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April – May 22

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Thanks to Junk



In this issue

- 04 **Salt 'n' Sauce**
- 08 **Review** Archipelago Provisions
- 10 **Review** The Secret Garden
- 12 **Recipe** Chips with Stout Mayonnaise
- 14 **Review** Filmhouse Café Bar
- 16 **Wine** Wines of Hungary
- 18 **Review** The Neighbourhood Bar & Restaurant
- 20 Chat with Jay Rayner about his one man show My Last Supper
- 24 **Out of Town Review** Rusack's
- 26 **Out of Town Review** The Marine Hotel, North Berwick
- 29 **Fred's Garden** New Project at Monkton Garden
- 32 **Off the Trolley** Hot Pot
- 33 **Cocktails** The Cocktail Mafia
- 34 **What's in Season** Sour Cherries
- 36 **Listings**



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Salt 'n' Sauce

A sprinkling of what is happening this month



People's Captain is a craft beer range dedicated to making social moments count. Using the power of craft beer to support positive mental health initiatives in the UK, the team behind the beer has announced a nationwide partnership with Punch Pubs & Co. Visitors to Punch Pubs will now find People's Captain LEGEND American Pale Ale on tap with further additions from the five-strong People's Captain craft beer range to follow. The beer is the brainchild of Greg Bateman – a professional rugby player currently playing for Newport Gwent Dragons who began brewing beer as a hobby. After a difficult period of mental health struggles, he had a life-changing beer with a mate where he finally opened up about his struggles. Greg is now on a mission to make social moments count and donates directly to The People's Captain Foundation – supporting positive mental health initiatives and across the UK.



Ahead of its official launch in spring 2022, **Gleneagles Townhouse** has announced the appointment of Head Chef, **Jonny Wright**, to lead the culinary offering across the 33-room hotel, members' club and all-day restaurant, **The Spence**, on St. Andrew Square, Edinburgh. Originally from Dunblane, Wright returns to Scotland with over 16 years experience including stints as Head Chef at Jason Atherton's Berner's Tavern, Sous Chef at Evelyn's Table and Senior Sous Chef at the award-winning Palomar restaurant in London's Soho.



Restaurateur Paul Brennan and Michelin starred chef Stuart Muir are due to open **The Tollhouse** this summer. Overlooking the Water of Leith, the newest addition to the multi-award-winning 'Dine Family' of restaurants promises brasserie-style dining in Canonmills. The Tollhouse will serve only the finest produce, sourced from suppliers in the area whilst championing the small independent businesses that surround the restaurant. With dining on two levels, the upstairs main dining room accommodates 38 diners. The private dining room below is a suitably intimate environment for groups of up to 12 while a bijou outdoor drinks terrace overlooks the river. The Tollhouse occupies the site of what was once the area's medieval tollbooth and a bustling gateway to the city.

The **ROKU Gin Japanese Garden** launched at Tigerlily in March and was opened by Scottish singer-songwriter Emma Aika, also known as Aiitee. Running until mid-June, guests can enjoy the stunning Japanese Garden complete with cherry blossom decor and an Instagram-worthy entrance. A limited-edition cocktail menu created by Joey Medrington, Bar Development Manager, boasts delicious serves such as the 'Sakura Blossom Spritz' – Roku Gin with Cherry Blossom, Ume Plum, Yuzu & White Tea Soda topped with pink candy floss and the 'Fuji Mountain Swizzle' – Roku Gin with Asian Pear, Yuzu Sake and Wild Mint. Guests can also sample a tasty, sweet and savoury afternoon tea.



Skinny Lager is made with water, malted barley, hops and carbon dioxide. Then residual sugars are extracted to create a low-calorie IPA. Gluten is also removed. Bitterness is an indicator of beer flavour and the higher the bitterness, the fuller the flavour; skinnyBrands weighs in at 13 IBU. SkinnyBrands Premium Lager truly is a full flavour premium lager and NOT a light lager. 'Skinny' has 35%* fewer calories than other premium lagers. On average that's 72% fewer carbs! SkinnyBrands Premium Lager can be purchased online, at Ocado and Amazon and in-store at Asda, Tesco Free-From and Morrisons.

Congratulations to **The Glenturret Lalique Restaurant** in Crieff for attaining Michelin stars earlier this year. The Glenturret Lalique Restaurant becomes the world's first distillery to win such an accolade – a Michelin star, within just seven months of opening its doors. Globally-renowned and Scottish-born Head Chef Mark Donald previously held a star at Number One at The Balmoral in Edinburgh before joining The Glenturret Lalique Restaurant – the first in-distillery fine dining concept, owned by France's most illustrious crystal maker, Lalique. Mark Donald champions the exceptional Scottish produce foraged in the local terroir, fusing playful flavours reflective of his global experience.



63rd
+1st

The former Café Rouge on Frederick Street will become **63rd+1st** and will open its doors this spring. It is described at a cocktail-led restaurant with a heated outdoor terrace, while food is designed to share and based on the 'street food scene of Manhattan'. The venue is inspired by the original 'Fridays' in New York, which opened on the corner of 63rd Street and 1st Avenue in 1965.

The Bridge Inn has announced a new restaurant, **Bridge 15**, led by Michelin-trained chef Tyler King. 28-year-old Tyler's new evening restaurant, with magnificent views of the Union Canal, will focus heavily on local, seasonal ingredients showcased through simple cooking. The skilled chef's cuisine is influenced by the techniques and flavours he has experienced during his career and international travels. Diners can expect some exciting dishes on the menu such as Arbroath smokie doughnut, spring onion emulsion; Mushroom ravioli egg yolk puree, mushroom broth, black garlic, puffed rice; Monkfish mussel XO, burnt leek, pine nut, vermouth sauce; and Crowdie cheesecake mousse rhubarb, toasted oats.



Scottish Kitchen is the new cookbook from multi-award-winning chef Gary Maclean. Serving up a collection of recipes celebrating Scotland's best cuisines and traditions, *Scottish Kitchen* travels through historic beginnings up to the present day. From the delightful 1930s delicacy of the Glasgow Macaroon to the rich fruitiness of the classic sixteenth-century Dundee Cake, there are over 100 irresistible recipes alongside stunning photography that will inspire readers to utilise Scotland's sought-after produce and create distinctive dishes.



Congratulations to **L'escargot bleu restaurant and wine bar** in Edinburgh for becoming the first restaurant in the UK to be certified by Pasture for Life who support and promote producers of 100% pasture-fed beef, lamb and dairy.



We are '**Junk**' are due to open a new restaurant in Newington early this Summer. Owners Cammie and Jade aim to change your perception of what you believe to be junk food. Watch this space and look out for their chip recipe featured on page 12 of this issue.



Review: Archipelago Provisions

Everyone I speak to right now seems to be busy. As life gets back to a kind of skewed normality, the rapidly filling diary can feel a little overwhelming at times after such a long period of restrictions. So, whilst I was strolling up Dundas Street on a wild and windy morning, it was an absolute delight to take myself into Archipelago Provisions, the sister site of Archipelago Bakery a few doors down, for coffee and cake and a browse around their deli.

