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December 2023 - January 2024

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Cheeseboard featuring
Parmigiano Reggiano



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Mrs Bite



12:30 PM - 3:30 PM

4:30 PM - 7:30 PM



Spirits of the Glen

spirits festival

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**Sat. 20th
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Salt 'n' Sauce

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

5

Bite



A huge congratulations to **Panda & Sons** who were awarded a place on the World's Top 50 Best Bars at a ceremony held in Singapore back in October. They are the only Scottish bar to make the list and one of only 6 in the UK. The list is compiled by an academy of over 650 industry experts and it's a prestigious accolade.

Woodmill Game Fife based purveyors of wild Scottish game, has launched its new Christmas collection. Featuring show stopping centrepieces like venison wellington, ready-prepared easy-eats like venison lasagne and delicious game grazers, like mini pheasant sausage rolls, that are perfect for sharing, all made with 100% wild venison, partridge and pheasant. Woodmill Game is based at Lindores in Fife and is run by The Wade family. Father and son team, Steven and Guy source the best quality wild game from across Scotland with a guarantee of comprehensive traceability throughout their entire supply chain.





The Spence at Gleneagles Townhouse has partnered with the indie sarnie shop, **Alby's**, to create the ultimate festive breakfast sandwich, which launched on 1st November and runs till December 30. The inspiration came from head chef Jonny Wright and his love for his local sandwich shop, to bring big hot sangers to The Spence. A bespoke breakfast sandwich crammed full of porchetta filled with pork, sage & cranberry stuffing, The Spence brown sauce, matchstick crisps, celeriac & apple remoulade and rocket, it will be served on Alby's signature focaccia Monday – Sunday, £12, with 50p from each sandwich donated to Social Bite.

The World Cheese Awards was held in Trondheim, Norway 27-28 October this year. Sinodun Hill by Norton and Yarrow Cheese was awarded Best British Cheese. It is a soft, mould-ripened pasteurised goats' milk cheese, with a Geotrichum rind. Made with vegetarian rennet and matured for 1 to 3 weeks. The British trophy sponsor was Hâute Fromagerie. Other notable wins for the United Kingdom included Super Golds for: Cornish Kern from Lynher Dairies Cheese Company; Devon Blue from Ticklemore Cheese; Wigmore from Village Maid Cheese; Allerdale from Thornby Moor Dairy. The overall winner though was Nidelven Blå from Gangstad Gårdsysteri from Norway, a handmade, blue mould cheese made with pasteurised cows' milk.



A new app called **LoveBite** has launched in Edinburgh to showcase short videos of interesting restaurant dishes, allowing users to swipe through hundreds of dishes while deciding which tickles their fancy. Over 50 Edinburgh restaurants have signed up to feature dishes including local hotspots such as The Herringbone, Ka Pao, Greenwoods, Forage and Chatter, Junk, Le Petite Beefbar and The Walnut. Short videos provide an instant 3D image of the dish. LoveBite's "swipe-to-like" feature works like dating apps, and the use of bite-size videos leans into the popularity of TikTok and Snapchat.



Wine of the Month from Slonk Wine

Can you hear it? The tinkling of festivities, quickly luring us into the party season. For me, this means evenings should begin with Champagne. It's a celebratory staple and to offset the brisk air and dark evenings head to Scotland's 2023 'Lounge bar of the Year' - Nor' Loft inside the Market Street Hotel. It's warm, has spectacular views of the city and is quite literally dripping in Champagne. Start your night right with a glass, or bottle, of Pol Roger Brut Reserve. Crisp, timeless and elegant with honeysuckle, sweet brioche and crunchy pear flavours. Winston Churchill would indulge in half a bottle for lunch each day. Oh my! Go wild, it's allowed. Glass £14.75, Bottle £89.

