



ALERGEN CODES

CE Celery

CR Crustaceans

D Dairy

E Egg

F Fish

GL Gluten

L Lupin

MO Molluscs

MU Mustard

NT Nuts

PN Peanuts

SB Soya Beans

SM Sesame

SP Sulphates

LUNCH MENU

STARTER

Soup of the Day £ 4.50

Hot, freshly prepared soup served with warm crusty bread (C/D)

Homemade Fishcake £5.95

Served with homemade tartare sauce and salad leaves
with mustard dressing (D/E/F/MO)

Stornoway Black Pudding and Tempura Courgette £5.95

Served with chilli jam and curried cream (D/GL)

Brie & Leek Tart (GF Available) £5.95

A warm Scottish brie & leek tart on mixed leaves with a rapeseed &
mustard dressing (D/E/MU/SP)

Cullen Skink £5.95

Peat smoked haddock, poached in milk then added to a potato,
cream and chive broth (D/F)

MAIN COURSE

Slow Cooked Perthshire Rump of Lamb £11.95

Rump of local lamb in a rosemary jus with baby vegetables and
mustard mashed potatoes (D/MU)

Grilled Fillet of Cod £11.95

Fillet of cod served with crushed potatoes,
broccoli & a chive cream sauce (D/F)

Chef's Beef Olive £11.95

Served with grated beetroot & horseradish and mashed potato
(D/MU/SP)

Fisherman's Stew £11.95

'West Coast' scallops, haddock, salmon and mussels
with vegetables and potatoes in a crab sauce (CE/D/F/MO)

Pan Fried Supreme of Chicken £11.95

Served with sautéed mushrooms
& rustic potatoes in a red wine reduction (D)

2 Courses for £13.95

VEGETARIAN MENU

STARTER

Soup of the Day £4.50

Hot, freshly prepared soup served with warm crusty bread (CE/D)

Grilled Asparagus £5.95

Freshly grilled asparagus under a béchamel sauce (D/E)

Brie & Leek Tart (GF Available) £5.95

A warm Scottish brie & leek tart on mixed leaves with a rapeseed & a honey mustard dressing (D/E/MU)

Vegetarian 'Haggis, Neep's n Tatties' £5.95

A true Scottish classic with a vegetarian twist with a whisky sauce
(D/SP)

MAIN COURSE

Green Vegetable Risotto £10.95

With asparagus, baby leek and green peas in an Arborio rice,
with parmesan (D)

Courgette Tagliatelle £10.95

With red onion, sun-blushed tomato, spinach and cream (D/E/GL)

Grilled Vegetable Skewers £10.95

Served with aromatic cous-cous and soya sauce (D/SB)

Vegetarian 'Haggis, Neeps & Tatties' £10.95

A true Scottish classic with a vegetarian twist, with a whisky sauce
(D/SP)

Any of our House Salad selection £9.95

Your choice of one of our house salads – to be found over the page

2 Courses for £12.95

Open Baguette's £7.95

Steak – minute steak, onion relish and rocket leaves (GL/MU)

Jambon – honey roast ham, Iceberg lettuce, mayonnaise and tomato
(GL/D/MU)

Smoked Salmon – with chilli soft cheese, radish and rocket leaves
(GL/D/F/MU)

Tuna Mayonnaise – with sweetcorn, iceberg lettuce and red onion
(D/F/GL/MU)

Cheddar and Onion (V) – two cheddars with spring onion
and mayonnaise (D/GL/MU)

Goats Cheese (V) – with pesto, avocado, red onion & Iceberg lettuce
(D/GL/MU/PN)

Add 'Soup of the Day' or Chips for £1.50

House Salads £9.95

Smoked salmon – home smoked salmon, cocktail prawns,
fresh leaves, orange segments and a sweet lemon dressing (F/MO)

Beetroot & Figs – marinated beetroot, roasted figs and fresh leaves
with a honey and orange dressing

Honey Roast Ham – Iceberg lettuce, roasted peppers, sweetcorn
and crème fraiche (D)

