

PUDDINGS

Howies sundae 🥄 The ultimate hot fudge sundae – brownie pieces, topped with pecans, toasted almonds, warm fudge sauce, boozy cherries, whipped cream & Mackie's ice cream	7.75	Four cheeses from I.J. Mellis (Hebridean Blue, Clava Brie, Connage Gouda & St Andrews Farmhouse Cheddar.) With grapes, spiced chutney & oatcakes + 2.95 supplement if part of offer	8.75
Lemon posset Edinburgh gin rhubarb & ginger compote homemade shortbread	7.75	Sticky toffee pudding Toffee sauce with Mackie's traditional ice cream	7.75
Howies famous banoffee pie 🥄 Biscuit base, toffee, banana, whipped cream & toasted almonds	7.75	Duo of sorbets 🌿 <i>Please ask your server for details</i>	5.75
Fresh Blacketyside strawberries Enjoy on their own, with lemon sorbet or Mackie's ice cream	6.95	Two scoops of Mackie's ice cream <i>Please ask your server for details</i>	5.75
Chocolate mousse 🌿 🥄 With Fife raspberries & hazelnut brittle <i>Great with Chateau Septy Monbazillac!</i> 🍷 🌿 🌿	7.75	Affogato Two scoops of Mackie's ice cream, drowned in a shot of espresso + add a liqueur for 3.50	5.95

DESSERT COCKTAILS & WINE

Espresso Martini Arbikie Vodka, coffee liqueur, fresh espresso	9.95
Cocoa-Buie Aztec Hot Chocolate, Drambuie, cream, marshmallow	6.95
Old Fashioned Glenfiddich IPA – finish 12 YO & orange bitters over ice	9.95
Chateau Septy 🌿 Monbazillac France, 13%, 2013 (100ml)	6.30

DIGESTIFS

Quinta Do Noval Lbv 'Unfiltered' Port, 20%, 2009	50ml 5.85 / 100ml 11.50
Janneau VSOP Armagnac 40% (25ml)	9.50
Hennessy XO Cognac 40% (25ml)	7.50
Remy Martin V.S.O.P. Cognac 40% (25ml)	4.30

TEA & COFFEE

Artisan teas Scottish Brew, China Green Tea, Mojito Mint, Camomile Flowers, Mr Grey, Rooibos, Decaffeinated, Red berry splash, Lemon and Ginger	each 2.70
Italian Aroma coffee Espresso, Americano, flat white, latte, cappuccino, macchiato	from 2.10

LIQUEUR COFFEES

Liqueur coffees (25ml)	each 6.50
Gaelic (Grouse Whisky, 40%)	
Irish (Jamesons, 40%)	
Calypso (Tia Maria, 20%)	
French (Grand Marnier, 40%)	
Italian (Luxardo Sambuca, 38%)	
Bailey's latte (17%)	

WHISKY FLIGHTS

3 x 25ml
TAKE A JOURNEY WITH US THROUGH A CAREFULLY CURATED SELECTION OF SCOTLAND'S FINEST DRAMS

THE CRAFT AUCHENTOSHAN 12 YO HIGHLAND PARK 12 YO MACALLAN GOLD	14.25	GLENGOYNE FLIGHT GLENGOYNE 10 YO GLENGOYNE 12 YO GLENGOYNE 18 YO	21.25
THE HIGHLAND GLENMORANGIE NECTAR D'OR DALWHINNIE 15 YO DALMORE PORT WOOD	19.00	THE SPEYSIDE BENROMACH 10 YO GLENROTHES 12 YO GLENFARCLAS 15 YO	16.30
THE GLENFIDDICH GLENFIDDICH IPA GLENFIDDICH PROJECT XX GLENFIDDICH FIRE & CANE	15.45	THE BALVENIE BALVENIE 12 YO BALVENIE 14 YO CARIBBEAN CASK BALVENIE 17 YO	24.45



