

SEASONAL COCKTAILS

Raspberry Royale Edinburgh Raspberry gin liqueur topped up with Zonin Gran Cuvée sparkling wine **9.95**

Lavender Haze Edinburgh Rhubarb and Ginger gin, Lucky Liqueurs peach, Crème de Mûre, aquafaba and lavender syrup **9.95**

Berry-Cello Edinburgh Raspberry gin liqueur, Limoncello, aquafaba and citrus **10.95**

Peach Boulevard Maker's Mark bourbon, Lucky Liqueurs peach, mint and citrus **10.95**

Classic cocktails available

EST. 1990

HOWIES

— WATERLOO PLACE —
Scottish, seasonal & seriously tasty

DINNER

EARLY DINING 2 COURSES 24.95

Per person

Sunday to Thursday order by 6.30pm



LOW and NO ALCOHOL

Drivers G&T Tanqueray 0.0% Gin, tonic water, herbs **6.95**

Elderflower Freetz Fresh apple juice, elderflower cordial, grapefruit bitters, lemon juice and soda **7.25**

Rapscaillon Fizz Rapscaillon soda with seasonal bitters **7.95**

Lavender Margarita Almave Ámbar non-alcoholic blue agave spirit, lavender syrup and fresh lime juice **7.95**

Virgin Paloma Almave Blanco non-alcoholic blue agave spirit, fresh grapefruit, lime juice and pink lemonade **7.95**

BREAD, DIPS AND OLIVES

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

STARTERS

Soup of the day	8.75
With freshly baked focaccia <i>Ask your server for today's tasty option</i>	
Cullen skink	9.25
Scottish smoked haddock, leek, potato and cream chowder, with freshly baked focaccia	
Award winning traditional haggis	9.25
With neeps, tatties and thyme jus <i>We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + 6.95</i>	
Vegetarian haggis, neeps and tatties	9.25
With a chive cream sauce (available) <i>We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + 6.95</i>	
Orkney smoked trout paté	8.95
With pickled fennel, capers, and sea salt focaccia toasts	
Calamari coated in crispy panko crumb	9.25
Served with honey, ginger, lemongrass and soy dip	
Chicken and ham hough terrine	9.25
With piccalilli purée and sea salt focaccia toasts	
Summer garden pea and spring onion falafel	8.95
With beetroot houmous and tahini soya yoghurt	
Belhaven Smokehouse smoked salmon	13.95
With herb crème fraîche and compressed cucumber with Arran oaties (available) <i>+ 4.50 supplement if part of offer</i>	

SIDES 4.95 each

Ras al Hanout carrots — Herb labneh and coriander
Crispy fried courgette — Pea and horseradish houmous
Sea salt skin on fries — Add truffle mayo and grated parmesan + 1.50
Seasonal garden vegetables — With garlic herb butter
Isle of Mull cauliflower cheese — Add chorizo for 1.25
Crispy onion rings

MAINS

Bowers of Stockbridge, Scottish wild venison and juniper casserole	19.45
Seasonal potatoes with sea salt and fresh rosemary	
Pan fried Scottish salmon	21.95
With cauliflower purée, fricassée of green beans, peas and new potatoes with dulce seaweed butter	
Marinated breast of chicken	21.95
With braised fregola, courgette, cherry tomato and spinach with parsley oil	
Catch of the day	23.95
Please ask your server for today's fresh Scottish catch and garnish + 2 supplement if part of offer	
Braised hispi cabbage	17.95
Charred onion purée, crispy chilli sesame oil with shallots	
Robertsons of Ayshire pork belly	25.95
Roast apple, potato rosti, roast carrots, carrot purée, bacon granola, jus + 7 supplement if part of offer	
Miso spring vegetable salad	17.95
Roasted cauliflower with a miso and apple glaze, tenderstem broccoli, coriander-infused cauliflower couscous and a pistachio and chilli pesto <i>Add chargrilled chicken or smoked salmon + 5.50 each</i>	

GRILL

Scottish grass fed 35 day aged ribeye steak 225g / 8oz + 12 supplement if part of offer	29.95
Scottish grass fed 35 day aged fillet steak 170g / 6oz + 14 supplement if part of offer	31.95
<i>All steaks served with salad and fries. Add peppercorn sauce, blue cheese sauce or garlic and herb butter for + 2 each</i>	







