

# Bite

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**Cooked up by**

Miguel Crunia  
Tracy Griffen  
Lea Harris  
Colin Hinds  
Vivian Maeda  
Ru McKelvie-Sutherland  
Fiona Richmond  
Diana Spencer  
The Social Bitches  
Eleonora Vanello  
Sharon Wilson

**Editor**

Sharon Green-Wilson

**Design**

Charlotte Newman-Casey

**Subbing by**

Diana Spencer

**Front Cover**

Pesto Eggs by  
Katy McClelland



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**Publisher/Editor**

Sharon Wilson | M 07486 070333  
bitepublishing@gmail.com | www.bite-magazine.com

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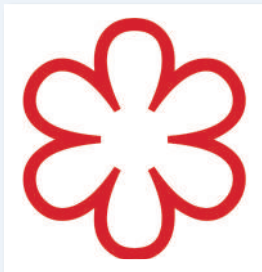


# Salt 'n' Sauce

A sprinkle of what is happening on the eating and drinking scene

5

Bite



Congratulations to all the restaurants in Scotland that received **Michelin** awards at the ceremony in Manchester in February. The Heron, Leith, Conditia, Martin Wishart, Timberyard, and The Kitchen in Edinburgh all have one star while Glenturret Lalique in Perthshire was awarded two stars alongside Andrew Fairlie at Gleneagles.



On Thursday 4th April 2024, **The Bonnie Badger** in Gullane will partner with **Glenkinchie Distillery** in Tranent, to offer an exclusive Distillery Tour & Dinner. The package includes a welcome tea or coffee at The Bonnie Badger, transport to and from The Bonnie Badger and Glenkinchie Distillery, a unique

1.5-hour tour of the distillery, followed by a welcome drink, a 4-course whisky-inspired menu and a post-dinner dram served in The Bonnie Badger's stylish private dining room. (£220 pp). Places are limited and reservations for the special 'Distillery Tour & Dinner' event can be made by contacting [info@bonniebadger.com](mailto:info@bonniebadger.com) or +44 (0)1620 621 111



The inaugural **Biscuit Factory Beverage Festival (BFBF)** invites producers of quality drinks, from near and afar, to showcase their tastiest handiwork to an audience of keen imbibers from Edinburgh and across the central belt this April. The festival will be hosted over three sessions on Friday 19th of April, Saturday day and the night of April 20th. Visit [www.biscuitfactory.co.uk](http://www.biscuitfactory.co.uk) for more info and tickets.



**The Chop House** in Leith has come under the ownership of the Dean Banks Group with Chef Dan Ashmore at the helm and a rebrand to ASKR. There is a 'Discovery' menu priced at £85 and a 'signature' menu for £115. Drinks pairings are £65 and £95 respectively.

- Congratulations to Diana Thompson, the founder of Wine Events Scotland, who was named Consumer Drinks Communicator 2024 at The People's Choice Wine Awards on February 27th.
- The award recognizes the efforts Thompson makes to extend the world of wine beyond London, highlighting how vibrant, energetic and exciting the Scottish hospitality industry is.



**Altos Tequila** has launched a brand new ready-to-serve margarita that can simply be poured over ice when you CBA making one from scratch. The Altos Lime Margarita ready-to-serve is made from premium ingredients, combining award-winning Altos Plata tequila with triple sec, natural lime flavouring, and agave syrup. The blend heroes Altos Plata – a smooth tequila with a clean, complex flavour profile that has been voted the best tequila for Margaritas for four years by a panel of top global bartenders at Drinks International.

**Margot** is a new café from the people who run the seafood bistro Leftfield in Bruntsfield. An 'all day neighbourhood café' offering Allpress coffee, juices, brunch, bites, bar snacks, plus selection of organic and natural wine. Open Tuesday-Sunday til 4pm. Closed Mondays. 7-8 Barclay Terrace, Edinburgh, EH10 4HP @margotedinburgh



**Goose 73** is a new Italian Wine & Tapas Bar that has been transformed by the owner of its previous incarnation Da Vinci. Simone Libanore has rebranded and refurbished her old restaurant and the bar now features bread, cheese and ham boards, wines, cocktails, and beers supplied by Goose Island Beer Company.

**The Little Chartroom** has announced their new venture **ARDFERN**: a Café, Bar & Bottle Shop opening this summer on what will be the former site of Mistral in Leith. The neighbourhood wine bar theme will remain but with the addition of a brunch and dinner service. Think full breakfasts; Beef haggis tattie scones with brown sauce and fried eggs; Fresh doughnuts. And maybe a long overdue return of mushrooms and bacon jam on toast!! 10-12 Bonnington Rd, Edinburgh EH6 5JD

ARDFERN



Fancy a bao bun? **Ozen** has you covered. The Asian street food eatery has officially reopened on Little King Street outside St James Quarter – one of only a handful of outdoor stalls serving takeaways to passersby – after gathering a following with their ghost kitchen off Rose Street. A bao bun is steamed and shaped something like a taco. You can fill it with all sorts – for Ozen, there are six staples on the menu, including the McOzen with a double beef patty, cheese and pickles, and vegetarian The Hello-Me (fried halloumi, red pepper, aubergine, and chipotle mayo). Add a side such as

skin-on fries or tempura prawns, followed by a desert bun filled with either Nutella, Biscoff or strawberry cheesecake, to complete the experience. There's a small, covered shelf with three stools if you want to eat there. Otherwise, order to collect or via Deliveroo for delivery. Open from Monday to Sunday, noon to 10pm. [www.ozenstreetfood.co.uk](http://www.ozenstreetfood.co.uk)

**The Edinburgh Bar Show** is a new hospitality event designed to bring the global on-trade to the city. The inaugural event will run from the 8th to 10 April 2024 and is designed to inspire, educate, entertain, and unite the Scottish bar community and attract drink professionals from far and wide. The Voodoo Rooms will be an official hub.



**Dynamic Earth Café** has revealed its new seasonal menu, featuring two indulgent coffees. Whether you sit in whilst marvelling at the view of the crags from Dynamic Earth's terrace or prefer taking your order-to-go around Holyrood

Park, the Raspberry Macaroon Iced Latte and the Hot Cross Bun Iced Mocha promise to be an out-of-this-world treat.

**Chiya and Chai** - a local loose-leaf tea business focusing on the mindful ritual of making a pot of tea for yourself or others. You can buy tea or tea gifts online or organise a tasting. Visit [chiyaandchai.com](http://chiyaandchai.com) for more info.



Gluten-free cakes often have a reputation for tasting not quite right. So I tasted Just Love's new gluten-free **Confetti Cake** with a bit of reluctance. As well as being gluten-free, the cake is also nut and dairy-free - but it doesn't taste it. I shared it with 6 people, including 3 people who don't eat gluten. We all agreed it was delicious and didn't have the trademark gluten-free taste and texture. One said it was one of the best GF cakes she had tried, while another said it tasted like "normal cake", a lovely surprise for a newly diagnosed coeliac. A delicious celebration cake that will feed almost anyone. (Available at Waitrose, £16)





The Dine family of restaurants comprises three neighbourhood-style venues in Craiglockhart, Murrayfield, and Canonmills. Then there is the first flagship restaurant which was opened in 2015 and is located above The Traverse Theatre in the beating heart of the city. This is where my friend Kate and I choose for a catch-up over lunch.

The sun is shining and spring is in the air as we arrive at Saltire Court and climb the stairs past Dine's signature moss wall to the beautiful restaurant with polished timbers and a central, captivating, olive tree. Staff are friendly and professional and they greet and seat us with genuine warmth.

Both Kate and I are familiar with this restaurant. I have been a fan of Chef Stuart Muir since his days as the Michelin-awarded chef at Harvey Nichols. His passion for local produce is evident in both the à la carte and market menus, which showcase the best of the Scottish larder.

I opt for Sweet Cured Rollmop Herrings as a starter. These 'silver darlings' are served with a fresh rocket and fennel salad, toasted pine nuts, and a dill and mustard dressing. I love anything pickled and these fish also happen to be one of the best sources of Vitamin D available which is important for Scots in particular. Kate has Haggis with Clapsot and

a Whisky Sauce which she describes as "surprisingly light given the generous portion size".