Congratulations to **The Pierhouse & Seafood Restaurant** at Port Appin in Argyll which was crowned 'National Restaurant of the Year' at the Hotels of the Year Scotland Awards 2023-24. Tucked away on the shores of Loch Linnhe, The Pierhouse offers breathtaking views of the islands of Lismore and Mull. The small hotel and renowned Scottish seafood restaurant is led by head chef Michael Leathley and is one of Argyll's most idyllic and romantic destinations.





Harajuku Kitchen has embarked on a new adventure and is moving their street food truck from the St James Quarter to Edinburgh Street Food; the indoor/outdoor foodie market at Leith Street. Chef Kaori Simpson is looking forward to serving up Japanese dishes to customers.

Rosa's Thai has opened on the former site of Café Rouge which closed during the pandemic. Try their veggie spring rolls with celery, mushroom & glass noodles, crisp-fried & served with sweet chilli sauce.



**Planetarium Lates
at Dynamic Earth:
Christmas Special**

December 18 – 23
5.30 | 7.30 | 9.30 PM

Experience your favourite films in Dynamic Earth's 360°, 6K Planetarium, in spectacular surround sound. Immerse yourself in the spirit of Christmas with a selection of festive family features, from It's A Wonderful Life

and The Nightmare Before Christmas, to Die Hard and Gremlins – there's something for the whole family to enjoy! The bar will be open, serving cinema classics, winter warmers and festive treats. Christmas jumpers, pyjamas and costumes are highly encouraged, with themed activities, prizes and entertainment too. Popcorn included with every ticket. Book now at dynamicearth.org.uk/whats-on/

Why not team your turkey and cranberry sauce with **English Pink** wine this Christmas. According to wine expert Clem Yates from British rose brand 'English Pink', the traditional cranberry sauce and their pink wine match perfectly on acidity levels making them a perfect food and wine pairing. And the reason Pink & Co's rosé has a high acidity is because of the cooler grape growing climate found in England. Available on the Pink & Co website, English Pink rosé is priced at £22.95 per bottle, with a case of six available for £137.50.



Parmigiano Reggiano and Parma Ham are Christmas staples and both have Protected Designation of Origin (PDO) meaning they can only be made within a specific area of Northern Italy. Parma Ham is a cured meat that is a much healthier option than other types of red meat, and a good substitute for bacon as it is made with no nitrates or nitrites. Parmigiano Reggiano is a one-of-a-kind cheese made using artisanal and natural methods. As one of the oldest cheeses in the world it has undergone little change to the production process being made with only three ingredients: milk, salt and rennet with no additives or preservatives. Both products are versatile enough to use or enhance a wide range of recipes or to eat as part of festive boards, in canapes or snacks. Mrs Bite was particularly tickled by the Parma Ham in a gourmet Panettone and you can find the recipe on our website.



Street Food is the next six-course tasting experience from Six by Nico. The menu is billed as meticulously crafted to pay homage to a diverse array of global flavours and iconic culinary staples that have originated from local street food vendors - until 17 December.



Ethical Christmas Gift Guide

We are delighted to showcase a few products to give to your loved ones this festive season. We also have some tips to make the festive season a wee bit more ethical. Peace and goodwill to you all.

Consider:

- Sending cards by e-mail, buy cards made from recycled paper or make your own.
- Consider giving a donation to charity.
- Find inventive ways to wrap presents, you can use recycled paper, cloth, boxes, bags, ribbons, tea towels, beeswax wraps.
- Support your local charity shops by buying your gifts from them.
- Give a restaurant gift voucher, subscription or membership.
- Treat your family and friends to a night out.
- Give gifts of organic and/or locally produced food and drink.
- Give to your local food bank (find out what they need).
- Give your family and friends homemade jam, chutneys, jellies, cakes or truffles.
- Serve organic and /or locally produced food and drink or at your Christmas parties.
- Avoid using disposable cups, plates and cutlery and products with an unnecessary amount of packaging.
- Give some time to your local community or to someone in need.
- Buy quality rather than quantity.
- Buy a Caring Christmas Tree from a non-profit charity. Real trees are compostable, sustainable and environmentally friendly.

