

HOWL.

RED

125 ml / 175 ml / Bottle

- GRAN CERDO** RIOJA, SPAIN 2022. TEMPRANILLO. JUICY WITH A LITTLE SPICE & HINTS OF VIOLETS. 5.5 / 7.5 / 29
- SAMURAI SHIRAZ** FREE RUN JUICE, AUSTRALIA 2023. SWEET PLUM, SPICE AND VANILLA 5 / 7 / 26
- LE RIBIERAL** JOE CHANDELLIER, LANGUEDOC, FRANCE 2022. GARIGNAN & GRENACHE. EARTHY & RUSTIC WITH RIPE FRUITS (CAN BE SERVED CHILLED) 8 / 11 / 40
- CARIGLIO TERRE NOBILI** CALABRIA, ITALY 2020. MAGLIOCCO GRAPE. INTENSE DARK FRUITS & VELVETY 8.5 / 11.5 / 42

WHITE

- GRAN CERDO BLANCO** RIOJA, SPAIN 2022. VIURA. MEDIUM BODIED, FRUITY & VERY EASY DRINKING 5.5 / 7.5 / 28
- SAMURAI CHARDONNAY** FRJ, AUSTRALIA 23. CLEAN & FRESH WITH WHITE PEACH NOTES, UNOAKED 5 / 7 / 26
- PEACOCK RIDGE** WATERKLOOF STELLENBOSCH, SOUTH AFRICA 2023. SAUVIGNON. MINERALLY & ZIPPY 6 / 9 / 30
- EVOLUTION LUCKY NO. 9** OREGON USA, 2020. (9 grape varieties!) TROPICAL, SWEET & AROMATIC 8.5 / 11.5 / 42

ORANGE

- TOSCANA BIANCO** TUSCANY, ITALY 2020. PROCANICO GRAPE. WILD, ENTICING, FOREST FLOOR NOTES 8.5 / 11.5 / 42

ROSÉ

- RESERVE DE GASSAC ROSÉ** LANGUEDOC, FRANCE 2021. A MIX OF CARIGNAN, GRENACHE & SYRAH. DRY PALE PINK WITH DELICIOUS RED FRUITS & PINK GRAPEFRUIT AROMAS 6 / 9 / 30

SPARKLING

- ORGANIC PROSECCO BERNARDI** VENETO, ITALY, OFF DRY, PEAR DROP NOTES & CITRUS FRUITS 7 / 35

COCKTAILS

- APEROL SPRITZ 8.5
- NEGRONI 8.5
- OLD FASHIONED 9
- WHITE RABBIT 7
- GIN & TONIC 6
- Selection of Gins at the bar | Fever tree tonic available
- HAVE A HOWLER 9
- Prosecco | Seasonal syrup | fresh Herbs | Gin | Soda
- THE NOT NOILLY VERMOUTH 7
- Organic Vermouth | orange peel
- SEEDLIP GROVE (0% ALC) & TONIC 5
- DARK & STORMY 8
- Rum | Ginger Beer | Lime

250 ml & 500 ml (Carafe)

Measures Available

See Our Wine Specials Board for more Wines!