Kate follows her starter with Beef Featherblade for her main course which has been braised until tender and served with a fruity bell pepper ragout and champ. I enjoy a crispy-skinned, perfectly seasoned Sea Bream on a bed of tasty potatoes and roasted-until-soft courgettes.

After a delightful meal, we find the bill to be around £27, which we consider to be excellent value for the generous plates of food we enjoyed. We are too full to indulge in dessert, but I bet the Chocolate Ganache with Dark Cherries, Orange Gel, and Shortbread would taste as good as it sounds. The ambience at Dine is relaxed brasserie style and there is a drinks lounge which is ideal for an aperitif or digestif.

Dine's commitment to quality, local produce and warm hospitality shines through in every aspect of our experience. Whether you're a local or a visitor to Edinburgh, a meal at one of their restaurants is sure to be a memorable dining experience. (S. Wilson)

***Dine - Saltire Court, 10 (1F) Cambridge St.  
Edinburgh, EH1 2ED 0131 218 18 18  
[www.restaurant@dine.scot](mailto:www.restaurant@dine.scot)***



Rollmop Herrings



Haggis & Clapsot



Featherblade of Beef

# Review: The Walnut

*A cracking meal*

The Walnut came under new ownership a few years ago after gaining a reputation for serving seasonal food at very reasonable prices. It's situated in an unassuming street halfway down Leith Walk between McDonald Road and the Leith Police Box.

The restaurant is cosy, warm, and welcoming especially on a night when the wind is biting. Some of our party arrive by tram as there is a stop at McDonald Road. A mere 22 covers and a menu of three starters, mains, and desserts signal simplicity. The wine list is equally unimpeccable and a bottle of Costa Vera Indómita, Merlot is light, soft, and gently complements our fish, pork, and vegetable dishes.

I start my meal with Prawn Wonton in Red Thai Curry; a juicy jumbo prawn in al dente pasta, a sauce of subtle heat, and a swirl of palate-cleansing spiralized cucumber. It is an artfully thought-out and perfectly executed dish.

The cost for dinner is three courses for £34 and I would judge this to be excellent value for money in the current Edinburgh climate, especially given the quality of the cuisine and generous portions.

My main of Cod is ample and cooked just moist, the celeriac puree is creamy and earthy, and the sea samphire: crunchy and salty. The Pork Belly that some of our group eat is hearty and served with large Hasselback potatoes that are greeted enthusiastically with squeals of "Ooh Hasselbacks!"

Pudding keeps up the trend of overdelivering with a show-stopping signature dish; milk chocolate mousse encased in squidgy, sticky torched-to-just-caramelised Italian meringue on a soil of crispy pastry soil. This pudding has it all and it is pretty too, with its piped spiral shape.

The Walnut is an independent neighbourhood restaurant and a jewel amongst the sometimes soulless chains that now populate Edinburgh. It epitomizes the principle that less is more offering a delightful dining experience with its seasonal menu and warm ambiance. If you're looking for a memorable meal that won't break the bank, The Walnut is the place to go. (S. Wilson)

***The Walnut - 9 Croall Place, Leith Walk, Edinburgh, EH7 4LT - 0131 281 1236***  
***Lunch - 2 course £27 - 3 course - £30,***  
***Wed-Sat 12:30 - 14:00, Dinner - 2 course***  
***£30 - 3 course £34 with canapé and petit***  
***four, Tues -Sat 17.30 - 21.00***



"The Walnut Whip"

Portbelly, Artichoke Puree, Hasselback Potatoes,



Prawn Wonton, Thai Red Curry, Salted Cucumber



Chicken Liver Pate, Granola, Dai 4 Puree, Toasted Broche



Cod with Celeriac, Chivey and Grape



Review:

# Bundits UK X Porty Vault

*Beer and bao's at the beach*

As part of a series of food pop-ups at Porty Vault bar in Portobello, Leith favourites Bundits are cooking their full menu at the small coastal venue until the end of May.

The offering is very similar to Edinburgh Street Food (ESF), though with the guest return of the Korean Braised Short Rib Bao, which has been much lamented since its departure from ESF. We also try the Prawn Katsu Bao (with ponzu mayo, lettuce and sweet chilli) and the Szechuan Lamb Bao (with garlic mayo and pickled sesame). Both are as delicious as they are messy – the provided hand wipes are necessary.

There are a variety of sides/small plates available. We order the Korean Fried Chicken, which is reminiscent of battered chicken balls from the Chinese takeaway, but in a sticky, spicy sauce. They also have Korean Fried Cauliflower, which looks like a lighter option.



The biggest surprise is the cucumber. Two types are available on the sides menu, Smacked Cucumber (Szechuan chilli oil, sesame and garlic) and Miso Cucumber (with a pine nut and sesame dressing). It is not something I would usually choose, but we are urged to try them by our hosts and find them both to be flavoursome and exceptionally moreish.

Dessert is from Soft Core – just one option, but when it's this good, that's all you need – Warm Chocolate Pecan Cookie Dough with Miso Ice Cream. One between two is easily enough.

Now the beer. Porty Vault has 24 beers from their own brewery Vault City Brewing on tap, as well as a wide selection of guest beers. With strengths ranging up to 11%, these are beers to enjoy in small quantities, so the bar offers the option of a flight of three pints – the perfect way to try a selection.

They also allow testers as a shot, so we are able to try quite a few on our visit. Our favourites are the Blueberry Limoncello Sorbet, Apple Rhubarb Maple Pecan, Kirsch of Life (Dark chocolate and Morello Cherry) and Triple Fruited Mango. Think boozy and sour.

It's a great pairing – it's just a shame this is only a temporary union. Booking recommended. (D. Spencer)

**Porty Vault - 243 Portobello High St,  
Portobello, Edinburgh EH15 2AW  
0131 609 0810 Open Wed-Fri 5 pm - 9pm,  
Sat & Sun noon - 9pm.**



Bundles Picnic at Porty Vails



Korean Braised Short Rib Bao &amp; Seochuan Lamb Bao



Prawn Katsu



# Review: **Bistro Du Vin**

*Prix Fixe Menu*

Away from the excitable student throng of Teviot, and the calculatedly cool eateries of Laurieston Place and Forest Road lies Hotel du Vin's altogether more classique bistro (aptly named Bistro du Vin).

Wandering through a beautiful sheltered courtyard and past the chic hotel reception we shake off the stresses of the day. With a warm welcome, the French maître d' transports us to Montmartre.

The bistro's interior is striking - the vaulted ceiling, buttressed by a dramatic scaffold of exposed wooden beams, highlights the restaurant's wine cellars suspended over the dining room - and is a feast for the eyes. Turning to the culinary feast at hand, we order from the Prix Fixe menu - choosing from a range of tried and tested French classics.

Chicken Liver Pate sets a high bar, boasting a velvety texture and robust flavour that perfectly complements the plentiful toasted brioche and raisin chutney - and makes for a decadent choice, particularly when paired with a glass of Champagne.

For the main course, the Rump Steak with peppercorn sauce steals the show. Cooked to perfection (taken as recommended, medium rare - even though I'm usually a 'just walk it past the kitchen' kinda guy) the steak was tender and juicy, with a perfect char. Accompanied by excellent chips and a well-dressed watercress salad, this dish stands shoulder-to-shoulder with some of the best steaks we've had.

The only real room for improvement is to be found in the dessert—a Black Forest Chocolate Mousse—which fails to maintain the high standard set by the preceding courses. Despite its black cherry sweetness, it lacks any hint of chocolate, and instead, the fridge-cold dense mousse (more like a ganache) is unexpectedly salty - leaving something to be desired.

