Food Allergies & Intolerances: V = Vegetarian, GF = Gluten Free, DF = Dairy Free. Before ordering please speak to our staff about your requirements. You can also visit our website for further information www.howies.uk.com. A discretionary 10% service charge is automatically added to tables of 8 and over.