SOFT DRINKS

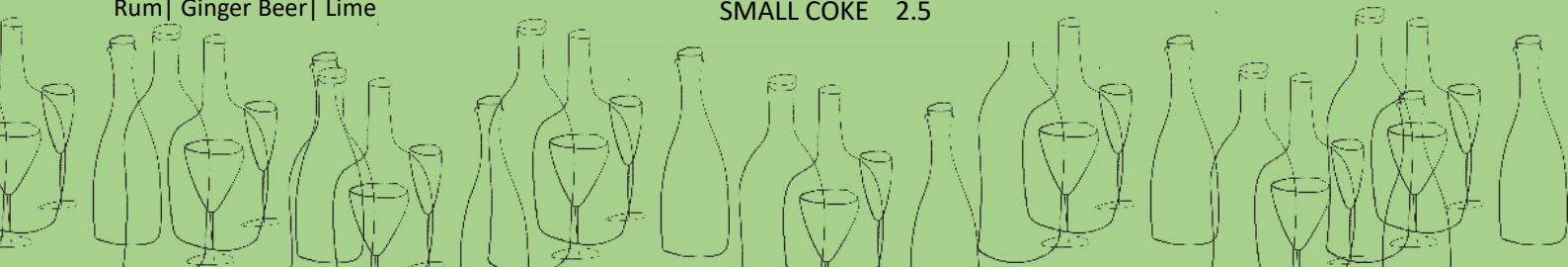
- RASPBERRY LEMONADE 3
- ORANGE SAN PELLEGRINO 2.5
- LEMON SAN PELLEGRINO 2.5
- SPARKLING OR STILL WATER 1.6
- ORANGE JUICE 1.6
- FROBISHER APPLE JUICE 3.1
- SMALL DIET COKE 2.2
- SMALL COKE 2.5

BEERS & CIDER

GUEST CANS AVAILABLE AT THE BAR – ASK A MEMBER OF THE TEAM!

HOT DRINKS

- ESPRESSO 1.8
- AMERICANO 2.7
- FLAT WHITE 2.9
- CAPPUCCINO 2.9
- LATTE 3
- TEA 2.2 (HERBAL AVAILABLE)
- HOT CHOCOLATE 3.6



HOWL

FOOD MENU

- SNACKS -

- NUTS 3.5
- OLIVES 4
- STUFFED CHERRY PEPPERS 5
- PEPPERONI BITES 5
- PORK CRUNCHIES 4
- BOWL OF CRISPS 3.5

- SMALL PLATES -

- BREAD & BUTTER 4
 - KING PETER HAM & CRISPS 6.5
 - SEASONAL HUMMUS WITH BREAD 4.5
 - SAUSAGE ROLL 4.5
 - HOWL'S SANDWICH 8
- (See the board for today's option)

-SHARING BOARD 25-

Choose 2 Meats & 2 Cheeses from the menu below
Sharing Board includes, Bread, Olives, Chutney & Crackers.

- CHARCUTERIE -

Served with Cornichons

BRIGHTON SALAMI

Inspired by the classic Italian Sausage, with fennel & Tellicherry black peppercorns.

REBEL AGED HAM

Aged for 6 months on the Sussex coastline, lightly spiced with Wild Fennel & Green Peppercorns

CURING REBELS SAUCISSON

Big hit of garlic & Black Pepper

PIRATA LOIN

Taking influence from the Spanish love of pork & seafood.
Cured in Paprika, Garlic & Cuttlefish Ink. Air dried for a minimum 4 months.

Individual plates of Charcuterie £7 served with cornichons

or

Why not try all 4 meats for £15

(smaller portion of each meat, served with bread & cornichons)

- CHEESE -

Served with Crackers & Chutney

BARON BIGOD BRIE (UnP)

Suffolk - Rich, Creamy Brie with a silky golden centre.

OLD WINCHESTER (PV)

Wiltshire - Italian style, British Cheddar. Salty, dry with a crystalline texture.

BLUE CHEESE

Ask a member of the team today

MONTGOMERY CHEDDAR

Unpasteurised Somerset Cheddar. Deep & rich nutty flavour.

Individual plates of Cheese £8 served with crackers & chutney

Or

why not try our cheese tray for £15

(smaller portion of each cheese served with crackers & chutney)

CHECK OUT OUR SPECIALS BOARD FOR MORE!

PLEASE INFORM A MEMBER OF THE TEAM ABOUT ANY ALLERGIES

Looking for somewhere to host your next event? Well, look no further! Howl is available for Private Hire, please ask a member of the team for more details!

Follow us on Instagram & Facebook @howl-york for live updates on events & new wines/specials.

Check out our website www.howlyork.co.uk for our natural wine blogs to discover more about the independent producers we use & to sign up to our monthly newsletter!

