

SEASONAL COCKTAILS

Roseberry Daiquiri

Langs Spiced Rum, blackberry purée, rosemary syrup and lime juice **10.95**

Howies Summer Breeze

Discarded Vodka, Lucky Liqueurs passionfruit, Blue Curaçao, gomme and lime juice **10.25**

Orchard Gin Collins

Hendrick's Flora Adora, Edinburgh Gin spiced apple and orange blossom liqueurs, cucumber tonic **12.50**

Peach Boulevard

Maker's Mark bourbon, Lucky Liqueurs peach, mint and citrus **11.25**

Classic cocktails available

HOWIES

— WATERLOO PLACE —
Scottish, seasonal & seriously tasty

LUNCH

2 COURSES 19.95

Per person



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**

Rapsallion Fizz Rapsallion 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

also available as a main

Soup of the day **7.65**

With freshly baked focaccia

Ask your server for today's tasty option

Cullen skink **8.75/14.25**

Scottish smoked haddock, leek, potato and cream chowder, with freshly baked focaccia

Award winning traditional haggis **8.75/14.25**

With neeps, tatties and thyme jus

We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + 6.95

Vegetarian haggis, neeps and tatties **8.75/14.25**

With a chive cream sauce (available)

We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment! + 6.95

Belhaven smoked Scottish mackerel paté **8.50**

With pickled fennel, spring onion, dill oil, and focaccia toast

Ham hough, beetroot and sun dried tomato terrine **8.75**

With green goddess dressing and focaccia toast

Summer garden pea and spring onion falafel **8.75**

With beetroot houmous and tahini soya yoghurt

Belhaven duo – smoked salmon and charcoal smoked trout available **13.15**

With herb crème fraîche, pickled cucumber, lemon mist, and Arran Oaties + 4.50 supplement if part of offer

MAINS

Bowers of Stockbridge, Scottish wild venison and juniper casserole **14.25**

Seasonal sea salt roast potatoes with fresh rosemary and beetroot

Pan fried Scottish salmon **15.35**

With cauliflower purée, fricassée of green beans, peas and new potatoes with dulse seaweed butter

Marinated roast breast of chicken **14.25**

With red pepper sauce and crispy herb polenta, grilled baby gem, peas, and a black olive, sunflower, pumpkin seed crumb

Catch of the day **17.35**

Please ask your server for today's fresh Scottish catch and garnish + 2 supplement if part of offer

Summer squash risotto (available) **14.25**

With hazelnut dukka, roast squash, pickled red onion
Add chargrilled chicken or smoked salmon + 5.50 each

Isle of Mull cheddar macaroni cheese **14.25**

With spinach and marinated cherry tomatoes, basil, olive oil crumb. *Add smoked bacon or chorizo for + 2 each*

Howies handmade 170g/6oz beef burger **17.95**

With roast tomato and black garlic ketchup, and baby gem lettuce in an artisan bun with coleslaw and skin on fries
Add bacon, cheese or haggis for + 1.95 each

Heritage tomato and grilled courgette salad **14.25**

With whipped vegan feta, wild rocket, basil emulsion, pine nuts and focaccia croutons
Add chargrilled chicken or smoked salmon + 5.50 each

FRESH SCOTTISH LOBSTER



Served hot with garlic butter, chips and salad

Half lobster 29.95 / Whole 48.95

SIDES

4.95 each

Tomato and rocket salad – with olive oil and blackthorn sea salt

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

GRILL

Scottish grass fed 35 day dry-aged ribeye steak **25.95**
225g/8oz + 12 supplement if part of offer

Scottish grass fed 35 day dry-aged fillet steak **29.95**
170g/6oz + 14 supplement if part of offer

Surf & turf – plus half fresh Scottish lobster

Add half lobster + 29.95

All steaks served with salad and fries. Add peppercorn sauce, blue cheese 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 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	Blacketyside Farm strawberries  ( available) With whipped cream, ice cream or lemon sorbet	7.95
Two scoops of Mackie's ice cream <i>Please ask your server for today's flavours</i>	6.25	Lemon posset  With with strawberry purée and vanilla crumb	7.95
Howies famous banoffee pie  Biscuit base, toffee, banana, whipped cream and toasted almonds	7.95	Dark chocolate crèmeux   Blackcurrant gel, chocolate soil and raspberry sorbet	7.95
Sticky toffee pudding Sea salt toffee sauce with Mackie's traditional ice cream	7.95	Duo of Langshaw's sorbets   <i>Please ask your server for today's flavours</i>	6.25
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	Iain Mellis artisan cheeses Scottish cheese board – Clava Brie, St Andrews Cheddar, and Hebridean Blue with grapes, homemade Howies chutney and Arran Oaties +5.95 supplement if part of offer	12.95

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 LUNCH DRINKS

Chocolate Orange Espresso Martini Orange infused vodka, espresso, coffee liqueur and chocolate bitters	10.95	Disaronno Amaretto Italy 28% (50ml)	7.00
Vanilla Sky Lucky Liqueurs passionfruit, Mozart White Chocolate Liqueur, Edinburgh Plum and Vanilla gin liqueur and pineapple juice	10.25	Janneau V.S.O.P. Armagnac 40% (25ml)	7.95
Moulin Rouge Crème de Mûre, Creme de Cacao, Smirnoff vodka and fresh cream ( 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 18.95 GLENFIDDICH ORCHARD GLENFIDDICH PROJECT XX GLENFIDDICH FIRE & CANE GLENGOYNE FLIGHT 28.95 GLENGOYNE 12 YO GLENGOYNE 15 YO GLENGOYNE WHITE OAK THE TOP DRAWER 58.90 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 24.45 GLENMORANGIE LASANTA ABERFELDY 12 YO DALMORE PORT WOOD		