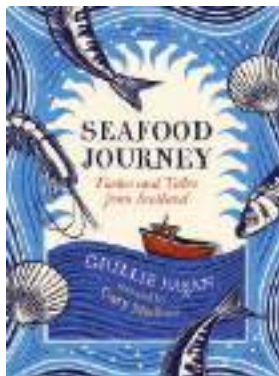




Tomatin - The Italian Collection, a trio of single malt scotch whiskies, is the latest country collection and demonstrates Tomatin's craftsmanship, combining the elegant Highland single malt scotch whisky with the aromatic richness of Italian wine casks. First laid down in December 2010, the whisky has been gently matured in traditional oak casks for 10 years, before being finished in Marsala, Amarone and Barolo wine casks for a further two years. Each cask has imparted its unique character into the whisky, creating a trio of expressions that pay homage to Italy's esteemed wine regions.



Seafood Journey: Tastes and Tales from Scotland by Ghillie Basan was published in November by Birlinn. This book takes the reader on an odyssey around the coast of Scotland, celebrating the country's rich seafood culture and its diverse producers. From fishermen to salt manufacturers, fine dining seafood chefs to seaweed divers, this book is packed full of personal stories from the people who make Scotland's seafood so exciting. *Seafood Journey* features almost a hundred recipes, from Scottish classics like Cullen Skink to more adventurous offerings like Saigon Fish Curry and Sea Urchin and Dulse snacks. It is fully illustrated with glorious food photography.



The Kraken Rum and 1800 Tequila make ideal gifts, with bottles priced between £25-60.

The Kraken Rum range consists of three flavours: Kraken Black Spiced Rum, Kraken Roast Coffee and the NEW Kraken Black Cherry & Madagascan Vanilla. The 1800 Tequila range includes the traditional 1800 Silver Tequila, 1800 Coconut and 1800 Cristalino.



Magnum is the only cream liqueur exclusively crafted and bottled in Scotland and is a fusion of single malt Scotch whisky and cream. Its superior ingredients and contemporary design sets it apart from traditional liqueurs. Smooth, creamy caramel notes play off single malt Speyside whisky for a balanced taste with a warming ginger afterglow. Contained in a unique, stainless steel flask, which is designed to be reusable and recyclable, it also keeps the liqueur chilled at the optimum temperature, without the need for ice. Available online from Master of Malt from £24 per 70cl bottle (17% ABV) and from Royal Mile Whiskies for £25.95 per 70cl bottle (17% ABV), including free delivery to the UK mainland in time for Christmas.



We like the idea of spicing up your mince pies by serving them with a glass of Buck & Birch's Aelder or Amarosa. So why not give a bottle as a present or make some mince pies with an alcoholic wilderness twist? Follow the Buck & Birch recipe online or just add a splash to your usual mix.



On the theme of buying less but better Bite highly recommends chocolates from Sebastian Kobelt who is an award-winning

and world-renowned chocolatier based in Fife. Choose gifts like Scorched Almonds, Cranachan Truffles, Douglas Fir chocolates, and much more. www.sebastiankobelt.com



Turrón de Alicante (also known as turrón duro), uses whole Marcona almonds, which are bound together with whipped egg whites, honey, and sugar. The candy is crunchy and toothsome, nutty and sweet. They make great presents and are available at Indaba Cafe and Deli at 88 South Clerk Street in Newington.





Glenmorangie Highland single malt Scotch whisky has reimagined one of its most-loved whiskies. Inspired by his memory of entering a French pastry shop, the Distillery's whisky creator Dr Bill Lumsden first brought a whisky of dessert-like complexity to life in Glenmorangie The Nectar D'Or. Now, he has taken its swirls of sweet scents and spice to new heights in the award-winning Glenmorangie The Nectar. Aged longer, for 16 years, in an enhanced combination of bourbon and sweet white wine casks, this new whisky is even more sumptuous and complex. A leading light in the Distillery's core range, it unites decadent notes of orange syrup and honeycomb, with nutmeg and baking brioche.