THE TOP DRAWER HIGHLAND PARK 18 YEAR OLD • GLENFIDDICH 21 YEAR OLD • BALVENIE 21 PORT **48.90**

ALLERGEN AWARENESS 🌿 Vegetarian 🌿 Vegan 🥄 Contains nuts 🍷 Dairy free 🌿 Organic 🌿 Gluten Free Please ask for (NGCI available)

PERFECT SERVES

Raspberry Royale Edinburgh Raspberry Gin liqueur topped up with Charles de St Ceran sparkling wine	7.95
Aperol Spritz Aperol Spritz, Prosecco Cecilia Beretta, soda, orange wedge	8.95
Bramble Fizz Edinburgh Bramble & Honey Gin & soda topped up with sparkling wine	8.95
Howies Mule Arbikie Haar Wheat vodka over ice, Fentimans ginger beer, grapefruit bitters	8.95

EST. 1990
HOWIES

— RESTAURANT —
Scottish, seasonal & seriously tasty

DINNER MENU

EARLY DINING 2 COURSES 17.75
(Available Sunday to Thursday until 6.30pm)

LOW & NO ALCOHOL

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
Howies Gunnars Fentimans ginger beer, Angostura bitters, squeeze of lime	3.85

BREADS, DIPS AND OLIVES

Freshly baked rosemary focaccia with balsamic & olive oil 2.00 Houmous 🌿, black olive tapenade each 1.95 House mixed olives 2.50

STARTERS

Soup of the day 🌿 with freshly baked focaccia or oatcakes	6.75
Cullen skink Scottish smoked haddock, leek, potato & cream chowder with freshly baked focaccia	6.95
Lime cured & torched fillet of mackerel 🍷 with a fennel, orange and watercress salad	7.95
Award winning traditional haggis or vegetarian haggis with neeps, tatties & thyme jus <i>We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment to your haggis! + 4.75</i>	7.50
Shetland mussels 🍷 with a coconut, coriander, chilli broth	7.95
Crispy sweetcorn fritters 🌿 with a smoked chipotle, pico de gallo salsa	7.95
Confit chicken & spring herb terrine 🍷 with tomato & tarragon relish and oatcakes	7.95
Scottish smoked salmon with shallots, capers, lemon crème fraîche & treacle bread + 3.00 supplement if part of offer	9.50

MAINS

Pan roasted Shetland salmon 🍷 🥄 warm heritage potatoes, spinach & olives with romesco dressing	17.95
Slow braised Glen Lyon venison casserole with horseradish mash	15.95
Pea and lemon spring risotto 🌿 🥄 with broad bean and pea shoots, crispy hazelnuts 🌿 available	15.95
Roast fillet of Scottish hake 🍷 with celeriac, dill & potato rosti, cherry tomato & caper sauce	16.95
Chicken breast with Mayan gold potatoes, baby gem, asparagus, mushrooms & tarragon cream	16.95
Charred broccoli, quinoa & spring vegetable salad with toasted almonds, lime & harissa yoghurt 🌿 🥄 + add chicken or salmon 3.50 each	12.95

SIDES

Skinny fries • Seasonal vegetables Hand cut fries with chipotle mayo • Mixed salad with house dressing • Broccoli with almond & blue cheese butter • Onion rings	3.50 each
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Glen Lyon venison haunch with creamy mash, spring greens, salsa verde & parmesan crumb. + 6.00 if part of offer	20.95
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SUNDAY ROAST

Featuring a delicious roast of the day, served with all the trimmings, gravy and don't forget the yorkies!
£4 with our wonderful lunch deal
Ask your server to book a table or book at www.howies.uk.com

GRILL

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

225g / 8oz Scottish 35-day dry aged ribeye steak 🍷 (+ 8 supplement if part of offer)	or 28.95
170g / 6oz Scottish fillet steak 🍷 (+ 10 supplement if part of offer)	or 27.95

*Served with Howies hand cut fries & salad.
+ add peppercorn, garlic & herb butter or blue cheese sauce for 2.00 each*

ALLERGEN AWARENESS 🌿 Vegetarian 🌿 Vegan
🥄 Contains nuts 🍷 Dairy free 🌿 Organic 🌿 Gluten Free
Please ask for (NGCI available)

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 above.