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 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 chocolate sundae  With homemade brownie pieces, toasted pecans, Mackie's ice cream and topped with whipped cream and warm fudge sauce	8.95	Lemon posset Lavender meringue shard, sablé biscuit	7.95
Two scoops of Mackie's ice cream <i>Please ask your server for today's flavours</i>	6.25	Dark chocolate crèmeux  	7.95
Howies famous banoffee pie  Biscuit base, toffee, banana, whipped cream and toasted almonds	7.95	Duo of Langshaw's sorbets   <i>Please ask your server for today's flavours</i>	6.25
Sticky toffee pudding Sea salt toffee sauce with Mackie's traditional ice cream	7.95	Iain Mellis artisan cheeses Scottish cheese board – Clava Brie, St Andrews Cheddar, and Hebridean Blue with grapes, homemade Howies chutney and Arran Oaties	12.95
Affogato 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>	7.50	<i>+ 5.95 supplement if part of offer</i>	

We recommend our favourite dessert wine, *Château Septy Monbazillac*, with all our desserts and cheese (100ml) + 7.25
 or Port – *Quinta Do Noval LBV* (50ml) + 7.30

COCKTAILS, DESSERT WINE and AFTER DINNER DRINKS

Chocolate Orange Espresso Martini Orange infused vodka, espresso, coffee liqueur and chocolate bitters	10.95	Disaronno Amaretto Italy 28% (50ml)	7.00
Ginger & Plum Edinburgh Plum and Vanilla liqueur, Frangelico, ginger purée and bitters	10.25	Janneau V.S.O.P. Armagnac 40% (25ml)	7.95
Caffè Vermouth Sweet vermouth, espresso, gomme and milk ( available)	10.25	Hennessy V.S.O.P. Cognac 40% (25ml)	8.25
Classic Cocktails Available		Baileys Irish Cream Cream liqueur 17% (50ml)	6.20
		San Emilio Pedro Ximenez Solera Reserva Spain 17% (50ml)	7.50
		Château Septy  Dessert wine. Monbazillac France, 13%, 2018 (100ml)	7.25

TEA and COFFEE

Artisan teas Scottish Brew, China Green Tea, Mojito Mint, Camomile Flowers, Earl Grey, Rooibos, Decaffeinated, Red Berry Splash, Lemon and Ginger	each 3.20
Italian Aroma coffee Espresso, Americano, Flat White, Latte, Cappuccino, Macchiato (<i>Plant-based milk alternative 50p</i>)	from 3.15

LIQUEUR COFFEES

Liqueur coffees (25ml) Gaelic Irish Calypso French Italian Baileys latte	each 7.95 (Grouse Whisky, 40%) (Jameson, 40%) (Tia Maria, 20%) (Cognac, 40%) (Amaretto, 28%) (17%)
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WHISKY FLIGHTS 3 x 25ml

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

MALT OF THE MONTH – <i>Ask our staff for description and price</i>	THE GLENFIDDICH 18.55 GLENFIDDICH ORCHARD GLENFIDDICH PROJECT XX GLENFIDDICH FIRE & CANE GLENGOYNE FLIGHT 26.75 GLENGOYNE 12 YO GLENGOYNE 15 YO GLENGOYNE WHITE OAK THE TOP DRAWER 54.65 CRAIGELLACHIE 17 YO GLENFIDDICH 21 YO BALVENIE 21 YO PORTWOOD	
THE CRAFT 19.40 GLENGARIOCH 12 YO HIGHLAND PARK 12 YO GLENMORANGIE QUINTA RUBAN THE HIGHLAND 22.75 GLENMORANGIE LASANTA ABERFELDY 12 YO DALMORE PORT WOOD		



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HOWIES

— RESTAURANT —



NON GLUTEN CONTAINING INGREDIENTS MENU

DINNER

2 courses 24.95 | per person

Available Sunday – Thursday | order by 6.30pm

STARTERS

Soup of the day – gluten free oatcakes, please ask your server for today's option **8.75** (V) (DF) (VGN)
Cullen skink – Scottish smoked haddock, leeks, potatoes & cream chowder, gluten free oatcakes **9.25**
Orkney smoked trout paté – with pickled fennel, capers, and gluten free oatcakes **8.95**
Summer garden pea and spring onion falafel – with beetroot houmous and tahini soya yoghurt **8.95** (DF) (V)
Chicken and ham hough terrine – with piccalilli purée and gluten free oatcakes **9.25** (DF)
Belhaven Smokehouse smoked salmon – with herb crème fraîche and compressed cucumber served with gluten free oatcakes **13.95 + 4.50 supplement if part of offer (DF available)**