If you are looking to give a voucher for an experience we would highly recommend Sip Antics. This is a 'Gin School' in Cumberland Street. It's an educational experience but you also get to taste cocktails and to distil a bottle of your very own bespoke gin. More info at Sipantics.com



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Review: Shezan

Beautiful Food

This Indian restaurant is an Edinburgh institution and a little piece of local history. Shezan was opened by Abdul Ghani in 1977 and is now run by his grandson Shahid. The grandad has received lifetime achievement awards and created a legacy for generations. It's a beautiful story.

A pakora's throw from the Omni centre attractions and The Playhouse, Shezan occupies a corner spot at the top of Leith Walk and is a favourite for pre-theatre deals, takeaways and a la carte Punjabi and Indian cuisine, all of which are easy on the pocket.

We visit one Sunday in late October as Scotland reaches peak dreich. The rain is persistent and bitterly cold and the sky is grey all day. If it weren't for the promise of a pickle tray in the evening I may have just gone back to bed.

As we blow through the door we are welcomed by smiling waiters and families feasting and enjoying themselves. The theme is Bollywood glam with portraits of Indian actors and glittery walls. Shezan translates as 'beautiful' after all and we are grateful to be in such a hospitable place.

Mr Bite and I immediately dive into that colourful pickle tray we have been waiting for which has six dips: tomato and chilli, onion, lime pickle, mango chutney, raita and tamarind. I make a mental note to make such nibbles a staple chez Bite, we could have eaten the crunchy ground lentil Poppadoms and flavourful dips all evening but we needed to leave room for more menu delicacies.

Starters are Mushroom Pakora and Chicken Poori. Mr Bite polishes off the latter with gusto whilst on this side of the table I enjoy my very mushroomy battered bites.

We both choose lamb dishes for our mains which are presented in polished, traditional cast iron cooking bowls, kaharis, sitting on frilly paper doilies.

Mr B has the Special Karahi Bhoona which is prepared with onions, capsicums, tomatoes, fenugreek leaves, fresh ginger and garlic. It's fruity and medium hot but all the flavours and veg shine through. I have chosen Lamb Jalfrezi as I love the way lamb combines with yoghurt and spices. Pilau has been cooked so that all the grains remain separate and the garlic naan has been blistered to crispy on the the tandoori; neither sides are heavy nor stodgy.

After such light, fragrant fayre all that remains is to enjoy our favourite Gulab Jamun, fried dumplings drenched in syrup with ice cream although Mr Bite can't resist adding Chocolate Fudge Cake.

Shezan is an unpretentious, friendly curry house geared towards families, get-togethers and parties of any kind. Vegetarians and vegans are well catered for too so as long as you all like Indian and Punjabi cuisine there should be something for everyone. It is a historic, independent restaurant with good Tripadvisor reviews and a clutch of awards including The Scottish Curry Awards (2019, 2018) and The SPICE Awards (2017, 2015).

An appropriate choice for Christmas parties or just drop by or book to sate that spicy craving. (S. Wilson)



Shezan Indian Restaurant - 25 Union Place, Edinburgh, EH1 3NQ - 0131 557 5098
shezanedinburgh.com. Open - everyday 2pm - 11pm

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Dynamic Earth

Review: **Lady Libertine** *Away from the numbers*

Lady Libertine is part of the Bon Vivant Group. The eponymous bar launched in 2008 and was followed by The Bon Vivant's Companion (2011), The Devil's Advocate (2013), El Cartel (2014), Lady Libertine (2018) and Luckenbooths (2021).

What distinguishes these bars is that they are homegrown and premium in terms of food, drink, environment, and service. A clutch of independent bars is an operational challenge especially as chains take over the city but these venues stand their ground.

Lady Libertine is the bar I am least familiar with but instantly fall for its city-centre Mad Men feel. In that theme, I can't see past a martini and LL's comprises Roku Gin, Plymouth Navy Gin, Cocchi Americano, served in a dinky Nick n Nora; its siren call will see me back.