Overall, however, Bistro du Vin offers a commendable dining experience marked by an inviting ambiance which comprises skillfully crafted traditional bistro dishes. While dessert fell short of expectations, the excellence of the other courses left a lasting impression. (R. McKelvie-Sutherland)

***Menu available Monday to Friday from 12-2pm and 5pm-7pm, Bistro du Vin's Prix Fixe offers 2 courses for £21.95 or 3 courses for £26.95.***

***11 Bristo Pl, Edinburgh EH1 1EZ  
0131 285 1479 - [hotelduvin.com](http://hotelduvin.com)***



# Bite

Chicken Liver Pate



Normandy Chicken Escalope



Rump Steak



# Review: **Montrose**

*Fine Dining & Wine Bar*

One-star Michelin's Timberyard has recently opened a sister restaurant/wine bar in Montrose Terrace in the Abbeyhill neighbourhood of Edinburgh.

The new venture 'Montrose' offers two different experiences: fine dining on the top floor and a wine bar with a kitchen on the ground floor.

Mrs Bite and I booked the bar for a Saturday lunch to try the food offer (wine will be tasted later this spring.)

The decor is neat and Scandic-inspired with pale colours and essential furniture.

As we are seated we note the two glass water bottles on the table, that offer both 'still' and 'sparkling'. The bubbly one is made with a soda stream and has that gentle characteristic effervescence while aligning with Montrose's ethos of sustainability.



Bitter Leaves, Bergamot, Rosemary, and Spennwood

There is a set lunch menu (available Saturday & Sunday) with two courses for £20 and three courses for £25 or you can choose from the tapas and small plates menu.

Wine in cans is a novel item on the drinks menu and our server explains that sustainability also shaped the decision for interesting inclusions such as the sparkling 2021 Jordi Llorens Ancestral Red, Catalunya, and (Macabeu, Syrah, Garnatxa,) and White (Macabeu) and an orange wine 2002 Canetta (Cartoixa de Marina).

Mrs Bite and I are unfortunately 'on detox' but there is also Kombucha, and alcohol-free ciders and beers. We order a German alcohol-free beer, which is refreshing and malty.

We start with an appetizer, Carlingford Oyster with Kumquat Mignonette. Mrs Bite describes it as a delicious revelatory mouthful albeit the balance is slightly off with a tad too much fruit and not enough sea.

Next on Mrs Bite's order is the Ham Hock Croquette with Apple which she thinks demands a more robust meaty flavour, and the Gilda Pintxo Olive which Google explains was the first ever Basque pintxos. A large glossy fruit is stuffed with anchovy and it is said that the famous femme fatale and star of the 1940s film, Rita Hayworth, had the same attributes as this salty, spicy, green snack (put the blame on Mame).

For her main, she has an uber-healthy and tasty spin on a Caesar Salad, which comprises a bowl of Radicchio Grumolo that includes wild, foraged leaves and herbs with cheese.

Across the table, I enjoy Leeks Vinaigrette, Rye and Crowdie; aka bruschetta topped with Crowdie and covered with sweet leek vinaigrette and fresh herbs.

My main course, Spaetzle, Roscoff onion and baby kale, strikes me as a take on French onion soup, this time with more structure added by the crunchy onions and tender Spaetzle. I loved the paired baby kale with lemon shavings as it cleanses my palate.

We can't miss dessert and I choose Cocoa Husk & Galette Ice cream, which has just

the right size and balance of sweetness balance. Mrs Bite has an affogato.

The bill comes in at a reasonable price (including a 12.5% discretionary fee) although we haven't ordered wine.

If you want to try the upper floor, be aware that on Saturdays and Sundays, a 3-course lunch menu is available at £49 per person. (E. Vanello)

**Montrose - 1 Montrose Terrace, EH7 5DJ**  
**0131 605 00 88 Open Wed-Fri 5pm-late,**  
**Sat & Sun 12pm-late**



Carlford Oyster with Kumquat



Gilda Pinxo



Leeks Vinaigrette, Rye and Crowdie

# Review: **The Brasserie at The Scholar**

*A delicious gastronomy lecture*

When I think of university food, I picture a canteen-style menu with simple dishes. Be prepared to be pleasantly surprised by The Brasserie at the Scholar.

It's a new kid on the block located between Holyrood Park and the 'Commie' Pool inside The Scholar Hotel.

I am invited to the launch but before dinner, we enjoy a tour of the bedrooms. They are furnished with a dark green velvet chair, a comfortable bed, toiletries by Laura Thomas, and a coffee machine with compostable coffee capsules. These amenities reflect the high standards and comfort offered by the venue. It is worth noting that all profits are reinvested in Edinburgh University.

As we take our seats for dinner, Group Manager Gavin MacLennan warmly welcomes us to the gastronomy experience curated by their new Head Chef, Ed Fortune, an English Chef, who fell in love with Scottish produce.

The evening begins with a flavourful Pumpkin Soup, enhanced by creamy ricotta, and finished with a kick of chili. This is followed by a torched Mackerel Ceviche, served on a bed of radish and yellow beetroot, and topped with crispy kale.

The Scottish Salmon takes centre stage for the main course and is paired with fondant sweet potato, spiced ratatouille, and black olive. For those seeking a vegetarian

option, the Roast Cauliflower is accompanied by spring onion, cavolo nero, orange, and capers, and seasoned with raisin vinaigrette.

For dessert, we are presented with two delightful options. The first is a cute crowd-pleasing Lemon Curd Tart with torched meringue, the second is classic red wine Poached Pear, complemented by an intriguing truffle mascarpone and almond feuilletine.

To elevate our gastronomic experience, Richard Bouglet, director of L'art du Vin, shares his expertise as a great storyteller and wine connoisseur. He carefully selects and curates nine different wines for us to enjoy. These include a safe, yet excellent choice of German Riesling, an orange Georgian wine, and the revived Lambrusco for a touch of fun.

The evening is an insight into Ed Fortune's passion and ambition to create flavoursome dishes with a great appreciation of Scottish heritage and seasonal ingredients.

So whether you desire a good meal, wish to support the university, or both The Brasserie is an intelligent choice and gets top marks. (V. Maeda)

***The Brasserie at  
The Scholar, 18 Holyrood  
Park Road, Edinburgh  
EH16 5AY***

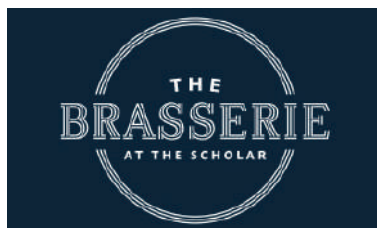


Chef Ed Fortune





Wine from L'Art du Vin



Desserts



Charcuterie Board

# The Social Bitches Review

THE MAGNUM

For around twenty years, The Magnum has dazzled as a neighbourhood pub and top-notch bistro. The Social Bitches, meanwhile, are here on our very first visit, feeling ravenous and dangerously close to sober. Fortunately, it's Champagne on arrival, soon followed - spoiler alert - by an orgy of sumptuous food, wine and absolute gluttony.

Now on our cheeky third glass, we're loving the fabulous service and vibe, as we attack the bites menu. Gorgeous Deep Fried Camembert, Gordal Olives, Padrón peppers, and numerous servings of the oh-so velvety Serrano Ham & Potato Croquettes.

Undeterred by our part in Britain's obesity crisis, we're also going a full three courses. Expertly guided by Sarah, our passionate host, who's happy to steer and suggest, even take on the impossible task of making sure our wine glasses are never empty.

Soon we're enjoying a refreshing Albariño and Cullen Skink that's seriously next level. Boasting intense creaminess, delicate flavour, and beautiful presentation, it looks and tastes like a work of art.

Just as impressive are the King Scallops, faultlessly pan-seared and served with deliciously diverse pairings of cauliflower purée, crispy pancetta, toasted hazelnuts, Granny Smith and fennel. Oosh.

Come the mains, Sarah's next piece of sage advice is to drink at least one bottle of the Pinot Noir with a burgundy grape. Ding dong, she's right again ...



It's the perfect companion to the Cider Braised Pork Belly with pork fillet medallion, butter-braised savoy cabbage, bacon & onion mash, and an inspired cider jus: a life-affirming dish that attests Magnum's generous portions, and sauces always on point.

Somehow, even better is the Venison Tenderloin, served with a lush selection of veggies, from Jerusalem artichoke to Shimeji mushrooms, then drizzled with a stunning café au lait sauce. This elixir of coffee, herbs, perhaps a dash of sugar, creates a dish of bold taste and is the very definition of succulence. Bravo, say these bitches.

