

EST. 1990

HOWIES

— RESTAURANT —

ABERDEEN RESTAURANT WEEK

DINNER MENU

3 COURSES £20

BREAD, OLIVES & DIPS

—

Freshly baked bread with balsamic & olive oil | 1.00

Mixed olives | 1.60

Olive tapenade, houmous | each 1.95

STARTERS

—

Soup of the day (V) (VGN) (DF) with freshly baked bread or oatcakes (NGCI available)

Cullen skink Scottish smoked haddock, leeks, potatoes & cream chowder with freshly baked bread (NGCI available)

Butternut squash falafel with tabbouleh & houmous (V) (VGN) (DF)

Haggis, neeps & tatties with thyme jus (vegetarian haggis also available)

MAINS

—

Scottish salmon, Heritage potatoes, chestnut mushrooms, kale, roast & creamed celeriac (NGCI)

Butternut squash & sage risotto, pine nuts & spinach (N) (V) (NGCI) (VGN available)
(+ grilled halloumi for 1.00)

Chargrilled chicken breast, roast Mayan gold potatoes, creamed leeks & parsnip (NGCI)

Crisped pork shoulder & black pudding, sautéed potatoes, cabbage & apple sauce (DF)

DESSERTS

—

Banoffee pie – biscuit base, toffee, banana & whipped cream

Sticky toffee pudding with caramel sauce & homemade vanilla ice cream

Black cherry cheesecake with Amarena cherry syrup

Homemade sorbet - two scoops of today's flavour. Your server will tell you the details (DF) (NGCI)

V = VEGETARIAN NGCI = NON GLUTEN CONTAINING INGREDIENTS DF = DAIRY FREE N = CONTAINS NUTS VGN = VEGAN

For allergen information on each dish, please speak to a member of staff or visit howies.uk.com. Due to the busy nature of our kitchens, it is not possible for us to guarantee dishes are 100% allergen free.