Simone joins me in the bar and it's time to order food, Mushroom Arancini and Burrata in Romesco sauce. Both are exemplary. Fungi combined with moreish moist rice is topped with creamy mushroom ketchup. Meantime the milky cheese dissolves into a punchy burnt orange-coloured sauce.

Scorched focaccia is present for delicious purposes.

This is an Autumn menu so our meal is punctuated with fungi, berries, nuts, gentle spices, and earthy root veg.

I have the ultimate dark night comfort food Baharat Ox Cheek on softly stirred polenta. It's hearty but I eat it all because it's irresistible. Across the table is Prawn Saganaki (a Greek fried cheese dish) served with crispy potato, marinated feta, and gremolata. Simone likes the sour notes in this dish and we both comment that the spice in our mains complement rather than overpower the star ingredients.

Deciding which pudding 'wins' is impossible. Usually, I would bet on my Pistachio Meringue with its mop top of tumbling forest fruits in a thick Tonka Bean custard but Simone's Chocolate Ganache Tart over-delivers. It has an inch-thick layer of gooey mousse, crystallised hazelnuts, and a crispy fruity biscuit base. Total draw.

Service is impeccable; our waitress makes looking after the whole bar by herself a breeze and she does it with charm to boot.

Lady Libertine is a sophisticated bolt-hole that draws on Mediterranean cuisine to present dishes that are consistently pitch-perfect.

They are serving their festive menu from November 27 and I would put good money on it being superior to many other 'festive fayre' in the city. (S Wilson)

***Lady Libertine is at 25 West Register St, Edinburgh, EH2 2AA - 0131 322 1020
Opening Monday - Thursday 12pm til 12am;
Friday - Saturday 10:30am til 1am; Sunday 10:30am til 12am***



Downstairs Bar



Burrata and Mushroom Arancini



Mezze

The Frugal Foodie

Café Marlayne - Vive la France!

There is much to love about the beautiful country of France, from the art to the literature to the general joie de vivre, but for the serious foodie, and certainly a frugal foodie, the cuisine has to come pretty high on that list.

If you're looking for a decadent, high-quality lunch at a bargain price, you can guarantee your local French restaurant will deliver, as the vast majority offer lunch menus at a much lower cost than the full à la carte.

Perhaps this is because in France, lunch is the most important meal of the day, and should be savoured and enjoyed – another thing to love! Yet it may also come down to the principle of égalité – everyone should be able to enjoy fine food, whatever their budget. My thoughts exactly.

Most French restaurants in Edinburgh offer a great value lunch, market or pre-theatre menu, including Bite favourites L'escargot bleu, La Petite Folie and La Garrigue. Chez Jules is easiest on the wallet at just £12.90 for three courses, but on this occasion, I choose Café Marlayne. This costs £17.90 for two courses, Wednesday-Saturday, though even the full evening menu is only £27.90 for two courses, so still very reasonable.

Located on Thistle Street, Café Marlayne is a lovely local eatery that transports you to the side streets of Paris, in that it is very cosy and

the food is excellent. It is also raining heavily during our visit, something else I associate with the French capital.

Moules Marinière is always my go-to starter, particularly in a French restaurant, and these plump, juicy moules certainly satiate my craving in their classic white wine sauce, however, the Toasted Goat Cheese with figs, beetroot, pumpkin seeds & balsamic dressing also looks delicious.

For main, no one in our party can see past the Rump Steak, which comes with a creamy caper butter, watercress and

buttery potatoes, though Chicken Supreme, a cheesy Risotto and Sea Bream are also available.

When in France, eat dessert. This is extra, of course, but still affordable at £6. The addition of coffee to the Crème Brûlée balances the sweetness of this classic choice and makes it the perfect end to the meal.