WINE LIST

FIZZ	ROSÉ
<p>Prosecco Cecilia Beretta 🇮🇹 Italy, 11%, NV Light, refreshing & perfect for sipping. 125ml 6.70 • btl 31.95</p> <p>Delamotte Champagne France, 12%, NV superb champagne for all occasions. btl 49.95</p>	<p>Castillo De Monjardín Rosado de Lágrima 🇪🇸 Spain, 13.50%, 2019 Fresh, fruity & elegant. 125ml 4.45 • 175ml 5.55 • 250ml 7.75 • 500ml 15.50 • btl 22.15</p>
WHITE	RED
<p>Botter Garganega Pinot Grigio 🇮🇹 Italy, 12%, 2019 Dry & well balanced. 125ml 4.45 • 175ml 5.75 • 250ml 8.50 • 500ml 16.95 • btl 22.85</p> <p>Veldt Range Chenin Blanc South Africa, 12.5%, 2019 Light & easy drinking. <i>We donate 50p from every bottle sold to LAM research.</i> 125ml 3.95 • 175ml 4.90 • 250ml 6.95 • 500ml 13.75 • btl 19.95</p> <p>Corney & Barrow Cotes de Gascogne 🇫🇷 France, 12.5%, 2019 Refreshing & versatile with a dry, tangy finish. 125ml 4.25 • 175ml 5.45 • 250ml 7.75 • 500ml 15.25 • btl 21.95</p> <p>Les Gres Viognier IGP France 14%, 2019 Fresh acidity with apricot notes. 125ml 4.25 • 175ml 5.45 • 250ml 7.75 • 500ml 15.25 • btl 21.95</p> <p>Lofthouse Sauvignon Blanc New Zealand, 13%, 2019 Grassy, fresh & invigorating. 125ml 5.70 • 175ml 7.80 • 250ml 11.35 • 500ml 22.50 • btl 33.20</p> <p>Castillo Monjardín Chardonnay Spain 13%, 2018 Fresh & fruity 125ml 4.95 • 175ml 6.35 • 250ml 9.95 • 500ml 19.90 • btl 26.50</p> <p>Famille De Morin Langaran Picpoul De Pinet 🇫🇷 France, 12.5%, 2019 Bright dry white. btl 29.95</p> <p>Sillages Albarino Spain, 12.5%, 2018 Crisp & Delicate. btl 33.65</p> <p>Albert Bichot Chablis France, 13%, 2018 Fresh & elegant on the nose. btl 39.90</p> <p>Amisfield Sauvignon Blanc 🇮🇹 New Zealand, 13.5%, 2019 Top drawer grapefruit & kiwi fruit – lovely. btl 39.50</p> <p>Lefflaive Les Setilles Chardonnay Burgundy France, 13%, 2018 Very tasty indeed! btl 39.90</p> <p>Lawson Dry Hills Riesling Malborough New Zealand, 11%, 2016 Lime zest, honey, mouth watering acidity. btl 39.30</p>	<p>Domaine De Saissac Cabernet Sauvignon IGP 🇫🇷 France, 13.5%, 2018 A pedigree cabernet sauvignon. 125ml 5.10 • 175ml 6.50 • 250ml 9.45 • 500ml 18.70 • btl 27.80</p> <p>Corney & Barrow Vin De Pays D'oc France, 12.5%, 2019 Structured yet silky. 