As for the man behind these magnificent flavours, that would be Chef Piotr, who we finally meet over a few glasses of Sauternes. Talented, and handsome, but taking a rain-check on our invitation to go dancing, his parting words: DON'T hold back on dessert.

Which is why we're currently surrounded by intensely rich Sticky Toffee pudding,

Cider Braised Pork Belly with Pork Fillet Medallion



Venison Tenderloin with Café au Lait Sauce



Pan-seared King Scallops



Sticky Toffee Pudding with Butterscotch Sauce



lashings of homemade ice cream, and best of all: Chocolate Marquise, combining dark chocolate mousse with salted caramel, honeycomb & mango sorbet to glorious effect.

And let's not forget the port. Along with Sarah, who's wondering if we'd like a little fizz for the road. My god, the woman's a mind reader, and The Magnum an absolute joy.

**The Magnum: 1 Albany Street, Edinburgh EH1 3PY - 0131 557 4366 Open Monday - Sunday. Kitchen: 12-9pm / Bar 12 - Close**

Chocolate Marquise



# The Frugal Foodie

## MATTO - Pizza: The original street food

Pizza was traditionally a low-cost street-food enjoyed by the lower classes, the perfect medium to make a few ingredients go a long way. While not quite the dirt-cheap option they used to be, you can still get a very good pizza and a glass of wine for around £20, which by modern Edinburgh standards is a budget night out, and by my standards, sounds like heaven.

My expectations are high when it comes to pizza, and my favourite style is Neapolitan, though deep dish has its place. My Edinburgh favourites are Origano, Pizza Geeks and Froth & Flame, though I recently had the opportunity to try MATTO and they definitely made the shortlist!

The restaurateurs opened their first site in Meadowbank in 2020, and have since added Morningside and the latest addition, Newington, to their growing empire. The new restaurant has a bright, sophisticated and fun interior, and features a striking gold mirrored pizza oven. The kitchen is open so diners can watch the chefs at work.

The ingredients are traditional. There are twelve signature pizzas on the main menu, mostly with a classic tomato base, but one has a truffle cream base with smoked scamorza and mushrooms, and a couple with a white base. Reasonably priced, they range from £8.50 to £12.50. Then there are options described as 'sides' but could be ordered as starters, including olives, arancini and deep-fried courgette flowers, amongst others.

However, the pizza is the star here and it seems a shame to waste space on anything else. The crust is perfect, light but satisfying, with the right amount of charring around the edge. You can tell the restaurant uses naturally risen dough made with 00 flour, San Marzano tomatoes and Fior di Latte Mozzarella DOP as standard.

To get an idea of the range, we order one typically Italian option: tomato base, mozzarella, spinach, olives, semi-dry tomatoes, and one wild card from the specials: pea puree base, smoked scamorza, guanciale, fried spanata, rosemary potato crisps and black pepper (£14). Both are delicious, while very different; the toppings are generous, and all the flavours come through. A bit of a purist, I'm not sure about a pea base, but it is actually excellent and has a freshness that balances the fat-rich meats on top.

We enjoy a glass each of Italian wine alongside our food (£6) – the options by the glass are limited but high quality – pack our leftover pizza into a takeaway box and finish with the classic dessert, tiramisu (£6). (D. Spencer)



**MATTO Newington,**  
29-33 Newington Road,  
Edinburgh, EH9 1QR  
0131 668 4999  
<https://mattopizza.co.uk>

**Open Sunday – Thursday**  
12– 9.30pm, **Friday –**  
**Saturday 12–10pm**



The new MATTO is on the former site of The Apiary in Newington



Tiramisu



Check out the glistening pizza oven!



From the Specials



# Review: **east PIZZAS** *A celebration of sourdough*

Roland 'Roly' Simpson, formerly a real estate agent in London, made a career shift by opening east PIZZAS in 2017, trading one type of dough for another - sourdough.

Initially, the pizza company operated in various locations but has now found a permanent home at Bonnie & Wild, the food market in the St James Quarter. Each pizza is crafted using a dough ball that contains the original starter and just three ingredients, flour, water, and salt.

To embrace the local food community, Rowley prioritises sourcing ingredients from nearby suppliers. During Bite's visit to east PIZZAS we had the pleasure of meeting some of these suppliers. One notable encounter was with the Kedar Cheese Company, farmers from Dumfries who have ventured into producing mozzarella using milk from their Swiss Brown cow herd. Additionally, Anya from Great Glen Charcuterie showcased her exquisite smoked venison and pork and venison salamis.

The types of flavour combos you can expect:

- smoked chorizo, mozzarella and oregano; venison salami, Hebridean Blue and caramelised onion;
- kimchi, Hebridean Blue, Arran Cheddar, and Mozzarella;
- organic nduja, smoked mozzarella, cream, and chilli;
- wild garlic, Scottish goats curd and smoked chorizo;
- harissa-spiced roasted cauliflower, smoked almonds, red onions, and garlic!

However, east PIZZAS' contributions extend beyond their delicious pizzas.

Throughout the pandemic, there was a rising demand for sourdough balls and pizza bases, which east PIZZAS met by selling them to the public.

During our visit, we were allowed to become trainee pizza chefs. Each of us received a ball of dough and was taught how to shape them into perfect rounds. It was revealed that all of east PIZZAS' dough undergoes a 72-hour proving process, resulting in an extremely elastic, malleable dough.

Once we had our rounds, we had the opportunity to show off our skills by tossing and flipping them in the air, just like the pizza acrobats of Naples (well, almost).

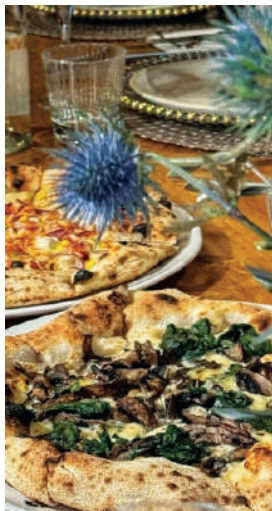
All of these meticulous steps result in delicious, freshly baked pizzas which are blistered by fire on the outside and springy on the inside. We also felt a sense of satisfaction knowing that we played a part in creating our meal.

If you're interested in having the same fun and satisfaction, you can purchase dough, bases, and toppings online. (S. Wilson)



**east PIZZAS -**  
**Located in**  
**Bonnie & Wild,**  
**Edinburgh EH1 3AD**  
**- [eastpizzas.com](http://eastpizzas.com)**

**Open Sunday-**  
**Thursday 12-9pm,**  
**Friday-Saturday**  
**12-9:30pm**



# Review: **Steam Bunny** *All about the flavours*

Carbs! Sometimes all I need is tasty, easy-to-eat hot carbs, and quick. When you're busy, you don't want to wait for food, but a supermarket meal deal just doesn't hit the spot.

Enter Steam Bunny!

The brainchild of Tomasz Smektalski, this unassuming bright orange eatery is tucked away from the bustle of Leith Walk on Jane Street and serves an eclectic selection of brilliant bao buns.

Tomasz, a seasoned chef with over 17 years' experience understands what a bao bun should be. Post-pandemic he launched the business from a food truck that still pops up at local events. This steamed delicacy is a mix of flour (Steam Bunny uses two types of flour), yeast, sugar, baking powder, and oil – it's as soft as a pillow and slightly sweeter than its cousin, the dumpling.



Steam Bunny also offers enticing and affordable three-course meals in the evening, with BYO.

However, I am here for the bao. I try the vegan tempeh-filled bao, and it is so good that I scoff the lot in record time. I return the next day to order the same and take my husband who samples the breakfast bao (a nicely-cooked breakfast, with bao on the side instead of bread – it works). Once again down the hatch pronto, textures and flavours are above what you'd expect for the price.

It's not often one encounters tempeh (fermented soybeans) in Scotland, it's a staple of Indonesian cuisine and delightfully nutty when cooked correctly. Tempeh is a good source of vegan protein too. There's an evolving selection of baos for carnivores and veggies alike. The sweet bao is an enigma but syrupy apricot, tart fresh blueberries, and crunchy locally sourced bee pollen prove to be an ingenious combo.