If you're enjoying your lunch as the French would, a bottle of house wine costs just £20. Vive la France! (D. Spencer)



Café Marlayne - 76 Thistle Street, Edinburgh, Scotland EH2 1EN, 0131 226 2230 Opening hours: Tuesday dinner from 6pm; Wednesday - Saturday: Lunch from 12 noon, Dinner from 6pm. Closed Sunday - Monday.



Coffee Creme Brûlée



Moules Marinare



Rump Steak and Creamy Caper Butter

Review: **Soft Core**

at *Edinburgh Street Food*

Edinburgh Street Food, the permanent indoor/outdoor food market that opened in February 2023 has had a planning application (and appeal) for signage rejected. Reasons given included 'visual clutter' and 'the signage being a potential obstacle to tactile paving for those with impaired eyesight'.

It is left to the media then to trumpet ESF as a destination if passing trade cannot be sufficiently alerted. Happy to do so.

ESF reminds me of the TimeOut Food Market in Lisbon (or closer to home Bonnie & Wild) where people can sit at shared tables and choose different foodstuffs from the various concessions. There is a fast food ambience, but the quality of the fare is very good. Bundits (serving Bao Buns and Korean food) and Junk (Winners of the 2022 Scottish Street Food Awards, British Street Street Food Awards and European Street Food Awards) both serve similar food to their former and current restaurants respectively.

I visited Soft Core one Sunday (at their invitation) to try their ice cream, cookies and Parisian hot chocolate with Italian meringue. The ice cream is made from scratch with no artificial nasties or premade bases.

I taste the goods blind but research afterwards reveals the pastry chef is Renata Reinsmith who previously worked at the restaurant Otro. For those that remember this West End eatery, you may also recall that it served quality food but had to close during the pandemic. Furthermore, Otro was a sister to the New Chapter restaurant which was also good but again now closed.

That means that traders Junk, Bundits and Soft Core all benefit from fine dining backgrounds.

I choose a tub of Miso and Caramel Ice Cream with a honeycomb topping first. Different misos have different tastes but are united by umami, that fifth taste found in foods such as mushrooms, and parmesan cheese. I suspect a mild white miso paste is used for the ice cream but it imparts a subtle savoury depth which combines pleasurably with toothsome caramel and honeycomb.

Next, I have some cookies which are served warm and in New York style i.e. gooey and overblown. The size of half a big apple, you can choose from flavours like hazelnut and milk chocolate or red velvet with raspberry, white chocolate and a cream cheese filling.



And last but not least I sample the pièce de résistance, and a newly introduced seasonal menu item Parisian Hot Chocolate with Italian Meringue. The thick chocolate gives you a moustache (as it should) while the squidgy meringue is piped on top and then blow-torched for a toffee touch.

Soft Core has credentials supporting its sweet treat offerings. It's at the Omni Centre and you won't spot it due to signage but via word of mouth. (S. Wilson)

**Soft Core, Edinburgh Street Food,
Greenside Place, Leith Street, EH1 3AU.
Opening times: Sunday to Thursday 11am -
11pm; Friday to Saturday 11am - 1am.**



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Review: The Crusoe Hotel

A jewel on the Fife coast

The Crusoe Hotel in Lower Largo is full of character.

Situated on the seashore, at Largo Bay this boutique hotel is named after Daniel Defoe's famous castaway who was partly inspired by a local sailor, Alexander Selkirk. There's a statue of Selkirk in the village dressed in goat skins and peering out to sea.

We arrive as storm Babet is battering the east coast of Scotland. At the reception, a wave hits the storm door. I am taken aback, but amusingly, our host and owner Rachel remains completely calm stating simply "That's why we have the doors".

Rachel and her husband acquired the hotel in 2021 and have executed a tasteful, clever refurbishment. The Crusoe is a historic, solid building although modernization was required.



Interior design is a mix of nautical heritage with modern chic. Features such as brass fittings, stonework, and porthole windows sit tastefully alongside a Scandic palette, herringbone fabrics, and earthy materials.

