SEASONAL COCKTAILS

Worker Bee
Pickering's Gin, fresh lemon juice, honey and ginger syrup **10.95**

Peach Bellini
Crème de Pêche, white peach purée, topped up with prosecco **10.95**

S'mores and Smoke
Glengoyne 12 YO, Bruichladdich Port Charlotte, marshmallow syrup **14.75**

Mochaccino Cherry Manhattan
Edradour Whisky, Antica Formula Vermouth, cherry syrup, Kahlua, chocolate bitters **13.95**

Classic cocktails available

EST.1990

HOWIES

— VICTORIA STREET —

Scottish, seasonal & seriously tasty

DINNER

EARLY DINING 2 COURSES 25.95

Per person

Sunday to Thursday order by 6.30pm

Tripadvisor Travellers' Choice Awards 2025

LOW and NO ALCOHOL

Driver's spicy Margarita
Freshly squeezed lime, Tajin powder, jalapeños, topped up with soda water **6.95**

Dreamy Piña Colada
Crossip Blazing Pineapple non-alcoholic spirit, pineapple juice, coconut cream **7.95**

Grapefruit and Cucumber Cooler
Grapefruit cordial, tonic water, fresh lime juice and cucumber juice **7.95**

Howies Gunner
Fentimans ginger beer, Angostura bitters, squeeze of lime **6.95**

Full drinks list available

BREAD, DIPS AND OLIVES

Freshly baked rosemary focaccia, V with butter **or** extra virgin olive oil **3.95**
Homemade Houmous V Homemade black olive tapenade V **each 2.95** Marinated mixed olives V **4.95**

STARTERS

Cullen skink (GF available) **10.25**
Scottish smoked haddock, leek, potato and cream chowder
Served with freshly baked rosemary focaccia
+ £1 supplement if part of offer

Award winning traditional haggis DF **9.25**
With neeps, tatties and thyme jus
We highly recommend a dram of Glengoyne 12 YO 40% as the perfect accompaniment! +£6.95

Vegan haggis, neeps and tatties V VG DF **9.25**
With a chive cream sauce
We highly recommend a dram of Glengoyne 12 YO 40% as the perfect accompaniment! +£6.95

Soup of the day V VG DF (GF available) **8.75**
With freshly baked rosemary focaccia
Ask your server for today's tasty option

Scottish pheasant breast (GF available) DF **9.25**
Served with black pudding, wild garlic mayo, Scottish wild berry purée, jus. *May contain shot*

Seasonal British asparagus V VG DF GF **9.25**
Pea purée, whipped vegan feta, radish, leaves, with a citrus gel and balsamic reduction

Belhaven Smokehouse (GF + DF available) **13.50**
Scottish smoked salmon
Homemade soda bread, pickled cucumber and lime & chive mayo *+£4.50 supplement if part of offer*

Chicken liver pâté (GF available) **9.75**
With a spiced sweet onion chutney and Scottish oatcakes

SIDES

From 4.95 each

Skin on fries VG GF *– add truffle mayo and grated parmesan + 1.50*
Crispy fried potatoes VG GF *– with dill and garlic aioli –* **5.75**
Broccoli with fresh garlic and chilli flakes VG GF
Roast sweet potato wedges VG GF *– yoghurt & chive dressing –* **5.75**
Mixed salad GF V (VG available) *– with house dressing*

MAINS

Catch of the day (GF + DF available) **24.95**
Please ask your server for today's fresh Scottish catch and garnish *+£2 supplement if part of offer*

Chargrilled chicken breast FA GF (DF available) **23.25**
With mushrooms and spinach, mashed potatoes, tarragon and saffron cream sauce, herb oil

Scottish venison haunch DF GF **27.95**
Crispy herb polenta, creamed spinach with wild garlic, steamed carrot, bramble gel, jus
+£9 supplement if part of offer

Courgette & garden pea risotto GF V (VG available) **18.95**
Topped with homemade basil pesto, parmesan and chives.
Add chargrilled chicken or roast salmon +£5.50 each

Scottish Pan-seared fillet of salmon DF GF **23.95**
With herb crushed potatoes, garlic sautéed cabbage, baby onions, carrot purée, lemon and caper dressing
Perfect with a glass of Albert Bichot Macon Lugny £10.75 (175ml)

Perthshire wild venison casserole GF (DF available) **23.50**
Slowly cooked with red wine, seasonal vegetables and fresh herbs, served with sea salt roasted potatoes.
May contain shot