Set slightly down from street level, the white curved shop front with panelled windows feels instantly welcoming, and the aroma of pastries and ground coffee as I open the door is divine. The glass counter houses slabs of freshly made Spanakopita which is packed with spinach and feta between layers of golden filo pastry, vegan sausage rolls, salads,

scones, and a host of sweet treats.

Speaking with owner Caroline Walsh over coffee, a delicious cinnamon bun, and the fudgiest of chocolate brownies, it's clear that Provisions is a labour of love for her. Having dreamt of running a deli for a while, when this space became available so close to the bakery it was an opportunity that she couldn't miss. Caroline bases herself here every day; she selects the produce that fills the shelves of the deli and talks with genuine passion about every one of them to customers. Toasties are made with her own bread from the bakery, and all the food is of the same excellent calibre that Archipelago is famous for. Look out for Caroline's own organic ice cream in the freezers soon too.

As I sit in the cosy café area to the rear of the shop, every time I glance up, I spy something else intriguing to tempt me. There is a fantastic range of high quality, organic chocolate that catches my eye, olive oils, pasta, grains and pulses, quail's eggs, spices and condiments – the list just goes on. The one thing they all have in common is quality. If you're lucky, you'll even be able to buy some of Caroline's dad's homemade marmalade before it sells out again.

It's a lovely, bright shop where you can pop in for a few items or browse the myriad goods available. Take some time to unwind in the café; order a bowl of homemade soup, a toastie on their own sourdough bread, and round it off with something sweet. It's a little haven away from the hustle and bustle, where you are guaranteed a warm welcome and great food. (J. Blair)



Spanakopita

Deli front



Deli display



Chocolate display

Archipelago Provisions, 23c Dundas Street, Edinburgh EH3 6QQ.

Opening times: Monday-Thursday 10am-4pm, Friday-Saturday 9.30am-4.30pm, closed Sunday

Review: **The Secret Garden** *Best kept secret*

A good habit Mrs Bite and I have established over the years is to treat ourselves with a nice meal for any personal achievements. This time our celebration took place at the Witchery by the Castle.

This is a unique venue carved in history with a rich baroque flavour. Its proximity to the castle and architecture both lend a regal air. A side alley off of the Royal Mile leads to the entrance of The Secret Garden behind the main dining room. Go in and a pulpit overlooks the room. Descend a stone staircase and you feel as if you are stepping into the Middle Ages with the oak-panels, opulent tapestry, and candles. Red roses against snow white linen add to the romantic vibe.

Mrs Bite and I begin with dry Martinis and browse the menu. We consider the light lunch option (two courses for £27) but the à la carte dishes win our attention. Mrs Bite feels particularly attracted by the starters and she considers ordering a few. At this point we ask the staff for suggestions and they are friendly and helpful.

For mains, we both decide on Roast Mallard. Mrs Bite however, starts with Oysters from Oban which arrive in a basket with ice, lemon, mignon and tabasco. She is delighted

Mallard



Paris Brest



with their explosive oceanic freshness.

The Mallard slices are cooked pink on vibrant steamed kale and served with bitter orange and Madeira jus. I like the contrast of colours and flavours; in fact, the orange bitterness balances the meat well. The leg rilette is very crispy and moreish. I am a little disappointed with the Madeira jus as it's just not enough to accompany the various ingredients on the plate. Dauphinoise potatoes complete the dish.

Time for dessert and we share a Paris Brest, which is my favourite food of the day. This is a French sweet made of choux pastry and praline flavoured cream. Here it is served with pistachio ice cream and warmed nougat sauce. Delicious.

Mrs Bite is pleased with our experience and wants to return. I am impressed with the staff and the decor; food was notably good but I would return for special occasions only rather than for casual dining.

No matter, The Secret Garden at The Witchery is so magical everyone should visit at least once. (E. Vanello)

***The Witchery by the Castle, Castlehill,
The Royal Mile, Edinburgh EH1 2NF
– 0131 225 5613 – www.thewitchery.com/dine/secret-garden – Opening times: Monday-Sunday noon-11.30pm***



Recipe: Chips with Stout Mayonnaise

from 'Junk'.

Watch this space as a new restaurant is on the horizon. Seasoned hospitality couple, Jade and Cammie, are looking for premises but meantime have launched Junk, a site that teases us with the food we can expect to savour when they finally open their own restaurant. The concept is to take accessible dishes that everyone loves and elevate them to the highest standard.

To give you a taste, we are printing their recipe for good 'ol chips with a beer mayo.

The Totties

5 Large Albert Bartlett Rooster Potatoes, Maldon Salt, 2kg Beef Dripping/Groundnut Oil.

- Peel and cut potatoes into decent-sized wedges, place in a large bowl and cover with cold water (keep the tap running for 5-10 minutes, moving the totties every couple of minutes).
- Put the potatoes into a large pot, cover with cold water and lots of salt, cook til' soft.
- Drain and let them steam dry for 5 minutes.
- Shoogle and place on a baking tray, and put into the freezer for 20 minutes.
- Pre-heat the fryer to 140°C, (preferably using beef dripping as it has the best flavour – melt it down in a pot before adding to the fryer). If you have no dripping or are vegetarian, use groundnut oil.
- Cook the chips for 10 minutes, until there

looks like there is a little skin on the surface. Bring them up, leaving to cool in the basket for 30 minutes.

- Crank up the heat to 190°C and fry again until beautifully golden.
- Drain the chips and season generously with Maldon salt and black pepper.

Jobs a Good 'Un! (Revert to McCains if you like).

Stout Mayonnaise

1 x 330ml Bottle of Dark Heavy Flavoured Stout (Profanity Stout is class), 1 Egg Yolk, 1 Egg, 15g French Mustard, 15g Malt Vinegar, 5g Dark Soy Sauce, 300g Pomace Oil, Salt, Lemon Juice or 300g Hellman's Mayonnaise.

- Pour your beer into a pan much larger than you need (it will foam), reduce to 25ml, it will taste bitter, strong and unpalatable. Leave to one side.
- Place egg, yolks, vinegar, mustard and stout reduction into a bowl or blender and blend together or whisk vigorously.
- Very slowly in a long and continuous stream pour in the oil, if everything goes to plan it will look like a brownish type of mayonnaise.
- Once fully incorporated, season with salt and a little bit of lemon.
- Or add the stout to some Hellman's, save the faff and get tore in!

Serve with pickled red onion and deep-fried thyme.

Recipes can be found at wearejunk.co.uk



Review: **Filmhouse Café Bar**

Independent cinema The Filmhouse on Lothian Road has become a cult classic on the Edinburgh cinema scene, in part rising to stardom as the set for the annual Edinburgh International Film Festival.

It could also be down to its screening of American Pastoral, Ewan McGregor's debut movie as a director. Or because of McGregor's attendance at the Scottish premier of said debut. Or for hosting stars such as Russell Crowe, Sean Connery and Tom Stoppard at various films and events over the years.

