

SEASONAL COCKTAILS

Sunset Sour

Woodford Reserve Bourbon, Pama Pomegranate liqueur, lemon juice, sugar syrup. Orange slice and cherry garnish over ice **11.95**

Sloe and steady

Sloe Gin, lemon juice topped up with sparkling wine and a bramble **9.95**

S'mores and Smoke

Glengoyne 10 YO port Charlotte, marshmallow syrup **12.95**

Winter punch

Pimm's, Martell Brandy, LBV Port, topped with apple juice, cinnamon stick and apple wedge **9.95**

Classic cocktails available

EST. 1990

HOWIES

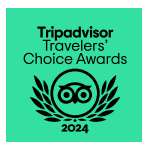
— VICTORIA STREET —
Scottish, seasonal & seriously tasty

DINNER MENU

EARLY DINING • 2 COURSES 23.95

PER PERSON

Sunday to Thursday order by 6.30pm



LOW and NO ALCOHOL

Drivers spicy Margarita

Freshly squeezed lime, Tajin Powder, jalapeños topped up with soda water **6.95**

Rapscaillon Seasonal Fizz

Rapscaillon seasonal soda, seasonal bitters, floral garnish **6.95**

Grapefruit and Cucumber Cooler

Grapefruit cordial, tonic water, fresh lime juice and cucumber juice **6.95**

Howies Gunner Fentimans ginger beer,

Angostura bitters, squeeze of lime **6.95**

BREADS, DIPS AND OLIVES

Freshly baked rosemary focaccia, with butter **or** extra virgin olive oil and balsamic vinegar **2.95**
Houmous Black olive tapenade each **2.95** House mixed olives **3.95**

STARTERS

Soup of the day (available) **7.95**

With freshly baked focaccia

Ask your server for today's tasty option

Cullen skink (available) **8.75**

Scottish smoked haddock, leek, potato and cream chowder

With freshly baked focaccia

Award winning traditional haggis **8.75**

With neeps, tatties and thyme jus. *We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + 5.95*

Vegetarian haggis, neeps and tatties **8.75**

With a chive cream sauce (available)

We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + 5.95

Roasted carrots with harissa and cumin **8.50**

With whipped vegan feta, pomegranate molasses, hazelnut dukkah, watercress

Scottish game terrine (available) **8.95**

With plum, sage and nutmeg chutney, mulled wine mustard and oatcakes. *May contain shot*

Belhaven Smokehouse smoked salmon (available) **12.95**

Watercress and pickled cucumber salad, wasabi mayonnaise, homemade soda bread + 4 supplement if part of offer

SIDES

4.75 each

Skinny fries **Seasonal vegetables**

Mixed salad with house dressing

Crispy fried potatoes with roast garlic aioli

MAINS

Casserole of the day **17.95**

Seasonal potatoes with sea salt and fresh rosemary

Ask your server for today's tasty option

Pan fried fillet of Scottish salmon **19.95**

Herb crushed potatoes, squash purée, crispy kale and salsa verde

Marinated breast of chargrilled chicken **18.95**

Mashed potatoes, Savoy cabbage, pearl onions and pork lardons, coarse grain mustard and parsley cream (available)

Scottish beef cheeks (available) **25.95**

With fondant potato, heritage carrots, chimichurri, crispy shallots and jus
+ 7 supplement if part of offer

Butternut squash risotto (available) **16.95**

With crispy sage and parmesan
Add chargrilled chicken or roast salmon + 5.50

Aubergine with miso **16.95**

Tender-stem broccoli, heritage carrots, crispy leeks with tahini sauce and coriander
Add chargrilled chicken or roast salmon + 5.50

GRILL

Scottish grass fed 35 day aged ribeye steak **27.95**
225g / 8oz + 11 supplement if part of offer

Scottish grass fed 35 day aged fillet steak **29.95**
170g / 6oz + 13 supplement if part of offer

All steaks served with salad and fries. Add peppercorn sauce, or garlic and herb butter for + 2 each

We work with Gilmour butchers from the Scottish Borders who only use grass fed cattle from local farms



ALLERGEN AWARENESS Vegetarian Vegan Contains nuts Dairy free NGCI Farm Assured

This menu is subject to seasonal changes. Please note, a discretionary 10% gratuity will be added to your bill. Please see allergen information above.