Summer Salad – Iceberg lettuce, cucumber, feta cheese, cherry
tomatoes and spring onion with garlic & herb dressing (D)

Strawberry Salad – mixed leaves & baby spinach with buffalo
mozzarella, strawberries and raspberry dressing (D)

The Howie's Bistro Classic's

Scottish Landed Haddock £12.95

Fresh haddock, deep fried in tempura batter. Served with
skin on chips, malt vinegar pea puree & home-made tartare sauce
(E/F/SP)

Cajun Chicken or 'Lindsay the Butcher' Beef Burger £12.95

With Scottish Cheddar, Goats Cheese or Blue with skin on chips,
dressed leaves tempura onion rings and homemade coleslaw
(D/E/GL/MU/SP)

Haggis, Neeps & Tatties £12.95

Scotland's best known dish served simply, with a whisky sauce
(D/GL/SP)

Side Orders

Seasoned Skin on Chips

Battered Onion Rings (GL)

Buttered Mixed Vegetables (D)

Mixed Salad with a Honey Mustard Dressing (MU/SP)

Green Salad Leaves with a Balsamic Glaze (MU/SP)

All £2.95

Desserts

Burnt Cream**

Lightly set custard, caramelised with sugar, served with shortbread biscuits (D/E/GL)

Mango Panna Cotta**

With a passion fruit coulis (D)

Bread & Butter Pudding

With a compote of berries and warm custard (D/E/GL)

Sticky Toffee Pudding

Warm sticky toffee pudding with a hot toffee sauce and vanilla ice cream (D/E/GL/SP)

Selection of Scottish Cheeses**

Blue, brie, cheddar served with oatcakes and a plum & apple chutney (D/GL/MU/SP)

All £5.95

****Denotes can be made Gluten Free**

...AND THEN?

Something a little different.

“Never add anything to your whisky – not ice, not water and don’t even think about adding coke!” We’ve all heard this for many years but how true is it? Not very, apparently. Consumption of whisky is changing and long gone is the view that it’s just something for Grandad to sip by the fire. No, it’s now being enjoyed around the world by both men and women of all ages. And the best thing? There’s no rules! As one of our favourite distillers, Tomatin, says: “There’s only one way to enjoy single malt; just the way you like it!”

Tomatin single malt has been around for years but until recently it has been a well-kept secret. In the last five years or so they have really upped their game and following a change in their packaging this year they are really starting to stand out in the crowd – and deservedly so. Their range of unpeated single malts varies in age and style, with an expression to suit all whisky lovers. They even have a peated whisky called Cù Bòcan which satisfies those peat cravings.

We’ve been interested to see how Tomatin have been using their whisky in non-traditional settings, such as at the dinner table – have you thought of sipping a malt as you tuck into your fish starter?! And whisky cocktails – sacrilege, no?! They have created a range of cocktails but our favourite is one of their simpler suggestions; the Tomatin Legacy served with tonic (why didn’t we think of this?!). Simple and delicious!

Check out our wide selection of whiskies and cocktails (all vegetarian and gluten free, of course!) to make your meal with us extra special.



Teas & Coffees

'Brodiess' Fine Loose Leaf Teas £2.65 Small Pot/£3.65 Large Pot

Earl Grey
Peppermint
Gunpowder Green Tea
Camomile
Darjeeling
Decaf Tea (teabags)

Freshly Ground Coffees

Icepresso – a shot of espresso topped with vanilla ice cream	£4.25
Espresso -	£1.95
Double Espresso	£2.10
Americano	£2.20
Cappuccino	£2.50
Latte	£2.50
Flat White	£2.40
Mochachino	£2.75
Decaffeinated	£2.20
Hot Chocolate	£2.95
Hot Chocolate & Cream	£3.25
Luxury Hot Chocolate	£3.50

Add one of our 'Monin' syrup's for just 50p. Choose from:

Vanilla
Hazelnut
Caramel

Our coffee beans are a specifically blended mix of beans, made especially for Howie's Bistro by local Perth company 'Blendy' - roasted, made to order, packed and delivered straight to your door. Check them out at www.blendy.co.uk, and create 'your' taste.