We are in the Pier Suite which comprises a shower room, bedroom with iconic clawfoot tub, tea and coffee station/desk, and living room with a balcony overlooking the point where the Lundin River joins the Firth of Forth. We are able to watch the white horses galloping towards us from this spot. I ask Rachel what it's like in the summer and she confirms that it's a great spot for wild swimming.

There is a local pub area downstairs that is dog-friendly and on the first floor a quaint cocktail lounge, with views over the bay, and a bustling restaurant.

For dinner, I have thick slices of sumptuous beetroot and gin-cured salmon with horseradish sauce and mealy oat cakes. My partner has the Shetland mussels with cream, garlic, and bacon. Next, I have Poussin with chimichurri sauce and lemon and butter potatoes, and he enjoys a burger. Wines are from around the world and of course, there is a Selkirk Merlot from Selkirk Island, Central Valley, Chile, the island refuge of Alexander Selkirk.

We share a Raspberry Mille Feuille before retiring to our suite for a dram on the settee. I want to watch *The Shining* on the large smart TV but fall asleep reading a thumbled paperback of *Robinson Crusoe*. Having a copy of the book in each room is just one of the many thoughtful touches that The Crusoe sprinkles throughout the hotel.

For breakfast, there is a cold buffet of croissants, berries, Greek yogurt, muesli, toast, and juice but we both plump for scrambled eggs and more smoked salmon.

At the moment there are seven beautiful rooms available, but the building is full of boltholes and attic rooms and there will be up to 14 in the future as more of the building is renovated. We are impressed by the friendly local staff who have genuine warmth and hospitality skills and also by the fact that the innovation at The Crusoe has brought jobs to the area supporting the local economy. Much of the produce is local and the hotel benefits from its private pier where the fisherman moor their boats and make their catch available to The Crusoe.

Lower Largo has one foot in the East Neuk and one in Mid Fife and with the opening of the Levenmouth rail link in March 2024 awareness of the village and hotel should hopefully heighten.

The Crusoe Hotel is a jewel on the Fife coastline that has been polished up and deserves to become popular. (S. Wilson)

The Crusoe Hotel, 2 Main Street, Lower Largo, Leven, KY8 6BT - 01333 406775



Raspberry Mille Feuille



Sheland Mussels, Bacon, Garlic, Cream



Cin Cured Smoked Salmon

Sip Better #2

with Miguel Crunia

aka the Atlantic Sommelier from Fion Wines

Christmas is just around the corner, and with it, chills in your spine at the thought of having to imbibe some not-so-palatable wines. Never fear! Xmas is the perfect time for you to take control of the wine shopping and start sipping better.

The festive season should see our hearts soften as we help others and this applies to small wine shops and bars, so let's support our local merchants.

Spots like Mistral, Raeburn, Zero/Zero, Cork & Cask, Drinkmonger, Spry, Whiskers, Smith & Gertrude, WoodWinters, Bon Vivant's Companion, Cornelius, and even us at Fion, are here to help you discover new pours, with a great range of ethically made wines too.

If there's a soirée to be "enjoyed" with family members that's Christmas Eve. But bear in mind this is not the time to show off. Park your wineloverism and play your safest cards.

Throughout the season starting with clichés is fine but let's add a twist. The main goal is finding 'picks' that could match pleasantly with your classic Christmassy repertoire.

The first rule is there's life beyond Champagne and for me, that afterlife is called Corinnat. I invite you not only to toast with it but to drink it during your meal. You'd be surprised how good roasted turkey can be with complex sparkling wines.

Additional ideas



Royal Pât Nat
Figue
D'Or Republic



Prólogo Albariño
Corballed
Rio de Janeiro



Curtimento
Hawaii
Cuba



Le Val Mas Sinen
C. Bergey Paris
France



Reserve 2015
Q. Val de Figeira
France



Moscatel
Priest Collares
Chile



If you are having scallops or salmon pie, then we can play something a bit textural yet fresh. I love oak-aged Godellos as the perfect dancing partner to cheat on your Chardonnay, and if you are keener on something tense, saline and mineral try an unfortified Palomino from Cadiz.