But, while The Filmhouse is perhaps better known for screening pop movies along with arthouse indies, the supporting act is its café and bar. While larger movie chains may serve a limited selection of popcorn,

slushies and soda, the cute wee eatery is independent in itself: the menu features, for instance, shawarmas, nachos, baked potatoes and salads – including vegan, vegetarian and gluten-free options. So, while it makes sense to go for a pre- or post-movie drink and dinner, it's perfectly possible to wander in for lunch one Saturday afternoon, as a friend and I did rather recently.

Switching the longed-for Falafel Burger for a more diet-friendly Greek salad (and the boozy chocolate milkshake with Cointreau for an Edinburgh G and slimline T) turned out to be a delicious choice (even though I'll absolutely save my calories for something more decadent next time).

While the decor is in keeping with a cinema from the 70s (The Filmhouse was a former

Filmhouse restaurant – Photo: Filmhouse



Greek salad – Photo: Kirsty Wilkins





church in its previous life, with its first film screening in 1978), it's a relaxed atmosphere with quick service and food options atypical (in the best possible way) of a movie menu.

All done, we say go for a Chilli con Carne and glass of red, and maybe stop by for an indie

film or the latest release while you're there. (K. Wilkins)

And for the showstoppers...

- Take your glass of wine into the movie with you (although remember to ask for a plastic glass).
- Stop by for the £3.95 breakfast special if you're in the area (coffee and breakfast roll for the win).
- If you're a student and join as a member, you could get a drink and dinner for £8.
- Turn your evening into a home movie experience with a takeaway (order online).

*Filmhouse Café Bar, 88 Lothian Road,
Edinburgh EH3 9BZ — 0131 228 2688
— filmhousecinema.com*

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Wine: **Wines of Hungary** *Fall in love with Furmint*

Funny what goes into a bottle of wine. Geography, politics and geology have all influenced the furmint grape, says Dr Caroline Gilby. Edinburgh's wine trade has gathered at the Royal College of Physicians in Queen Street for a masterclass on Hungary's flagship grape from Caroline and Rose Murray Brown, both Masters of Wine.

War and decades of a planned economy mean there are numerous personal stories associated with Hungary's wine producers. Exiles have returned to plots of land owned by family members and, Caroline points out, have achieved much since democratization in 1989. In addition, Caroline mentions the interest from the country's young people in wine tasting and from Hungary's young women producers in particular.

I appreciate the geography as well as the history lesson. Slovakia, Ukraine, Romania, Austria, Croatia and Serbia all circle landlocked Hungary, which is a mountainous place rich in minerals. There are lakes, rivers and extinct volcanoes, and 22 wine regions affected by terroir and climate.

The core of this tasting is the furmint grape from the Tokaj region in the northeast of the country for what was dubbed #FurmintFebruary by the consortium Wines of Hungary. We taste five dry wines and then some sweet wines, all white. They are distinguished by flavours of pear, quince, apple and by juiciness tempered with acidity and steel. This focus on Hungary's viniculture



has me aching to visit the country beyond Budapest.

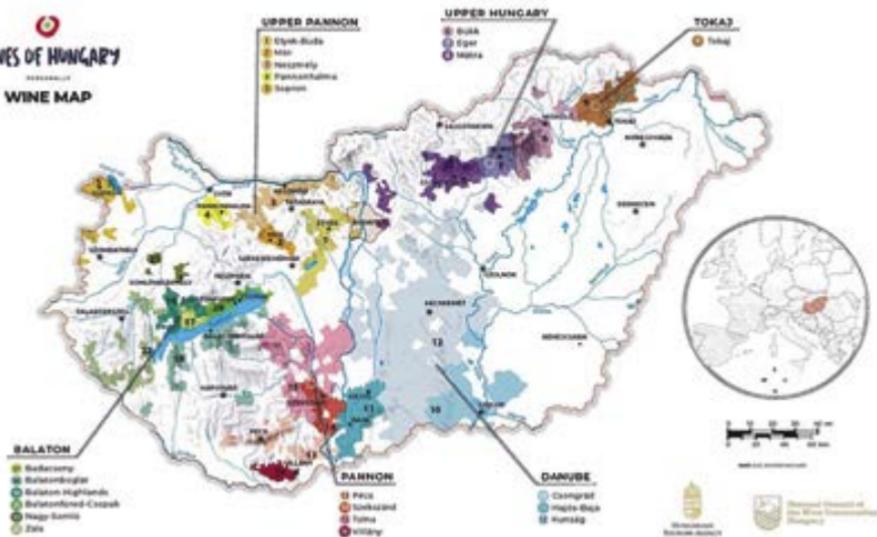
Furmint is the sibling of Chardonnay and Riesling, says Caroline, and the fourth most planted grape in Hungary after Bianca, Cserszegi FZseres and Olaszrizling.

The fifth wine we taste is a hefty chardonnay-like liquid but with a flinty backbone, Kovács Nimród

Winery Sky Furmint 2019. I would love to try it with the foods that Rose Murray-Brown suggests – pork, creamy polenta, or mushroom dishes.

Thereafter it is the sweet wines Tokaji Aszú that have me swooning. These wines are made by adding Aszú berries to a base wine and it is the double fermentation that is responsible for the richness. Aszú berries are grapes subject to the rot *Botrytis Cinerea* which shrivels the fruit and concentrates flavour. This process needs the heavy, moist, foggy conditions created in Tokaj by the confluence of the Bodrog and Tisza. The result is globally unique wines with rich flavours like butter, marmalade and orange peel, but they are not overly toothsome or syrupy. Caroline notes for example, that Disznókő Tokaji Aszú 5 Puttonyos 2011 has 'sapidity'. Kvaszinger Sweet Szamorodni 2019 is extraordinarily smooth and recommended by Rose as a complement to blue cheese, katsu curry and fruit desserts.

This peek into the world of Hungarian wine certainly piqued my interest and I would encourage all wine and food lovers to seek them out and conduct your own tasting.



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Review: **The Neighbourhood Bar & Restaurant at The Bruntsfield Hotel**

A good neighbour



Entrance

Mrs Bite and I met for lunch at a new bar/restaurant, The Neighbourhood which is part of The Bruntsfield Hotel. We arrive at the same time, bumping into each other in the carpark and descending a few steps to the bar. Signage is in the pipeline but for now an arch of twinkling fairy lights signals the entrance.

Once inside, warm wood and dark colours give the welcome of a traditional pub, while contemporary curios and botanical paintings recall the area's heritage. Apparently, this is where a number of Edinburgh's well-heeled medical professionals once lived in grand townhouses. There is a secret garden area but

Scotland is between Storm Malik and Storm Corrie so we choose a comfy booth.

I ordered a Gin Martini and Mrs Bite has a Margarita. The general manager says the barman is on his way (it's 1pm on a Saturday after all), but the staff put through two decent cocktails nevertheless. We are handed different menus: for kids – yes, this local is family-friendly, for brunch – £26 per person for free-flowing, eat all you can for two hours, and for all-day. The latter offers pizzas, pasta, burgers, starters and mains plus desserts and an extensive cocktail selection.