Howies spring salad V VG DF **17.95**
Wild rice, radish, spring onions, spinach, cherry tomato, avocado and basil vinaigrette, herb croutons
(GF available, without the croutons)
Add chargrilled chicken or smoked salmon +£5.50 each

STEAKS

JOHN GILMOUR

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

Scottish grass-fed, 35-day, dry-aged ribeye steak **34.00**
225g / 8oz DF *+ £12 supplement if part of offer*

Scottish grass-fed, 35-day, dry-aged fillet steak **36.00**
170g / 6oz DF *+ £14 supplement if part of offer*

All steaks served with skin on fries.
Add peppercorn sauce or garlic and herb butter for +£2.50 each

ALLERGEN AWARENESS V Vegetarian VG Vegan Contains nuts DF Dairy free FA Farm Assured

This menu is subject to seasonal changes. Please see allergen information above. Please note, a discretionary 10% gratuity will be added to your bill. 100% of all service goes to the staff.

PUDDINGS

Howies famous banoffee pie 9.50
Biscuit base, toffee, banana, whipped cream and toasted almonds

Lemon posset (NGCI available) 8.95
With bramble purée, candied sugar lemon
We highly recommend a dram of our Glengoyne 15 YO 43% +£11.95

Two scoops of Mackie's ice cream 6.95
Please ask your server for today's flavours

Dark chocolate mousse (Vegan, NGCI) 8.95
With homemade honeycomb, cherry gel, chocolate soil and fresh raspberries

Sticky toffee pudding 9.50
Sea salt toffee sauce with Mackie's traditional ice cream

Duo of sorbets (Vegan, NGCI) 6.55
Please ask your server for today's flavours

Affogato (NGCI) 7.50
Two scoops of Mackie's vanilla ice cream, served alongside a shot of espresso
Add a shot of liqueur for the perfect serve +4.50

Iain Mellis artisan cheeses (NGCI available) 13.95
Scottish cheese board – Clava Brie, St Andrews Cheddar and Kintyre blue, with grapes, homemade Howies chutney and Scottish oatcakes *+5.95 supplement if part of offer*

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

Bourbon lemon iced tea Collins Woodford Reserve, Glayva, brewed breakfast tea, lemon juice **12.50**

Espresso Martini Absolut vodka, Kahlua, double espresso, sugar syrup **11.95**

Old Fashioned Malt of the moment, stirred slowly over ice with Aztec chocolate bitters, and orange twist **11.95**

Château Septy (Vegan) 7.25
Monbazillac France, 13%, 2013 (100ml)

Artisan hot chocolate 9.95
Baileys, Kahlua, Glengoyne 12 YO, Grand Marnier, Glayva, Frangelico or Drambuie.

Disaronno Amaretto 7.00
Italy 28% (50ml)

Hennessy XO 17.50
Cognac 40% (25ml)

Remy Martin V.S.O.P. 8.25
Cognac 40% (25ml)

Baileys Irish Cream 6.20
Cream liqueur 17%(50ml)

Tia Maria 4.75
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 3.50
Espresso, Americano, Flat White, Latte, Cappuccino, Macchiato *(Plant-based milk alternative 50p)*

LIQUEUR COFFEES

Liqueur coffees (25ml) each 7.95
Gaelic (Monkey Shoulder 40%)
Irish (Jameson, 40%)
Calypso (Tia Maria, 20%)
French (Cognac, 40%)
Italian (Luxardo Sambuca, 38%)
Baileys latte (17%)

WHISKY FLIGHTS 3 x 25ml

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

THE GLENFIDDICH 19.00
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.

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%

GLENGOYNE FLIGHT 28.85
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 12 YO – 43%
GLENGOYNE 15 YO – 43%
GLENGOYNE WHITE OAK – 48%



FRAGRANT DROPS FLIGHT 34.95
The divine duo Rachel and George of Keeble Casks explore Scotland to source small batch whiskies and only bottle them when they feel they are perfect for your consumption. These bottles won't be around for long nor are they thick on the ground, so dive in while you can.



THE TOP DRAWER GLENDRONACH PARLIAMENT 48% • GLENFIDDICH 21 YEAR OLD 40% • GLEN MORAY 21 YEAR OLD 46.3% **46.95**

ALLERGEN AWARENESS (V) Vegetarian (Vegan) Vegan (Nuts) Contains nuts (Dairy free) Dairy free (NGCI) NGCI