Microbusinesses are the backbone of Edinburgh's dining scene but are often scandalously overlooked as the owner is usually too busy cooking to spend the time (and budget) on lavish advertising campaigns. Sometimes the eateries that shout the loudest don't serve the best food.

This undiscovered gem won't be undiscovered for long, so visit whilst it's hot. As Tomasz says "It's all about the flavours." (T. Griffen)

**Steam Bunny - 2 Jane Street, Leith, EH6 5HD - Instagram @steam.bunny.edi**  
**Open Monday – Thursday 12–8pm,**  
**Friday – Sunday 10am–8pm**

# Holyrood Distillery launches Embra

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**Bite**

Holyrood Distillery launched its 2nd single malt whisky, Embra, on Friday, March 15 setting the stage for an exploration into peated whisky. Embra is the first in a series of single malt whiskies set to release in 2024. Each unique expression demonstrates the independent distillery's creativity and barrier-breaking approach to whisky making.

Distillery Manager, Calum Rae, said, "At Holyrood Distillery, we are relentlessly focused on experimentation and innovation to produce exceptional, interesting, and flavourful spirits. We won't be creating a core range of whiskies, instead we'll be focusing on small batch releases - this means each expression will let our whisky makers push the flavour boundaries.

"Edinburgh is the gateway to Scotland for many people and this is the idea at the heart of the first of this series. Embra is triple cask matured with a variety of yeasts and malts including chocolate malt, heavily peated malt and passion fruit wine yeast. This combination creates the perfect balance of bold smoky flavours and textures of peated whisky, while still being accessible to a new whisky drinker."

Embra also reveals the illustrative 'lino-cut' label design style, which takes inspiration



from iconographic images of St Leonard - not only is Holyrood Distillery located in St Leonard's Lane in Edinburgh's southside, but St Leonard was the patron saint of barrel makers.

Founded in 2019, Holyrood Distillery is dedicated to producing spirits worthy of Scotland's capital city and its past as a brewing and distilling hub.

In October 2023, the urban distillery launched its inaugural single malt, Arrival, one of the first single malt whiskies produced in Edinburgh in a century.

Embra is priced at £67 and will be available via Master of Malt, Whisky Exchange, Hard to Find Whisky, Royal Mile Whiskies and Holyrood Distillery's online shop.

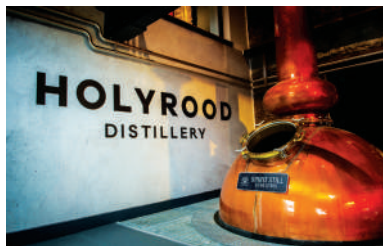
## **Tasting notes**

Nose: Lemon zest, horse chestnut pith with hints of peppermint and light hickory smoke

Palate: Wafer biscuits, dark chocolate mousse and notes of earthy Highland peat smoke

Finish: Light stewed pears with a well-rounded clean finish

ABV: 43.5% | Non-chill filtered



# Sip Better #4

with Miguel Crunia

*aka the Atlantic Sommelier from Fion Wines*



*Can Prosecco speak of terroir?*

Have you ever wondered if your Prosecco comes from the plains or the hills?

Prosecco is seen as an unpretentious drink perfect for socialising and this accessibility has helped it conquer the world of bubbles.

The Italian sparkling wine is made with the Glera varietal and by an industrialized method called Charmat, a technique that calls for a re-fermentation in a tank instead of in a bottle. The wine is filtered, and pressure controlled, and there is a relatively high sugar residue.

This is a 'fast fashion' wine; its bubbles are not as fine or elegant as those from sparkling wines crafted using the classic method (like Champagne or Corpinnat), and its speedy bottling means it won't develop aromas of pastry, pie-crust or nutty butter, but of fresh orchard fruits and flowers instead.

Supermarket Proseccos originate from an industrial viticultural landscape of flat lands, with hectares of vineyards. However, the most historic and classic areas, the Prosecco Superiore Conegliano Valdobbiadene and Prosecco Superiore Asolo are shaped by tortuous hills. Elevated land once covered by the sea shapes a complex soil of salt, limestone, clay, and sand. Here the roots of the Glera grape varietal feed on sapid and mineral inputs. The terroir is not conducive to mechanization.

Some winemakers produce Prosecco using the Col Fondo method which, despite being a re-fermentation in the bottle, is not a Champenoise method. However, Col Fondo is a return to craftsmanship that yields more textural, less sterile wines.

Glera was traditionally harvested with the arrival of the first snow. The sugar content of the grapes was so high that the fermentation was not complete, leaving some residual sugar in the wine. When the wines began to be bottled, after the war, the winemakers realised the wine was re-fermenting.

The Col Fondo method uses ripened grapes to eliminate vegetal nuances. Then for the second fermentation, the must of slightly dehydrated grapes is added. Also, more time spent on the lees results in aromatic complexity and texture.







### *So how to navigate Prosecco?*

DOC signals mass production. Avoid that. DOCG expresses superior quality, as it classifies the historical areas, represented by **Conegliano Valdobbiadene**, and **Asolo** hills. A step up would be DOCG with the word 'Rive' on the label. A '**Rive**' is a Cru, a different territorial location within the classic zone. The pinnacle of the quality pyramid would be found in the '**Cartizze**' hills, which is where we find 'Heroic Prosecco' as the vineyards here are super vertical.



#### **Ca' dei Zago, Valdobbiadene Col Fondo, 2022**

Christian Zago is the 5th generation of a 'contadino' family who is crafting Proseccos (and also a classic method with Glera) that are the real deal. Loads of citrus, honeysuckle, and wet stone flavours. Find it in Raeburn Fine Wines.

#### **Case Coste Piane, Frizzante... naturalmente, Valdobbiadene Prosecco DOCG, NV**

Could there be a purer and franker Prosecco? It is particularly interesting because it also includes 5% of other indigenous varieties blended with Glera (Verdiso, Bianchetta, and Perera). Red apples, acacia flowers, and nectarines, with a sapid backbone. Find it in Raeburn Fine Wines.



#### **Case Polin, 'Col Fondo, Asolo DOCG Prosecco Superiore, NV**

The grapes are sourced from the family's oldest vineyard and left to macerate on the skins for 18 hours, giving a wine with a strong personality that speaks of orchard fruits and lingers on super freshly. Find it at Woodwinters.

(M. Crunia)

***Miguel Crunia is a partner in Fion Wines and was voted fourteenth in Harper's Top Sommeliers list. He specializes in minimum intervention wines, particularly Atlantic wines from his native Galicia.***  
**@miguelcrunia @fionedinburgh**

# Whisky Chat from Topsy Midgie

WHISKY BAR  
OF THE YEAR

WHISKY GURU  
OF THE YEAR

## Influencers

As a whisky "influencer" and owner of an award-winning whisky bar, I am invited to many tastings and events. Typically, a PR company will invite bloggers and influencers who may have very limited knowledge of whisky. I was at a huge activation (social media speak for a launch party) recently with over 200 guests all of whom were given a dram to photo at the ubiquitous jaunty angle. Most, left their drams untouched once they had captured their snap.

I tried to help ...take the boy out of Glasgow and all that, but there's only so much one Whisky Forager can do!

I would prefer to see a stronger guest list of grassroots whisky lovers alongside some newcomers and hope PRs take note.

## Recommendations

At Topsy we love the latest core release from Bruichladdich and admire their progressive approach to sustainability with recycled glass and, a first for the industry, fully recyclable paper pulp packaging moulded to the shape of the bottle.

Moreover, the whisky is super fresh and bourbon-forward with a hint of the port and Sauternes cask that are used to add a level of complexity. With Port Charlotte's 18-year-old due to be released, we can be assured

of a wonderful smoky age statement from the Remy house!

## Lowlands

There have also been inaugural releases from Falkirk, Bonnington (Leith) and the second release from Holyrood (Edinburgh) to bolster the ever-growing Lowland Distillery reputation.