Haggis Ravioli and Pizza with Broccoli and Kale capture Ms Bite's attention whilst Sirloin Steak



Pizza with broccoli and kale

hooks mine. Mrs Bite persuades me to share the ravioli. I consider myself an Italian cuisine purist and accepting her offer is a friendship statement. You may know that Mrs Bite is a foodie with decades of experience and her food instinct here is spot on. Apologies fellow Italians but the Haggis Raviolo is a showstopper – I can't believe I am saying that. The raviolo pasta isn't too thick, and the Campbell's haggis filling mixes with a buttery whisky sauce and bed of sweet neeps. Chef has added a curly nest of crispy potatoes, to give texture to the plate.

A starter this good is difficult to follow but the mains don't disappoint. The pizza is crispy, the dough light and the tomato sauce well balanced, neither too acidic nor garlicky. Steamed greens only top the pizza – no mozzarella. This is a smart way to offer a lighter option for those who don't want to sacrifice taste.

My rare steak is juicy and the flavours of the grill are rich and lingering. The beef is grass-fed. A bowl of very moreish skinny fries, onion rings and a whisky sauce accompany the meat. When it comes to 'sides', Chef offers healthy choices such as dressed watercress – to clean the meat fat from the palate – also garlic Portobello mushrooms and roasted tomatoes. Two positive considerations here: use of genuine ingredients, the meat is sourced from the local butcher John Gilmour and value-for-money i.e., £22 for 225g's steak and sides.

We can't end our meal without ordering a Sticky Toffee Pudding to share and the dessert is up to standard.

Although The Neighbourhood is not well known yet, I can see this place competing for the title of best Bruntsfield local with the Black Ivy. Give it a go and you won't be disappointed. (E. Vanello)

***The Neighbourhood, The Bruntsfield Hotel,
69 Bruntsfield Place, Edinburgh EH10 4HH
– 0131 229 1393 – [www.thebruntsfield.co.uk/
the-neighbourhood-kitchen-and-bar](http://www.thebruntsfield.co.uk/the-neighbourhood-kitchen-and-bar)***

Chat with Jay Rayner about his one-man show *My Last Supper*



The book *My Last Supper* by Jay Rayner is a delicious read. The first chapter discusses research on what serial killers on death row choose for their last meal. The desire is mainly for comfort, fried and fast food, with chicken requested for 37.5% of all dinners. Murderer and rapist, Victor Feguer however is an outlier who asked for a solitary olive, stone in.

The chapter launches Jay on a journey to create his perfect last meal sourcing some favourite foods like oysters, butter and pork. The idea is to host the meal whilst he is still in a position to enjoy it i.e., alive. After all, he observes, one's best meal is wasted on those

about to expire and meals often go uneaten as appetite is snuffed out alongside hope. The book has been turned into a one-man show which visits Perth in May.

You never really know what a face-to-face interview with a famous person will be like. We all wear a mask for the public and celebrities even more so. That chirpy chef on the telly can be a very grumpy diva face-to-face. So, when I 'zoom-meet' Jay, I prepare for the worst. He could be a monster.

'Techy issues' means the face-to-face lasts about thirty seconds and quickly becomes an ear-to-ear as Jay barks his mobile number

to me down my blurry screen. I blame the Scottish weather. Once we start though he is straightforward, generous, interesting and personable, a carbon copy of his screen persona after all. Phew.

I want to ask about his mum. As a young teen, I remember sitting in our suburban living room flicking through *Woman's Own*. The horoscopes and agony aunt columns were always read first, with the latter written by Claire Rayner, a former nurse and midwife turned no-nonsense journalist. When the Beeb broadcast her showing the nation how to put on a condom, it was the talk of the playground.

Your mum was a household name and now you are too. What advice did she give you about being in the public eye?

My mum was famous in the seventies and eighties when there were only three or four channels. She was watched by millions. The media is very different now so I wouldn't necessarily call myself a 'household name'. She told me three things:

- 1) Always be nice to taxi drivers
- 2) If you are at an event and they offer you the opportunity to go for a pee, take it and
- 3) never be photographed with a drink in your hand

I have failed many times on the last one.

Your mum was Jewish and a working-class nurse – what influence did religion and/or class have on the eating culture in your family?

I always say "I am a godless Jew but still a Jew" which many people don't understand because they have failed to educate themselves. I suppose my Jewishness comes

out in my noisy, full-on approach to food.

And what about class?

I am aware I've had a very privileged life but suppose Jewish working-class culture comes through with things like making the best of cuts e.g., with foods like salt beef or making chicken soup to use up the whole bird. Such recipes come from times when we had less rather than plenty.

You have done a range of things but appear to be happy with where you have landed writing about food and restaurants, what drives you?

First and foremost, I am a writer and storyteller. Whatever medium I am working in, print, telly or theatre, it comes down to stories. With writing, you have to make people want to read you and that is a craft.

Performing seems natural to you too though?

I am a big show-off.

What can people expect from the show?

The first half of the show essentially tells five stories around five courses that relate to my experiences and memories. The first half is a monologue with images, graphics and moving video walls. The second half is interactive and more of a unified journey. For example, I ask people to tweet their answers to questions and we put them on a big screen. I think if you aren't interactive these days you are missing a trick.

The idea for the book and show actually came from a Q & A where someone asked me what my last supper would be and that got me thinking...

Your book starts by looking at meal



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Raeburn Place, Stockbridge



research on death row. How do you interpret the one olive that Victor Feguer requested?

Narcissist – he was making a grandiose statement. I do make the point in the book that the idea of a perfect last supper is misdirected as it is wasted on those about to die. The question should be, if no one is looking, what do you really like to eat?

As we are speaking about crime, what do think should be considered a food crime in a restaurant?

A badly written menu is distressing to me. I feel Jamie Oliver in particular has committed crimes against the English language with 'pukka' and the like. Also, if you have to serve your food on a trowel to make it interesting there is something wrong with your food.

The show is about your last meal, if you were to visit a restaurant for your last meal, where would you go?

Richard Corriegan's Bentley's.

And if in Scotland?

I have always had a fondness for Ondine and like The Gardener's Cottage and The Lookout. Also, the East Pier Smokehouse in St Monans with the caveat that I have only been once.

A bit off-topic but it is common knowledge that you love pork. Many people choose to be vegan due to animal welfare issues. What one

thing could we do to help animal welfare?

I agree with my colleague from the Kitchen Cabinet's honest answer. As a group of us were all about to eat a suckling pig she said: "Eating meat is immoral, but it's an immorality I can handle. I'm hypocritical, but I've fully embraced my hypocrisy."

We all make ethical compromises daily.

With regards to animal welfare, I feel there has to be a balance between welfare and accessibility. I am appalled by the fact that 35,000 pigs were recently killed because we don't have abattoir staff due to Brexit. It is Westminster's incompetence. Before Brexit, we did have some of the best animal welfare standards in the world. I honestly don't know where we are now, it remains to be seen.