PUDDINGS

Howies famous banoffee pie 🍌	7.95	Two scoops of Mackie's ice cream 🌿	6.25
Biscuit base, toffee, banana, whipped cream and toasted almonds		<i>Please ask your server for today's flavours</i>	
Warm apple and lemon crumble, with a brown sugar and toffee crumb (🌿 available)	7.95	Duo of sorbets 🌿🌿	6.25
With a scoop of vanilla ice cream		<i>Please ask your server for today's flavours</i>	
Sticky toffee pudding	7.95	Affogato 🌿	7.50
Sea salt toffee sauce with Mackie's traditional ice cream		Two scoops of Mackie's vanilla ice cream, served alongside a shot of espresso <i>add a shot of liqueur for the perfect serve + 4.50</i>	
Dark chocolate crèmeux 🌿🌿	7.95	Iain Mellis artisan cheeses	12.95
Plum gel, chocolate soil and seasonal sorbet		Scottish cheese board – Clava Brie, St Andrews Cheddar and Hebridean Blue with grapes, homemade Howies chutney and Arran Oaties (🌿 available)	
		<i>+ 5.95 supplement if part of offer</i>	

We recommend our favourite dessert wine, Château Septy Monbazillac, with all our desserts and cheese + 7.25 or Port – Quinta Do Noval LBV 50ml + 7.30

COCKTAILS, DESSERT WINE and AFTER DINNER DRINKS

Artisan hot chocolate	3.95	Disaronno Amaretto	7.00
Baileys, Kuhlua, Glengoyne 10 YO, Grand Marnier, Glayva or Drambuie. <i>Add liqueur for +4.50</i>		Italy 28% (50ml)	
Château Septy 🌿	7.25	Hennessy XO	17.50
Monbazillac France, 13%, 2013 (100ml)		Cognac 40% (25ml)	
Lemon Slice	9.95	Remy Martin V.S.O.P.	8.25
Pickerings Gin, Amaretto, double cream, lemon curd, vanilla paste		Cognac 40% (25ml)	
Espresso Martini	9.95	Baileys Irish Cream	6.20
Absolute vodka, Kuhlua, double espresso, sugar syrup		Cream liqueur 17% (50ml)	
Old Fashioned	9.95	Tia Maria	4.75
Malt of the moment, stirred slowly over ice with Aztec chocolate bitters, and orange twist		Coffee liqueur 20% (25ml)	
		Grand Marnier	5.50
		Orange cognac 40% (25ml)	

TEA and COFFEE

Artisan teas	each 3.20
Scottish Brew, China Green Tea, Mojito Mint, Camomile Flowers, Earl Grey, Rooibos, Decaffeinated, Red Berry Splash, lemon and ginger	
Italian Aroma coffee	from 2.70
Espresso, Americano, flat white, latte, cappuccino, macchiato (<i>Plant-based milk alternative 50p</i>)	

LIQUEUR COFFEES

Liqueur coffees (25ml)	each 7.15
Gaelic	(Monkey Shoulder 40%)
Irish	(Jameson, 40%)
Calypso	(Tia Maria, 20%)
French	(Cognac, 40%)
Italian	(Luxardo Sambuca, 38%)
Baileys latte	(17%)

THE GLENFIDDICH

18.55

The Glenfiddich distillery is known for many classical and well-loved drams, with this flight we celebrate and enjoy the journey as they step sideways and really flex their prowess with exciting dram after dram.

GLENFIDDICH XX – 47%
GLENFIDDICH ORCHARD – 43%
GLENFIDDICH FIRE & CANE – 43%

JAMES EADIE FLIGHT

23.00

Born from the brewing family of James Eadie, near Gleneagles, the name and status is carried on by James's great, great grandson who now independently sources and bottles some of the finest Scotch Whisky, specialising in cask finishes and small single batches.

BEN NEVIS DISTILLERY 9 YO – 59.7%
DAILVAINE DISTILLERY 12 YO – 55.5%
GLEN ORD DISTILLERY 14 YO – 49.2%

GLENGOYNE FLIGHT

23.85

Glengoyne is a beautifully curated whisky which prides itself on using a way more relaxed approach to really ensure every single drop is the luxurious dram we have come to love and expect.

GLENGOYNE 10 YO – 40%
GLENGOYNE 12 YO – 43%
GLENGOYNE 15 YO – 43%

WHISKY FLIGHTS ^{3 x 25ml}

TAKE A JOURNEY WITH US THROUGH A CAREFULLY CURATED SELECTION OF SCOTLAND'S FINEST DRAMS

SEAWEED AND SMOKE

26.05

Smoky, salty and all the coastal sea air.

KILCHOMAN MACHIR BAY – 46.4%
BUNNAHABHIAN STUIREADAIR – 46.3%
BRUICHLADDICH PORT CHARLOTTE
ISLAY BARLEY – 50%



LINDORES ABBEY ORIGINS

26.50

Take a journey from New Make Spirit all the way to the finished product. This Flight is the perfect tasting experience to understand the whisky making process.

LINDORES NEW MAKE SPIRIT – 63.5%
LINDORES MCDXCIV SINGLE MALT – 46%
LINDORES THE CASKS OF LINDORES II
SHERRY BUTTS – 49.4%



THE TOP DRAWER GLENDRONACH PARLIAMENT 48% • GLENFIDDICH 21 YEAR OLD 40% • JOHNNY WALKER BLUE LABEL 40% **46.95**

ALLERGEN AWARENESS 🌿 Vegetarian 🌿 Vegan 🌿 Contains nuts 🌿 Dairy free 🌿 NGCI