The 2011 release from Daftmill is the cream of the crop. Daftmill is a single farm estate whisky that has an almost cult-like following. The distillery is at a farm in Fife, and in my opinion, is the very best of the Lowlands.

With Bladnoch, Annandale, Glenkinchie and so many other distilleries now showcasing innovative and heritage whisky, the Lowlands is an often overlooked region in our whisky map so it is fun to see the region maturing.

Springtime brings with it festivals galore. In May there is the Spirit of Speyside, Campbeltown festival, Feis Ile (Islay) and of course, one of my favourite gatherings the Bladnoch waterfall party. This year is the fifth and last instalment of the Waterfall release.

Slainte! (C. Hinds)

**Colin Hinds runs Topsy Midgie - Whisky & Gin Drinkery**  
67 St Leonards Hill, Edinburgh, EH8 9SB  
[www.topsymidgie.com](http://www.topsymidgie.com)

# What's in Season: Oat No You Don't!

I've been looking back to 2003 to see which Edinburgh restaurants have stood the test of time.

They may now be MUMS, but Monster Mash Cafe opened 21 years ago on Forrest Road serving various bangers with mash. Another stalwart is La P'tite Folie whose set lunch menu still offers quality and value for money; it's one of Bite's favourite haunts. Prestonfield House was taken over by Witchery owner, James Thomson in the same year.

There are several new places to nosebag this year. PIGGS will be opening up in Bruntisfield. The Spanish Butcher is taking up residence on North Castle Street, and Dan Ashmore is striking out on his own with Askr (old Nordic for Ash) in Leith.

On another note... I was told never to discuss religion or politics. I'm going to have to break that rule and have a rant about Scot Gov putting our beloved and traditional staple on a junk food list that will be subject to a promotions ban – PORRIDGE! This has caused a huge stramash, especially with Bite writers! The government has been forced to clarify that only processed products using porridge oats would be included. Does that mean oatcakes and haggis are on that list? Well pardon my French, but fuck that!

Lea Harris aka @BakersBunny on Instagram

## WTF Haggis & Cheese Toastie!



2 slices of bread per person  
(preferably bread made with oats)  
Haggis  
Cheddar cheese, I like a strong Isle of Mull  
Soft butter  
Condiment of choice, optional

### Method

- Spread haggis over one slice of bread, as thick or thin as you like.
- Top haggis with cheese, grated or sliced.
- Add your favourite condiment, pickle, or chutney if you fancy.
- Top with another slice of bread.
- Lightly butter the bread and throw it into a hot frying pan or toastie machine.
- Weight down if you want.
- Flip over when golden.

Serve with a salad if you're feeling guilty, but I'd be chomping away muttering fuck the politicians after each mouthful!

## What Else is in my Basket

Grey squirrel, guinea fowl, lamb, rabbit, roe deer, wood pigeon, clams, cockles, coley, crab, hake, oysters, seabass, spoots, wild salmon and trout, sardines, winkles, wild garlic, kale, watercress, spinach, spring onions, carrots, purple sprouting broccoli, morels, horseradish, chard, blood oranges, forced rhubarb.

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# Wines of the Thracian Lowlands

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**Bite**



The Thracians were an ancient ethno-cultural group whose land in South Eastern Europe encompassed northern Greece, Romania, northwest Turkey, and modern-day Bulgaria in the lowlands.

Archaeological evidence shows Thrace to be one of our most

ancient winemaking regions and Dionysus, the Greek god of wine, was Thracian. Who knew.

The wine output of Bulgaria has been influenced by geography and politics, as explained by Dr Jamie Goode, at a recent tasting held in the Burke and Hare room at Bistro du Vin in Edinburgh.

Some people may remember the cheap and cheerful Cabernet Sauvignon that was all the rage in the late 80s and early 90s; under communist collectivization, large volumes of this varietal were produced and filled Britain's supermarket shelves.

However, small plots of privately owned land had existed under Soviet rule and also when communism fell areas of land that had been consumed by collectivization were returned to the original owners. Both factors resulted in a sudden potential of wine-producing land which, gradually, alongside a warm climate and diverse soils attracted interest and investment.

Bulgaria now has both large estates and boutique wineries and two official wine PGIs, The Thracian Lowlands and The Danubian Plain.

Indigenous varietals like Mavrud, Rubin, Melnik, Misket, Tamyhanka, and Pamid populate the country's vinous portfolio alongside widely planted international grapes like Cabernet Sauvignon, Merlot and Syrah.

White wines tended to be dry, light, fresh, and perfumed. Reds are juicy, spicy, smoky with lots of robust tannins.

Standouts for me were:

Bononia Estate Vrachanski Misket 2022 - which was light, perfumed and dry.

Domaine Boyar Platinum Merlot 2018 - a spicy wine with notes of licorice, offering a harmonious taste.

Gramatik Rubin 2020 - this wine had a distinct black licorice flavour.

And universally acclaimed at the tasting was a dessert wine:

Disegno Petit Manseng 2019 - this biodynamic late harvest wine had a bright gold colour, was light, and not overly sweet, with tangy notes.

(S. Wilson)





# Seafood Journey: Tastes & Tales of Scotland

by **Ghillie Basan, Birlinn 2023**

Book Review by Fiona Richmond,  
Head of Regional Food, Scotland Food & Drink



Anything that tells the story of Scotland's seafood attracts my attention, with my ancestors hailing from the tight-knit fishing community of St Andrews. It's in my blood, and it's in that of the whole country, too, past and present.

This latest book by the ever-inspirational food and travel writer and workshop host, Gillie Basan, is a beautifully photographed tribute to the people that make up today's seafood communities across the country's coastline, from Orkney and Shetland to the Outer Hebrides, Moray to East Lothian.

Ghillie is a natural storyteller, as anyone who has heard her speak, enjoyed one of her cookery workshops or whisky tasting experiences, or read one of her many other 50-odd books will testify.

And, in this book, she tells these stories of our seafood products and people as if we're on an adventure with her, with creative, but accessible. Recipes to help us cook and enjoy the products in them along the way.

There's much to surprise and delight us, not just the traditional, but the contemporary, too.

Take 'Champion Cullen Skink' – a winning recipe from Lynne Watson's café, Lily's, in the town that bears the famous dishes' name or Liz Ashworth's 'Hairy Tatties' with hot roast smoked salmon and her legendary oatcakes (hairy tatties were a common

staple throughout Scotland, so-called because of the fibres of dried fish, which resembled hairs, in the tattie mixture). And a recipe for Clapydoos, which are large mussels (who knew?) and much savoured in days gone by when poor people sustained themselves on mussels and oysters. And who could resist the recipe from Tobermory Fish Company's Sally MacColl, handed down by her granny, for baked smoked haddock and cheddar.

Or how about Great British Menu's Calum Montgomery, of the acclaimed Edinbane Lodge on Skye, with a New-Orleans inspired dish of baked oysters with pepper dulse. Or langoustines with whisky and sea urchin butter by chef Craig Grozier, of Fallachan Kitchen (which offers immersive food and drink experiences, including wild dining). Or Ruby's Creole fish patties, from The Black Pearl Creole Kitchen in Gairloch, Wester Ross?

This is a book to curl up with, get stuck into in the kitchen, to go back to again and again. And, by so doing, you'll be helping to keep our seafood traditions alive and treasured for many more generations to come.