Do you have any new projects in mind?

The book launched in 2019 and I am still cleaning up on missed shows due to COVID. Perth is in May. I've got the jazz stuff and we are on series 7 and 8 of the podcast, then there is the Kitchen Cabinet.

And in your spare time?

To address my sluggish metabolism, I go to the gym four times a week. I actually really like it; I find it meditative. Piano playing despite morphing into a bit of a business is still a place of safety for me, I cook and still like simply watching the telly.

My Last Supper is at Perth Theatre on Sunday 22 May. To find out what comprises the five courses that makeup Jay Rayner's last meal you can buy the book or get tickets for the show from www.perthfestival.co.uk

Jay Rayner is a writer, journalist and broadcaster. He is also a jazz pianist and in 2012 formed the Jay Rayner Quartet with whom he regularly performs.

Out of Town Review: **Rusack's** *Rooftop dining*

Derek Johnstone's confit potatoes must be the lovechild of a chip and a potato; moreish crispness married to soft nutty flavour initiates a vigorous fork fight between me and Mr Bite.

A side dish that can stop the show like this, however, proves to be par for the course at Eighteen, where we drive to try the newly-launched Sunday Lunch menu.

Derek is a well-kent chef for his 2008 appearance on Masterchef. He is also Roux-trained, Michelin kitchen nurtured and at the helm of this classy rooftop restaurant, which is part of Rusacks Hotel in St Andrews.

Starters are complex and outstanding. I have Coal-Fired Crapaudine Beetroot aka 'toad beetroot' which is a heritage root grown for an estimated 1000 years. The dish is presented as a piece of art on a plate with super sweet beets, blobs of burnt orange, toasted pollen, nasturtium leaves, oils and more. Mr Bite is impressed with his Raw Black Isle Beef, Shimeji, Wild Rice and Nasturtiums.

We hop between à la carte options and the set Sunday Lunch but what's important is that firstly, Eighteen is now open on a Sunday (from 6pm on other days), and secondly, the food is extremely high quality whatever menu you choose to eat from.

For the main course I keep things simple with Roast Beef (from Dumfries), Yorkshire



Passionfruit soufflé

pudding, carrots fired on a robata grill, pan gravy and Maris Pipers roasted in beef fat. The benchmark for Sunday lunch will always be your mum but a close second is a very good place to attain. The beef in particular is juicy and rare, while the pud is puffed and crisp. Mr Bite has Barbary Duck perfumed with star anise (get him!), a roasted tropical tamarind fruit and those confit potatoes which he keeps very quiet about until

my curiosity kicks in and the game is up.

We don't think we can do dessert but the waitress takes my arm and twists it mercilessly up my back. I crumble and am grateful for the rich, fruity explosion that is Passionfruit Soufflé and bramble sorbet. Another showstopper of a course.

We don't drink wine but the list is good and includes the 'fine and rare' as you would expect. Despite the well-heeled environment, however, Sunday lunch is £40 for three courses. All things considered, this means Eighteen remains an accessible rooftop dining experience; albeit perhaps one to be savoured before the word spreads. (S. Wilson)

Rusacks, Pilmour Links, St Andrews KY16 9JQ
– 0344 879 9136

– marineandlawn.com/rusacksstandrews –
Opening times, Daily: 5pm-9:30pm; Sunday Lunch: 1pm-5pm, Drinks: Monday-Thursday: 5:30pm-Late; Friday: 2pm-Late; Saturday: noon-Late; Sunday: 1pm-10pm



Out of Town Review: **The Marine Hotel,**
North Berwick *Afternoon tee anyone?*

When we arrive at the Marine Hotel in North Berwick, the opulent reception and lounge area of the hotel is flooded with bright sunshine, and our eyes are naturally drawn to the stunning panorama of the coastline. From the wall-to-wall windows, you can see from Fidra Island to Bass Rock, with the Firth of Forth shining a brilliant blue and the golf course in the foreground.

We are here for that favourite of grannies and hen dos – afternoon tea, a new addition to the menu. We are led by a friendly member of staff to our comfortable window seat and ‘tee off’ with a glass of Champagne, always a good start to anything.

The only choice to make is which tea you would like, which certainly keeps things simple. We order an English Breakfast and an Earl Grey, though caffeine-free options are available and sit back to enjoy our fizz and the view until the afternoon tea itself is put into shot and demands our attention.

When you think of afternoon tea, those tiny sandwiches with the crusts cut off always come to mind, and this is typical of the genre. While the fillings of duck egg, smoked salmon and roast beef are very flavoursome, the bread itself is a little dry. However, the ‘Pork and haggis sausage roll with Arran mustard



Entrance

mayo’ is exceptional, leaving us wishing the other savouries were equally creative.

In contrast, the ‘sweets’ are definitely above par. Four mini scones form the next course, two fruit and two plain, with homemade strawberry jam and clotted cream, the only acceptable type for a cream tea. A choice of jam might have been nice, but strawberry is traditional and the scones are definitely up to scratch, with

the perfect, slightly doughy quality.

The other sweets are thoughtfully conceived, with a good balance of textures and flavours. Usually sickly sweet, the Macaron’s sweetness is tempered with ginger, lemon and clove, while the Chocolate and caramel rocher has a pleasant dark chocolate bitterness. The Almond, praline & orange blossom tart is deliciously light and nutty, alongside a decadently fluffy citrus hit from the Chestnut & mandarin mont blanc.

Ultimately, the beautiful surroundings are the real stars of the show. At £39 per person for the Champagne afternoon tea, this is perhaps at the top end of the price range, but for a special occasion, I can’t imagine a more indulgent way to spend the afternoon. (Di Spencer)

**Marine North Berwick, 18 Cromwell Road,
North Berwick EH39 4LZ – 03448 799130
– www.marineandlawn.com**



Photo: Michael Kuppeler / dpa



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COMMITTEE

Fred's Garden: **New Project at Monkton** **Garden** *No Dig method*

It's been nearly a year since I left Newton Garden and I have now started my new project at Monkton Garden. Just around the corner from Newton, it is basically a field where mutton was still to be found until just over a year ago. Starting with a 1000sq metres, it's a fair size and needs a good bit of planning. I decided to turn the growing space using the No Dig method as I believe this helps growing and maintenance by limiting weed growth. No Dig also provides a rich soil.

In principle, by avoiding digging you will not be disrupting the soil life i.e., the important microorganisms, fungi and worms, that help feed plant roots. I have worked with No Dig beds in the past and found them to limit maintenance while growing multiple crops on the same beds.

This requires an investment though. So far, I have made nine beds of 12 metres long by 1.2 metres wide and this has needed a lot of



Preparation



Making progress



**HARAJUKU
KITCHEN**
japanese bistro
edinburgh

Kaori and her team would like to say THANK YOU to all of their customers that supported them through the pandemic by ordering delivery food.