125ml 4.25 • 175ml 5.45 • 250ml 7.75 • 500ml 15.25 • btl 21.95</p> <p>Las Condes Merlot Chile, 12.5%, 2019 Lots of rich fruit. 125ml 4.85 • 175ml 6.45 • 250ml 8.65 • 500ml 17.25 • btl 22.95</p> <p>Bodegas Campillo Crianza Rioja Spain, 13.5%, 2017 Powerful & well balanced with a hint of fruit & vanilla. 125ml 5.50 • 175ml 7.70 • 250ml 10.95 • 500ml 21.90 • btl 32.90</p> <p>Montanes Malbec Mendoza 🇲🇩 Argentina, 13%, 2019 Classy & refined with a hint of spice. 125ml 5.10 • 175ml 6.40 • 250ml 9.45 • 500ml 18.70 • btl 27.20</p> <p>Puertas Antiguas Shiraz Chile, 13%, 2018 Soft textured with bursts of black fruit & a hint of a peppery spice. btl 25.95</p> <p>Il Barroccio Nero D'Avola Italy, 13%, 2018 A real belter of a red laden with flavour. btl 25.95</p> <p>Heritiers Plantin Cotes Du Rhone France, 14%, 2018 Brilliant with red meat or a cheese board. btl 29.95</p> <p>Roccolo Di Mizzole Valpolicella 🇮🇹 Italy, 13.5%, 2018 Spice, cherry & full bodied. btl 38.50</p> <p>Chateau La Courolle Saint Emilion, France, 14%, 2016 Seductive approachable merlot rich blend. btl 43.90</p> <p>Albert Bichot Domaine de Valent Pinot Noir, France, 13%, 2017 Light style redcurrant and plum. btl 26.75</p>
CRAFT BEER & CIDER	SOFTS
<p>Peroni Nastro Azzurro, Italy (5.1%) 4.35</p> <p>Black Isle Goldfinch, Black Isle (3.5%) 🌿 5.15</p> <p>Stewart Brewing Lager, Edinburgh (4.0%) 5.60</p> <p>Stewart Brewing Gold, Edinburgh (4.8%) 5.15</p> <p>Stewart Brewing Hollyrood, Edinburgh (5.0%) 5.40</p> <p>Stewart Brewing St Giles, Edinburgh (5.0%) 5.15</p> <p>Brewdog Nanny State, Ellon (0.5%) 5.15</p> <p>Heineken, Holland (0%) 3.65</p> <p>Thistly Cross Traditional cider, Dunbar (4.40%) 🌿 4.60</p> <p>Guest craft beers – please ask your server about our craft beers of the moment</p>	<p>Bon Accord Rhubarb Soda (275ml) 3.85</p> <p>Bon Accord Cloudy Lemonade (275ml) 3.85</p> <p>Fentimans Ginger Beer (275ml) 3.85</p> <p>OJ, Apple Juice or Cranberry Juice (330ml) 2.95</p> <p>Appletiser (275ml) 3.10</p> <p>IRN BRU / IRN BRU No Sugar (330ml) 2.95</p> <p>Coca-Cola (330ml) 2.95</p> <p>Diet Coke (330ml) 2.95</p> <p>Coke zero (330ml) 2.95</p> <p>Big Tom Tomato Juice (250ml) 3.20</p>