**To order a copy of 'Seafood Journey', visit [www.birlinn.co.uk](http://www.birlinn.co.uk) To find out more about Gillie visit [www.ghilliebasan.com](http://www.ghilliebasan.com) and follow her on Instagram @ghilliebasan**

## Restaurants

### Brasseries & Bistros

**Bistro Du Vin** – Inside Hotel Du Vin. French-inspired classics such as Moules marinière, Chateaubriand, Crème Brûlée, Scallops Lyonnaise, and much more; all served in a cosy, laidback bistro setting. Open for breakfast, lunch, afternoon tea, dinner & Sunday brunch. Expert sommeliers have chosen the most quaffable wines from around the world to complement the great food. Enjoy an excellent range of whisky too in the 'whisky snug'. Outdoor terrace area. Simply kick back, relax, and enjoy! **11 Bristo Pl, Edinburgh EH1 1EZ - 0131 285 1479**

**Dine** – (above the Traverse Theatre), is a relaxed multi award brasserie-style dining and drinking venue in the heart of the city centre. The venue also features a smart cocktail and champagne lounge with classic and innovative drinks served with style. Executive Chef Stuart Muir, (formerly of Harvey Nichols, The Old Course Hotel, St.Andrews, and Michelin-starred), presents dining at its very best and is a passionate advocate of Scottish produce. There are à la carte and market menus every day. **Saltire Court (1st floor), 10 Cambridge St, Edinburgh EH1 2ED – 0131 218 1818 email restaurant@dine.scot dineedinburgh.co.uk**

**Dine Craiglockhart** - nestled on the bank of the Union Canal, you will find this chic and polished fourth member of the Dine family of restaurants. Open daily from 8.30 am serving breakfasts, coffees, brunch and lunches, and evening meals. Be sure to check out the lunchtime and fixed menus serving Mon-Sat 12pm / 6pm; Sun 1pm – 6pm (roast included). **101B Colinton Road, Edinburgh, EH14 1AL 0131 229 2929 www.craiglockhart.scot**

**Dine Murrayfield** – is a neighbourhood sibling of Dine in the city centre. This restaurant is nestled by the Water of Leith within the vicinity of Murrayfield Stadium and is open every day for breakfast, brunch, lunch and dinner. Menus are designed by Executive Chef and Award-Winning Chef Stuart Muir and put Scottish produce firmly centre stage. Winner of 'Best Neighbourhood Restaurant 2021', the venue is smart, light and airy with a leafy outlook. **Dine Murrayfield Limited, 8 Murrayfield Place, Edinburgh, EH12 6AA - 0131 374 4800 - www.murrayfield.scot | restaurant@murrayfield.scot**

**The Tollhouse** - This restaurant boasts a spectacular setting and perched above the Water of Leith in the Canonmills neighbourhood. Relax and watch the river flow from the upper-level dining room or sip a sundowner of your choice and the heated outdoor terrace. Bookings are required. **50 Brandon Terrace, Edinburgh EH3 5BX - 0131 224 2424 - www.tollhouse.scot / restaurant@tollhouse.scot**

### French

**L'escargot bleu** – provenance, sourcing, and sustainability define the menu and cooking style at 'bleu', namely French classics with a Scottish twist. Patron Fred Berkmillier sources ingredients from small-scale traditional producers and suppliers from the length and breadth of Scotland and grows his own vegetables and herbs at Monkton Garden on the outskirts of Edinburgh. With wife Betty and daughter Mathilde, this family-run bistro offers a warm and friendly welcome and a regularly

changing produce-driven menu. Fred has a clutch of awards, and his restaurant is certified by Pasture for Life, an organisation that promotes the restorative power and benefits of grazing animals on pasture.  
**56 Broughton Street – 0131 557 1600 – [www.lescargotbleu.co.uk](http://www.lescargotbleu.co.uk)**

**La Garrigue** – Regional French cuisine and terroir wines from the Languedoc/Roussillon with spectacular views over Calton Hill. This warm, relaxed bistro brings all the warmth of Provence to you on a plate. Multiple awards include Gordon Ramsay's Best French Restaurant 2010 and a Michelin AA Rosette. Expect the best Scottish produce presented in classic French dishes such as Soupe de Poissons, Canard, Les Coquilles Saint Jacques, Clafoutis, Lavender 37 Listings Crème Brûlée. **0131 557 3032 – 31 Jeffrey Street, Edinburgh – [reservations@lagarrigue.co.uk](mailto:reservations@lagarrigue.co.uk) visit [www.lagarrigue.co.uk](http://www.lagarrigue.co.uk)**

**La P'tite Folie** – Informal, bustling bistro with mixed clientele. Favourites include moules frites, steak frites, beef bourguignon, duck etc. Extensive wine list. Two course lunch £19.50 noon-3pm. Dinner à la carte 6-10pm. Closed Sundays & Mondays. Large groups catered for, set dinner available. **9 Randolph Place, Edinburgh – 0131 225 8678 – [www.laptitifolie.co.uk](http://www.laptitifolie.co.uk)**

## Greek

**From Kafeneion to STEKI** – Cretan-influenced small plates (Mezedakia) designed for sharing. Exclusive Greek wine list from the oldest wine-producing country in the world and a comprehensive drinks list. Food is all home-cooked and includes daily specials. The location is in a leafy corner of Leith next to the water of Leith.

Neighbourhood vibe. **52 Coburg Street, Leith, EH6 6HJ, 0.5 miles from Royal Yacht Britannia. 01313482919 - [kafeneion.tosteki@gmail.com](mailto:kafeneion.tosteki@gmail.com) - Open Tues & Wed 5-10pm. Thurs 12-10pm, Fri & Sat 12-11pm, Sun 12-5pm. Closed Monday.**

## Indian

**Kahani** – Indian Street Food and Restaurant. Five minutes from St James Quarter and The Playhouse Theatre. BYOB with No Corkage. Delicious range of curries, authentic dishes and street food catering to all tastes and dietary requirements, vegetarian, vegan and gluten-free options. Enjoy dishes such as Goan Monkfish Curry, Punjabi Roast Lamb, Old School Pakora and much more. Suitable for every occasion from supper for two through to large parties. Outdoor lounge, private room, 75 seats. **10/11 Antigua St, Edinburgh EH1 3NH – 0131 558 1947 [kahanirestaurant.co.uk](http://kahanirestaurant.co.uk) Open: Sun-Thurs 12-10pm, Fri & Sat 12- 11pm.**

**Shezan Indian Cuisine** – authentic Indian cuisine at the top of Leith Walk since 1977. Opposite The Playhouse Theatre and Omni Centre Cinema. Whether you are enjoying a night out or relaxing with home delivery; treat yourself to beautifully crafted and succulent Punjabi cuisine. The menu includes pakoras and samosas, tandoori and grill specials, specialty main courses plus vegetarian and children's selections. Three-course pre-theatre menu is available. Tasty food, great taste, and dietary requirements catered for. Competitively priced wine and drinks menu - **25 Union Place, Edinburgh EH1 3NQ. 0131 557 5098. Takeaway and delivery until 11pm. Open Mon–Thu 2–11 pm, Fri–Sat 12-11.30pm, Sun 2–11.30pm.**

## Japanese

**Harajuku Kitchen** – Edinburgh's most authentic Japanese restaurant. Awarded one AA Rosette for its outstanding cuisine and sushi which is always prepared with care, understanding and skill, using good quality ingredients. This light, bright and relaxed bistro specializes in small dishes, ideal for sharing, from classics such as Beef Tataki and Chicken Karaage to more unusual delicacies such as Salmon Nanban, Gomadare Salad and Takoyaki. They also offer a range of noodle and Japanese curry dishes and a wide variety of freshly made sushi, sashimi and maki – guaranteed to have you coming for more.  
**10 Gillespie Place, Edinburgh – 0131 281 0526 @Harajukukitchen harajukukitchen.co.uk Open Mon-Fri 12-3pm, 5-10pm; Sat-Sun 12-11pm. Closed Tuesday.**

## Scottish

**No. 35 at The Bonham Hotel** – The restaurant is located inside an elegant townhouse hotel tucked away in a leafy, oasis close to the city's bustling west end. There is a European-inspired menu with a distinctively Scottish twist, and it uses the finest local seasonal ingredients. Dishes such as pork tenderloin and poached Scottish salmon are cooked with skill and care. A La Carte Dinner is available on Thursday, Friday, and Saturday from 6:30pm–9:30pm. The famous Boozy Snoozy lunch is not to be missed! Enjoy 3-courses from the Market Menu and half a bottle of wine for just £38 per person. Served Friday, Saturday, and Sunday from 12:30pm–2:30pm.  
**35 Drumsheugh Gardens, Edinburgh, EH3 7RN - 0131 226 6050 or email restaurant@thebonham.com**