All is back to normal now and you can enjoy Kaori's authentic Japanese cuisine in the multiple award-winning Bruntsfield bistro.

*AA Rosette and
Golden Chopstick Winner.*

**10 Gillespie Place
EH10 4HS Edinburgh**

0131 281 0526

www.harajukukitchen.co.uk

Monday: Closed

Tuesday to Friday: 12-3pm,
5-10:30pm

Saturday: 12-10:30pm

Sunday: 12-4pm, 5-9pm
(Delivery from 5pm)



HARAJUKU STREETFOOD VAN

"Just had a spicy salmon buritto from Harajuku St James and it was my best decision today" (happy customer)

You can now get amazing Japanese food-on-the-go at Kaori's streetfood van at the recently opened St James's Quarter. Enjoy menu items such as classic Yakisoba Noodles and Kara age Chicken plus Poke Bowls and Sushi Burritos.

Little King Street (closest entrance to York Place)



manure and compost, alongside some long and intense Sunday labour. These beds are firstly laid with cardboard, of which we have a plentiful and regular supply from l'escargot bleu. Next a good coat of manure is applied followed by a thick layer of compost and then a layer of fine compost, all achieving a rough thickness of 20cm. Some 24 tons later and as I write today these beds are now five weeks old.

Starting a field from scratch is exciting but doesn't come without challenges, there is no water supply and the field can be soggy, making access and work quite hard, water will have to be addressed as we go and I am hoping we can recycle as much as possible.

Working hard



But No Dig beds do hold moisture very well during dry periods.

When I was at Newton, I achieved my goals and succeeded in growing enough to supply my two restaurants with garden salad and herbs of all sorts, year-round. The long-term plan now at Monkton is to fully supply l'escargot bleu with all our needs of vegetables, salad, herbs and flowers. It is an ongoing project and will take time. I am extremely motivated and pushed by the ever-increasing price of fresh produce, but also by the lack of quality vegetables available.

I also want to reduce waste and recycle and as a confessed compost addict, I reckon l'escargot bleu can do this by making compost using biodegradable waste. These next two weeks will see the birth of our 7-bed composter getting built as I write.

More to follow soon. You can stay up to date by signing up to the l'escargot bleu newsletter at www.lescargotbleu.co.uk or visit my blog on the same address.

Thanks for reading and à bientôt.

Fred

Chef-owner l'escargot bleu restaurant and winebar Edinburgh

Compost in place



Off the Trolley: **Hot Pot**

Like many people, sometimes I turn to food for comfort. And when I do, I want familiar things that taste as they should, and are exactly what I expect.

While comfort has its place, it's also good to be surprised by food. But it can be hard to surprise yourself. I may try a new recipe, but I will have read reviews, looked at pictures, and have an idea of how it should be before I start. Or I may order a new dish at a favourite restaurant, but I still know what cuisine to expect – or have a menu description to guide me.

So, most of my food surprises have tended to come from fine dining experiences. I've eaten at restaurants where the menu is only revealed after you've eaten, to a chorus of "Oh that's what that was!" Or, a new combination of ingredients turns out to be the star of the night. But because I go to these restaurants expecting to be surprised and challenged, the element of surprise loses a bit of impact.

So, it's always nice when a truly unexpected surprise arrives, like the one I had the other week. On a rainy February evening, in search of a quick meal before a concert, my companion and I found ourselves outside the steamed-up window of a restaurant advertising 'hot pot'. Unable to see inside, and with no menu on show, we plunged in.

Inside we were handed a list of broths and told to choose two. These quickly appeared and were put on a little heater at our table. From there, we were on our own. We covertly watched the other diners and began to figure out the process. We chose ingredients from a counter entirely devoid of signage. We brought these back to our table



Hot pot

and cooked them in the bubbling broth. After a few minutes, we ladled them into bowls and topped them with mystery sauces.

We have no idea what we ate, but we loved it. It was confusing, exhilarating and delicious. We left full of both hot pot and excitement, and the feeling we'd tried something truly new and surprising.

I can't wait to go back. I know with each return visit I'll move from exciting and new to comfortable and familiar. But it's a journey I'm willing to take, and the best thing about surprises is you never know when they're coming. (R. Edwards)

*If you want to try hot pot for yourself, you can visit **Happy Hot Pot, 41 South Clerk Street, Edinburgh EH8 9NZ.***

Cocktails: **The Cocktail Mafia** *La cosa nostra*

This cocktail bar, which is an 'associate' of Raging Bull in Lothian Road, opened late in 2021. Tucked between Le Di Vin and Indigo Yard, it is a welcome addition to the West End. I tried to get in last year but the books were closed and our consigliere waiter tells me and Liz that weekends are currently jam-packed also. The bar has a clubby, underground feel with long banquets, heavy drapes and table lamps. Just add a DJ and I can see the weekend appeal. Liz and I, however, are more of your weekday hard liquor sampling types and quite happy to have the lion's share of the bartender's attention on the Wednesday night when we visit.

The mafia is a fun theme on which to hang a cocktail list and drinks monikers include Swimming with the Fishes, A Bullet to the Head, and La Cosa Nostra.

I choose Le Milieu Vert from The 'Join the Mafia' section of the drinks menu which comprises Roku, Midori, Chartreuse, citric acid, basil; a well-balanced herbaceous 'hit' with basil-infused sugar rim on the vintage 1924 coupé. I follow with El Peño, i.e., Olmeca tequila, Edinburgh orange blossom and mandarin liqueur, grapefruit, lime, jalapeño syrup.

That's a taster but we sample more cocktails, seduced by the evidence that the mixologists know what they are doing. Atmosphere, service, attention to detail and good glassware all lineup.

A private room has Miami-inspired décor that would be at home in the film Scarface and with Raging Bull already in the bag perhaps we

will get a 'Goodfellas' or 'Godfather' to extend the family at some point in the future.

I hope so, because, these bars with their carefully curated, well thought out lists using premium spirits are definitely 'our thing'.

Just look out for the horse's head in Charlotte Lane. (S. Wilson)

The Cocktail Mafia, 15 Charlotte Lane, Edinburgh EH2 4QZ – 0131 629 1818 – thecocktailmafia.co.uk – Opening times: Sunday-Thursday 4pm-1am, Friday 3pm-1am, Saturday 1pm-1am

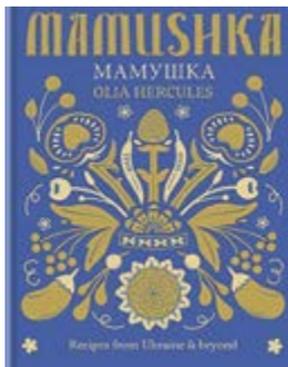




What's in Season: **Sour Cherries** *Bake and donate*

Sometimes this column talks not of seasonal but of topical food. So, last year we featured an Afghanistan recipe for pumpkin jam. Of course, this month our hearts have been going out to the people of Ukraine and like everyone the Bite team feel a bit helpless despite all making our own small contributions.