MAINS

Bowers of Stockbridge, Scottish wild venison and juniper casserole – seasonal potatoes with sea salt and fresh rosemary **19.45** (DF)
Pan fried Scottish salmon – with cauliflower purée, fricassée of green beans, peas and new potatoes with dulse seaweed butter **21.95**
Marinated chargrilled chicken breast – with sautéed potatoes, courgette, cherry tomato and spinach with parsley oil **21.95** (DF)
Catch of the day – please ask your server for today's fresh Scottish catch **23.95**
+ 2.00 supplement if part of offer
Robertsons of Ayrshire pork belly – roast apple, potato rosti, roast carrots, carrot purée, bacon granola, jus **25.95** (DF) *+ 7.00 supplement if part of offer*
Braised hispi cabbage – with charred onion purée, crispy chilli and sesame oil with shallots **17.95** (DF) (VGN)
Miso spring vegetable salad – Roasted cauliflower with a miso and apple glaze, tenderstem broccoli, coriander-infused cauliflower couscous and a pistachio and chilli pesto **17.95** (V) (VGN) (N) (DF)
+ add chargrilled chicken or smoked salmon for + 5.50 each

GRILL

225g/8oz ribeye steak 29.95 (DF) *(+ 12.00 supplement if part of offer)*
170g/6oz fillet steak 31.95 (DF) *(+ 14.00 supplement if part of offer)*
Steaks served with fries & house salad *+ add peppercorn sauce, blue cheese sauce or garlic butter for 2.00 each*
**We work with Gilmour Butchers from the Scottish borders who only use grass fed cattle from local farms*

SIDES – 4.95 each

Ras el hanout carrots (V) – Herb labneh and coriander
House salad (VGN) (DF)
Seasonal garden vegetables (V) – with garlic herb butter
Crispy fried (VGN) – Pea and horseradish houmous
Sea salt skin on fries (V) (DF) *Add truffle mayonnaise and grated parmesan for 1.50*

PUDDINGS

Howies chocolate sundae – Mackie's vanilla ice-cream, brownie pieces, toasted pecans, topped with warm fudge sauce, & whipped cream **8.95** (N)
Lemon posset – lavender meringue shard with gluten free shortbread **7.95**
Dark chocolate cremeux – with blackcurrant gel, chocolate soil & raspberry sorbet **7.95** (VGN) (DF)
Duo of Langshaw's sorbet – ask your server for today's flavours **6.25** (DF) (VGN)
Two scoops of ice cream – ask your server for today's flavours **6.25**
Affogato – two scoops of Mackie's ice-cream drowned in a shot of espresso **7.50 + add a liqueur 4.50**
Selection of Iain Mellis artisan cheeses – Hebridean blue, Clava brie & St Andrew's cheddar with grapes, homemade Howies chutney and gluten free oatcakes **12.95 + 5.95 Supplement if part of offer**

(V) Vegetarian (VGN) Vegan (N) Contains nuts (DF) Dairy free

We source our produce from various local suppliers, and therefore we cannot 100% guarantee that our dishes are allergen free.

Menu subject to seasonal changes.

Please note, a 10% discretionary service charge will be added to your bill. 100% of gratuities are distributed to our wonderful team.

KIDS MENU

2 courses 7.50 - 3 courses 9.00

STARTERS

Soup of the day – served with homemade bread (V) (VGN) (DF) (NGCI available)

MAINS

Freshly crumbed chicken goujons – with peas & French fries (DF)

Macaroni Cheese – with St Andrews Farmhouse cheddar (V)

Freshly battered fish fillet – with peas & French fries (DF)

Haggis, neeps & tatties (we also have vegetarian haggis!)

DESSERT

Mackie's original dairy ice-cream – with caramel or chocolate sauce

DRINKS

Fresh juice or soft drink – £2.95

Freshly squeezed orange juice, cloudy apple juice, fanta, lemonade, coca-cola or diet coke

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