## Bars

**The Abbotsford** – The city's finest 'island bar'. Est. 1902 specialising in Scottish real ales (8) and malt whiskies (100). Food served all day. Lunch & dinner in the restaurant 'Above'. **3-5 Rose Street, Edinburgh EH2 2PR – 0131 225 5276 www.theabbotsford.com enquiries@theabbotsford.com**

**The Cumberland Bar** – Spacious New Town local, lots of rooms and large beer garden. Eight real ales on tap. Plus a good wine list. Food all day Sat & Sun, Mon-Fri from 4pm.  
**1 Cumberland Street, Edinburgh EH3 6RT – 0131 558 3134 – www.cumberlandbar.co.uk | enquiries@cumberlandbar.co.uk**

**The Guildford Arms** – Edinburgh's finest real ale bar. Est. 1898 (10) real ale taps mainly Scottish, 13 keg beers/ciders, good wine and whisky lists. Food served all day in the Victorian bar or boutique 'Gallery' restaurant above. **1-5 West Register Street, Edinburgh 0131 556 4312 – www.guildfordarms.com enquiries@guildfordarms.com**

**Ryrie's Bar** – Lovingly restored iconic bar next to Haymarket Station Est. 1868. Eight real ales on tap, upstairs lounge / dining and cocktails. Food served all day; pub classics, sharing bowls & plates. **Edinburgh EH12 5EY -0131 337 0550 – www.ryriesbar.com**

**Teuchters Bar & Bunker** – Tucked away on cobbled William Street this is a hidden gem popular with the locals. It is also one of the most well-known rugby venues in the city with all international & Scottish Pro team games shown live on TV. The pub is centred around its extensive malt whisky selection

with around 140 on display. There are also around a dozen international & blended whiskies on offer as well as the famous 'hoop of destiny' for those who cannot decide or just want a bit of fun. Teuchters also has an impressive draught beer selection which is predominantly Scottish too. There are 5 cask ales of which 2 are rotating guests whilst the keg selection of 18 includes 4 rotational taps. Bottled beers, a cracking wine list, gin, rum & soft drinks make up an eclectic mix of options for one & all. Bar open Sun-Wed 12pm-12am, Fri & Sat 12pm-1am. Food available Sun-Thu 12-9pm, Fri & Sat 12-9.30pm.

**26 William Street Edinburgh EH3 7NH – 0131 225 2973 – [teuchtersbar.co.uk](http://teuchtersbar.co.uk)**

**Teuchters Landing** – bar, bothy & beer garden – Much-loved Scottish bar with an emphasis on Scottish food & drink. A traditional style freehouse in the shore area of Leith. The main bar is the former waiting room for the Leith to Aberdeen steamboat ferry which then opens out onto an extensive beer garden & floating pontoon with an outside bar too. This then leads to 'the bothy', another indoor area to escape those odd summer showers. There is an extensive malt whisky selection, around 140, as well as around a dozen international & blended whiskies. The famous 'hoop of destiny' is popular with everyone & was featured on the BBC documentary "Scotch"! The Story of Whisky". There is also a great range of Scottish cask keg & bottled beers as well as a great wine list, gin, rum & soft drinks. Something for all tastes. The eclectic food menu focuses on Scottish produce & is served 7 days a week. Food available everyday 9.15am-9.30pm. Bar open every day 11am-1am. **1a-1c Dock Place, Leith EH6 6LU – 0131 554 7427 – [www.teuchtersbar.co.uk](http://www.teuchtersbar.co.uk)**

## Cafés

**Dynamic Earth Café** – Café within Dynamic Earth, Edinburgh's world class Earth Science Centre and Planetarium that tells the extraordinary story of Planet Earth from beginning to end. A Central location with parking that offers both indoor and outdoor seating to enjoy the panoramic views of Arthur's Seat and Salisbury Crag. Choose from a selection of paninis, sandwiches and delicious hot food which is available throughout the day and enjoy a wide range of coffees, teas, speciality drinks and yummy cakes. Ideal to meet up with friends, take a meeting, revive yourself after a jaunt up the hill and there are lots of kids options for hungry young explorers. Sustainable ethos with locally-sourced ingredients and Scottish suppliers. You don't need to buy a ticket for the gallery exhibitions to enjoy the café and don't forget to get your picture taken at Gaia - a spectacular floating sculpture of the earth. We look forward to welcoming you soon.

**Dynamic Earth, Holyrood Rd, Edinburgh EH8 8AS, 0131 550 7800 [www.dynaminearth.co.uk](http://www.dynaminearth.co.uk)**

**Indaba Café Bar** – Delicatessen and tapas bar featuring authentic produce and dishes from Spain and South Africa. Favourites such as jamon, manchego, Valencian almonds, olives, tortilla, chorizo, empanadas, tarta de Santiago, and daily specials like carrot and lentil stew. Charming space frequented by Spanish people in Edinburgh for good reason. **88 S Clerk St, Newington, Edinburgh EH8 9PT. 0131 667 4511. To eat in or take out, Open Mon-Thurs 10am-6pm, Fri-Sat 10am-10pm. Book in advance for a table after 6pm. Closed Sunday.**



## Street Food

**Harajuku Street Food Van** – Has moved! And is now at Edinburgh Street Food at the Omni Centre Award-winning chef Kaori Simpson serves up noodles, poke bowls and sushi burritos. Leith Street.

## Food & Wine Shopping

**Fion** – Miguel Crunia and Vera Cebotari run this e-shop and wine agency in Edinburgh. Fion focuses on low-intervention wines from emerging regions. Miguel recently came #14 in Harper's Top 25 Sommeliers and is fast making a name as a sommelier of Atlantic Wines in particular. For those who would like to discover wines that are ethical, interesting, and different please visit the shop online at [fionwines.co.uk](http://fionwines.co.uk) (next-day delivery to all EH addresses) where you can also subscribe to their monthly wine club where interesting, carefully curated wines await you. Vera & Miguel also specialize in running bespoke private and corporate tastings and in consultancy services on how to curate your own cellar - [info@fionwines.co.uk](mailto:info@fionwines.co.uk) | [fionwines.co.uk](http://fionwines.co.uk)

## Wine Bars

**Le Di-Vin** – Edinburgh's most sophisticated wine bar beside French restaurant La P'tite Folie restaurant on Randolph Place. Charcuterie, Cheese and Fish platters and light plates. Wines by the glass from around the world.  
**9 Randolph Place, EH3 7TE – 0131 538 1815 – Open Mon-Sat noon 'til late. Closed Sundays. [www.ledivin.co.uk](http://www.ledivin.co.uk)**

**L'escargot bleu wine bar** – L'escargot Bleu wine bar – this cosy wine bar is situated beneath L'escargot Bleu restaurant on Broughton Street. You will find a convivial and welcoming bar where you can enjoy an aperitif before

dining, a digestif after dining upstairs or just pop in for a drink and a nibble. The bar serves cheese, charcuterie, olives, bread, and other carefully sourced produce that perfectly complement a glass of wine or two! There are also two secluded little rooms with music systems where you can relax with friends. Open during restaurant opening times. Dogs are welcome. 56 **Broughton Street, Edinburgh EH1 3SA – 0131 557 1600 - [www.lescargotbleu.co.uk](http://www.lescargotbleu.co.uk)**



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# DINE

EDINBURGH RESTAURANTS WITH LOCAL,  
SEASONAL MENUS AND RELAXED DINING



## DINE EDINBURGH

Award winning brasserie,  
Champagne, & cocktail lounge in  
Edinburgh's financial centre  
1st Floor, 10 Cambridge St, EH1 2ED  
0131 218 1818



## DINE MURRAYFIELD

Nestled by the banks of the Water of Leith,  
at the historic location of the  
1745 Coltbridge Canter  
8 Murrayfield Place, EH12 6AA  
0131 374 4800



## DINE CRAIGLOCKHART

A neighbourhood restaurant nestled  
on the bank of the Union Canal  
101b Colinton Rd, EH14 1AL  
0131 229 2929



## THE TOLLHOUSE

Overlooking the meandering flow  
of the Water of Leith at Canonmills  
50 Brandon Terrace, EH3 5BX  
0131 224 2424