Ukrainian chef and author



Olia Hercules started an Instagram campaign #cookforukraine encouraging folk to make Ukrainian or Ukrainian-inspired recipes and to donate to Unicef. Follow the hashtag and you will see that Olia kicked off the campaign with recipes from her cookbook *Mamushka*. Published in 2015, the Observer dubbed her a 'rising star' while The Sunday Times called her book

'a gamechanger'. The Insta feed has recipes of, for example, Cabbage Rolls, Borscht, Pampushka. A browse through the book and the drinks catch my eye, Summer Fruit Punch, Blackcurrant Vodka.

I want to contribute and remember I have some Sour Cherries bought from Real Foods in my cupboard. I have always been a fan of the fruit soups made with berries but what does Olia suggest? She explains that the cherries grow extensively in Ukraine and "fall off the trees in June". There are recipes for Sour Cherry and Apricot Pie, fillings for Dumplings, and a Winter Punch.

Food, however, is an endless adventure and once I start googling and browsing my cookbooks, I end up ordering Sour Cherry Gin (inspired by Hawksmoor Sour Cherry Negroni recipe), Tart Cherry Juice and the beautiful hardback copy of Mamushka. But I am still no further forward with what I can cook now and am time poor.

Eventually, I find a recipe for Sour Cherry and Orange Biscotti at SousChef.co.uk. You can check the results on Insta #bitepublishing #cookforukraine. Bake, donate and show your solidarity with the Ukrainian people. (S. Wilson).

Sour Cherry Biscotti – Serves: 16

125g plain flour, plus extra for dusting
 1/4 tsp baking powder
 125g caster sugar
 1-2 eggs, lightly beaten
 70g sour cherries, roughly chopped
 75g blanched almonds, roughly chopped
 Zest of 1 orange (Crowdfarmed are best)

Method

- Preheat the oven to 160°C/fan 140°C/gas mark 3.
- Line a baking tray with baking parchment.
- Mix together the flour, baking powder and sugar.
- Add half the beaten egg a little at a time to form a stiff dough. You may not need all the egg. The dough shouldn't be sticky.
- Mix in the sour cherries, blanched almonds and orange zest.
- Tip onto a floured work surface and knead until well combined.
- Roll the dough into a sausage shape approximately 4cm in diameter and transfer it to the baking tray. Bake for 30-35 minutes.
- Allow the biscotti to cool for 10 minutes, then use a serrated knife to cut into slices 2-3cm thick.
- Place the slice back on the baking tray cut side up and bake for a further 20-30 minutes, turning them over halfway through. The biscotti should be dry and a very light golden brown. They will keep for three weeks in an airtight container.

What else is in my basket: Cauliflower, celeriac, chicory, Jerusalem artichoke, kale, leeks, parsnips, purple sprouting broccoli, truffles (black), wild nettles. Bananas (Windward), blood oranges, kiwi fruit, lemons, oranges, passion fruit, pineapple, pomegranate, rhubarb. Cockles, Dover sole, gurnard, hake, langoustine, lobster, mussels, oysters, red mullet, salmon, shrimp, skate, winkles.



Restaurants

Brasseries & Bistros

Dine – Above the Traverse Theatre, this is a relaxed brasserie-style dining and drinking venue that nonetheless boasts distinguished awards from both Michelin and Visit Scotland. 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, presents dining at its very best and is a passionate advocate of Scottish produce. There are à la carte and market menus everyday. **Saltire Court (1st floor), 10 Cambridge Street, Edinburgh EH1 2ED** – 0131 218 1818 – dinedinburgh.co.uk

Dine Murrayfield – Neighbourhood sibling of Dine in the city centre this restaurant nestles 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. **For a reservation call 0131 374 4800 – or go to murrayfield.scot**

Whiskers Wine Bar & Bistro – Head chef Johnathan Cook trained under the Roux brand and it shows. The food is powerful on flavour and the cooking of superb Scottish produce is precise. Steak nights on Wednesday offer two rump steaks, chips and a bottle of wine for a total of £50 – a steal! Set lunch is two courses for £17, three for £20. Sunday Roast features ethical Hardiesmill Scotch Beef – the cattle eat species-rich grass, and there are no additives, pesticides, hormones or any nasties. One of

the top 5 beef brands in the world. This bistro is also and very much a wine bar featuring over 100 wines to sample and over 20 by the glass or carafe. Wine is sourced from a variety of suppliers. Charcuterie from East Coast Cured and Cheese from Mellis' are the perfect complement. **48 Raeburn Place, Stockbridge** – 0131 343 3681 – **enquiries at whiskerswinecafe.co.uk** – Open Wednesday 5pm-12am; Thursday-Friday 12pm-12am; Saturday 9am-9.30pm; Sunday 10am-10.30pm.

French

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 Crème Brûlée. **To book call** – 0131 557 3032 – 31 Jeffrey Street, Edinburgh – **email reservations@lagarrigue.co.uk or visit www.lagarrigue.co.uk for more info.**

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 £16.50 noon-3pm. Dinner à la carte 6pm-10pm. Closed Sundays & Mondays. Large groups catered for, set dinner available. 9 Randolph Place** – 0131 225 8678 – laptitefolie.co.uk

Italian

Osteria Dei Sapori – Gabriele Dagostino and Cristiano Guarnacci invite you to come together

and enjoy traditional cucina Italiana. The concept is simple. Flavourful authentic Italian food which can be enjoyed by all the family. Finest quality ingredients such as Paccheri pasta, extra virgin olive oil, are imported directly from Italy while fish and seafood are locally-sourced. Produce combines with cuisine and culture to give you a real taste of Italy. Extremely affordable and well worth a visit. **4 Bridge Road, Colinton, Edinburgh EH13 0LF** – 0131 629 2962 – osteriadeisapori20@gmail.com – osteriadeisapori.co.uk

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. **Monday-Friday noon-3pm, 5pm-10pm; Saturday & Sunday noon-11pm.** Catering and private functions available 24/7. **10 Gillespie Place, Edinburgh** – 0131 281 0526 – @Harajukukitchen – www.harajukukitchen.co.uk

Scottish

Nobles Café Bar & Restaurant – A sumptuous eatery and loveable neighbourhood pub, full of old world maritime charm and modern twists. Delectable seasonal menus and refined pub classics are prepared

using the best of local ingredients. Crisp craft beers, considered wines and thoughtfully crafted cocktails all served until late. Also boasting a famous weekend brunch, Nobles is a home away from home for discerning foodies and drinks aficionados alike. **44a Constitution Street, Leith EH6 6RS** – 0131 629 7215 – noblesbarleith.co.uk

Bars

The Abbotsford – The city's finest 'island bar'. Est. 1902 specialising in Scottish real ales (6) and malt whiskies (100). Food served all day. Outside tables. 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. Six real ales on tap. Plus a good wine list. Food all day. Sunday Roasts ('til 6pm). **1 Cumberland Street, EH3 6RT** – 0131 558 3134 – www.cumberlandbar.co.uk – enquiries@cumberlandbar.co.uk