DRINKS

COCKTAILS & PERFECT SERVES	WHISKY
<p>Howies Royale 7.95 Charles de St Ceran sparkling wine, Cassis</p> <p>Elderflower Gin Fizz 8.95 Elderflower Edinburgh gin, lemon juice, fresh apple juice topped with Charles de St Ceran sparkling wine</p> <p>Mimosa 6.95 Charles de St Ceran sparkling wine, orange juice, triple sec, sugar syrup</p> <p>Rosie Hendrick's 8.95 Hendrick's gin topped with rose water, Walter Gregor cucumber & mint tonic & rose petals</p> <p>North East's Finest 8.95 Arbikie AK's gin, spiced Walter Gregor tonic, orange slice</p> <p>Lemon & Jasmine Gin Martini 8.95 Edinburgh Gin Lemon & Jasmine with triple sec & lemon juice</p> <p>Bitter & Twisted Nail 8.50 Monkey Shoulder Speyside whisky, Campari, Drambuie, orange zest</p> <p>Dark & Stormy 7.95 Dark Matter Scottish rum, fresh lime juice, Fentimans ginger beer</p> <p>Strawberry & Basil Smash 8.95 Edinburgh Gin Strawberry and Pink Peppercorn Liqueur with soda, basil & Blacketyside strawberries</p> <p>Bloody Mary 7.25 Arbikie vodka, Big Tom tomato juice, tabasco, spices & celery</p>	<p>HIGHLANDS</p> <p>Glengoyne 10 YO (40%) 4.75</p> <p>Glengoyne 12 YO (40%) 6.75</p> <p>Glengoyne 18 YO (40%) 9.75</p> <p>Glenmorangie Nectar D'or 12 YO (46%) 7.10</p> <p>Glenmorangie Quinta Ruban (46%) 7.85</p> <p>Glenmorangie 10 YO (40%) 4.70</p> <p>Edradour 10 YO (40%) 4.80</p> <p>Dalwhinnie 15 YO (43%) 5.70</p> <p>Dalwhinnie Distillers 2002 (43%) 8.65</p> <p>Oban 14 YO (43%) 6.80</p> <p>Glen Garioch Founders Reserve (48%) 4.70</p> <p>Dalmore Port Wood (46.5%) 6.20</p> <p>Aberfeldy 12 YO (40%) 5.90</p> <p>ISLANDS</p> <p>Highland Park 12 YO (40%) 4.60</p> <p>Highland Park 18 YO (40%) 14.10</p> <p>Isle of Jura 10 YO Origin (40%) 4.30</p> <p>Talisker 10 YO (45.8%) 4.15</p> <p>LOWLANDS</p> <p>Glenkinchie 12 YO (43%) 5.95</p> <p>Glenkinchie Distillers Edition 2004 (43%) 8.50</p> <p>Auchentoshan 12 YO (40%) 5.40</p> <p>ISLAY</p> <p>Laphroaig 10 YO (40%) 5.90</p> <p>Caol Ila 12 YO (43%) 5.75</p> <p>Lagavulin 16 YO (40%) 8.30</p> <p>SPEYSIDE</p> <p>Glenfarclas 15 YO (46%) 8.95</p> <p>Glenfarclas 21 YO (43%) 12.50</p> <p>Macallan Gold – 1824 Series (40%) 4.90</p> <p>Monkey Shoulder (40%) 3.75</p> <p>Glenfiddich 12 YO (40%) 4.10</p> <p>Glenfiddich 15 YO (40%) 5.15</p> <p>Glenfiddich 18 YO (40%) 8.65</p> <p>Glenfiddich 21 YO (40%) 17.05</p> <p>Cragganmore 12 YO (40%) 5.40</p> <p>Balvenie 12 YO Doublewood (40%) 5.40</p> <p>Balvenie 14 YO Caribbean Cask (43%) 7.50</p> <p>Balvenie 17 YO (43%) 11.95</p> <p>Balvenie 21 Port Wood (40%) 17.75</p>
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<p>Edinburgh Gin Edinburgh (43%) 3.95</p> <p>Edinburgh Seaside Gin Edinburgh (43%) 4.30</p> <p>Hendricks Girvan (44%) 4.00</p> <p>Pickerings Summerhall Edinburgh (42%) 3.75</p> <p>Caorunn Airdrie (41.8%) 3.95</p> <p>Botanist Bruichladdich (47%) 4.30</p> <p>Rock Rose Caithness (41.5%) 4.15</p> <p>Bombay Hampshire (40%) 3.55</p> <p>Arbikie Kirsty's Gin Angus (43%) 4.05</p> <p>Arbikie Ak's Gin Angus (43%) 3.95</p> <p>Darnleys Gin Kingsbarns Fife (40%) 3.25</p> <p>Tanqueray No Ten Gin Leven Fife (47.3%) 4.70</p> <p>Verdant Dry Gin Dundee (43%) 4.50</p> <p>Seedlip Spice 94 Alcohol Free Gin, England (0%) 2.60</p> <p>Edinburgh Gin Strawberry & Pink Pepper Gin Liqueur Edinburgh (20%) 3.35</p> <p>Edinburgh Gin Lemon & Jasmine Gin Edinburgh (40%) 4.15</p> <p>Edinburgh Gin Rhubarb & Ginger Edinburgh (20%) 3.50</p> <p>Edinburgh Bramble & Honey Gin Edinburgh (40%) 3.75</p> <p>Edinburgh Gin Pomegranate & Rose Edinburgh (20%) 3.35</p>	