Teuchters Bar & Bunker – Whisky & beer pub | free house in Edinburgh's West End which is known as a venue for rugby fans travelling to and from Murrayfield. Tucked away on cobbled William Street it's a hidden gem popular with locals and only a five-minute saunter from both Haymarket train station and Princes St. The pub is centred around the large whisky selection which includes around 90 single malts, 20-odd international and blended whiskies and our hoop of destiny: a game of hoopla with malt whisky as the prize! Teuchters also has a great choice of predominantly Scottish beers: four permanent and one guest cask ales, two rotating

guest and nine permanent keg lines as well as bottled beers. Open: bar Sun-Wed 12pm – 12am, Thurs – Fri 12pm – 1am; food Sun-Wed 12pm – 9pm, Fri & Sat 12pm – 9.30pm. **26 William Street** EH3 7NH – (0131) 225 2973 – info@teuchtersbar.co.uk

Teuchters Landing – Much-loved Scottish bar with the emphasis on Scottish food and drink. Traditional style free-house in the shore area of Leith. The pub is the former waiting room for the Leith to Aberdeen steamboat ferry and has a large beer garden and outdoor bar and pontoon. The bar centres around the vast whisky selection which includes around 90 single malts, 20-ish international and blended whiskies and the famous “hoop of destiny” as featured on the BBC documentary “Scotch! The Story of Whisky”. Also Scottish cask, keg and bottled beers, a great wine list, soft drinks, gin, rums and much more. A bar menu focusing on Scottish produce (and a mug menu) is served 7 days a week from 10.30am right through until 10pm. **1c Dock Place, Leith** EH6 6LU – 0131 554 7427 – teuchtersbar.co.uk

The Guildford Bar – 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** – 0131 556 4312 – www.guildfordarms.com – enquiries@guildfordarms.com

The Street – A popular mixed bar at the top of the very funky Broughton Street. By day the large glass frontage provides an ideal place to relax inside or outside with a coffee to people watch, whilst at night it attracts a livelier crowd with a buzzing atmosphere. Good pub food such as homemade burgers and enchiladas until 9pm

and snacks such as nachos, homemade chilli & potato wedges until midnight Sunday-Thursday. Antipasti plates. Premium selection of beers, wines & spirits and cocktails. **2b Picardy Place, Edinburgh** EH1 3JT – 0131 556 4727 – www.thestreetbareдинburgh.co.uk

Cafés

The Food Chain Café at Dynamic Earth – Café within the Visit Scotland 5 star visitor attraction Dynamic Earth. The café is family oriented, serving bowls of chilli, baked potatoes, soups, sandwiches, cakes, traybakes, and Luca’s ice cream. Eating is tempting and easy-on-the-pocket. Kids can make up their own lunches with items housed in fun rocket helmets. There are even lemon and apple flavoured edible straws and a sustainable ethos is evident. Outdoor seating is perfect for fuelling or reviving yourself from a jaunt up Arthur’s Seat. **Holyrood Road, Edinburgh** EH8 8AS – 0131 550 7800 – www.dynamicearth.co.uk/visit/food-chain-cafe

Union of Genius Soup Café – You Need Soup! We have 6 different soups daily, plus a range of salads and vegan chilli. We always have a wide choice of meat, veggie,vegan and free-from options. We have Artisan Roast coffee. Rosevear Teas, and hot chocolates from The Chocolate Tree and gluten-free cakes. We run a suspended soup and coffee service and we also donate soup to the Care Van which serves Edinburgh’s rough sleepers every night of the year. **Open 9am-4pm Monday-Friday, noon-4pm Saturday. 8 Forrest Road, Edinburgh** EH1 2QN – 0131 226 4436 – www.unionofgenius.com come find our van too under Street Food.

Street Food

Harajuku Streetfood Van – Located in the new St James Quarter at Little King Street, the nearest entrance from York Place. Try noodles, poke bowls and sushi burritos.

Union of Genius Soup Van – Find Dumbo our Citroen H on the northwest corner of George Square, next to middle meadow walk. Dumbo carries 4 different Union of Genius soups each day, our legendary vegan chilli, and the awesomely addictive golden chicken chilli. Come and say “Hi!” to our fab soupmongers. Dumbo trades 11.30am-2.30pm Monday-Friday – www.unionofgenius.com

Food Shopping

Chocolatier/Pâtissière

Sebastian Kobelt – Award-winning and renowned artisan chocolatier. Sebastian’s inspirations include local Scottish ingredients, worldwide exotic flavours, the changing seasons and his German grandfather. Sebastian has worked at Michelin restaurants and boasts the coveted title of German Chocolate Master. He now runs a bespoke small business offering a variety of gifts and treats for every occasion or everyday life. **Browse for selection boxes, truffles, bars, cakes, nuts and confections and order online at www.sebastiankobelt.com**

Tea

Rosevear Teas – The Rosevear tea brand was created by Isabelle and Adam Rosevear. They have 3 shops in Edinburgh and stock 130 teas

including directly-sourced teas, herbal infusions and exclusive blends. They have a large choice of beautiful teapots, cups and all things tea that make great gifts for others or for yourself.

Visit them at one of the shops where there is usually a brew on the stove or online at www.roseveartea.co.uk

100 Bruntsfield Place, Edinburgh EH10 4ES

– 0131 261 9854;

71 Broughton Street, Edinburgh EH1 3RJ

– 0131 558 2530;

17 Clerk Street, Edinburgh EH8 9JH

– 0131 667 8466.

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.

Open Monday-Saturday noon ‘til late.

Closed Sundays.

9 Randolph Place, EH3 7TE – 0131 538 1815

– www.ledivin.co.uk

L’escargot bleu wine bar – beneath l’escargot bleu restaurant on Broughton Street, you’ll discover a warm 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. Serving cheese, charcuterie, olives, bread and other carefully-sourced produce that are perfect to enjoy with a glass of wine. There are also two secluded little rooms with their own music systems where you can relax with some wine and nibbles. Open during restaurant opening times. Dogs are welcome. **56 Broughton Street, Edinburgh EH1 3SA – 0131 557 1600 – www.lescargotbleu.co.uk**

La p'tite folie

La P'tite Folie or "The Little Madness" offers contemporary French cuisine in the heart of Edinburgh's West End.



La P'tite Folie, 9 Randolph Place, Edinburgh, EH3 7TE

Tel: 0131 225 8678 Email: info@laptitefolie.co.uk

Open 12pm-3pm / 6pm-10pm (11pm Friday & Saturday) / Closed Sunday & Monday

Le Di-Vin Wine Bar

As well as an extensive wine list with many sold by the glass, we now also have an **Extended Food Menu**. Cheese, charcuterie & fish platters, grilled snails, Croque Monsieur and raclette any day but must be booked 48 hours in advance.

Private mezzanine area available and monthly raclette evenings



St Ann's Oratory
9 Randolph Place, Edinburgh.

0131 5381815

www.ledivin.co.uk