Red meat or game calls for something warm and comforting; mineral blends from Priorat or the seductive concentration of Dão's reds won't disappoint.

Last but not least, if you don't want granny to spin like a ballerina, forget fortified wine. Instead, explore the world of sweet wine but with a fresher vibe: a German Riesling (Auslese style) or any naturally sweet PX would do (a cloutie dumpling would be a pair in heaven).

Come New Year's Eve though it's time to be daring. Ask your trusted merchant for Pét Nats, razor blade whites, skin contact, low-extracted or Atlantic-edged reds... let your hair down!

Before finishing, and no, I don't want this to be understood as an apology for drinking like Cossacks, let me beg you to not do "Dry January" because one month of soberness a year is not enough for our bodies to detox. Your commitment for 2024, instead, should be one of sipping less but better! Cheers to that!

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.



Review: **Nor' Loft** *An elevated sipping experience*

Nor' Loft is the rooftop bar of the Market Street hotel located adjacent to Waverley Station.

Take the elevator to the seventh floor and you enter into an open-plan space with large windows overlooking the city skyline. With its fires, soft lighting and eclectic designer furniture and artefacts the ambience exudes 'stealth wealth' and comfort. If Gwyneth Paltrow were to be spotted sipping a green tea she would fit right in. Like Gwyneth, Nor' Loft is a cocoon of class wrapped in cashmere.

I visit with my friend in Eleonora, and we are seated and offered the champagne list; 'Nor Loft' specialises in bubbles. There is also a full drinks list including classic cocktails and a seasonally changing menu of shared plates and light bites. The latter are served in threes and have been created to complement Champagne in particular.

I spot a favourite Champagne, Pol Roger Winston Churchill and we indulge in a glass each. Oysters served with a traditional shallot vinaigrette are the delicious accompaniment.



Gnocchi, Aubergine, Seaweed

From the menu, we also choose Gnocchi which presents more as a mini blini with creamy aubergine garnished with a thin seaweed crisp. We have moved on to glasses of Laurent Perrier which cleanse the palate for our next dish.

Buckwheat pancakes are filled with Taleggio cheese and seasonal hazelnuts; a garnish of dehydrated Syboes add an onion-y twist. We think the dishes have been very cleverly constructed from premium ingredients and are all perfectly balanced in terms of flavour and seasoning.

Staff are pitch perfect with their balletic ability to be at once warm, efficient and informative.

Glasses of Rioja and Primitivo are suggested to accompany a Mellis cheese board which includes another favourite, Baron Bigod alongside Irish and Polish hard cheeses.

Eleonora, wants to taste the dessert of carrot cake; a trio of pretty mini morsels piped with lemony cream cheese. There is only one dessert offered and I like the confidence of this approach. Our waiter suggests a Pisco Sour and a French 75. It would be rude not to!

We left Nor' Loft and its luxurious environs feeling very happy. Competence is on display all round in drinks, food and service and the views have to be some of the best in Edinburgh. If you like a classy joint, go to Nor' Loft. (S. Wilson)

**Nor' Loft - 6 Market St, Edinburgh,
EH1 1DE - 0131 322 9229
Closes 11 pm**



Oyster

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Review: **Hey Palu** *One of a kind*

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Bites

Hey Palu is an award-winning, modern Italian cocktail bar whose glossy retro design stands proud as a patent Gucci stiletto amongst the vintage stores and bakeries populating Bread Street.

A bold colour palette is inspired by the big Italian brands, Campari and Martini, and includes black, oxblood red and bright blue.

I was invited along with my foodie friend Eleanora to sample a showstopper cocktail.

Hey Palu was one of six bars across the UK invited by Bombay Sapphire to take part in a project - 'Saw This Made This - Art Bites'; an edible art and cocktail experience.

Taking inspiration from the National Monument of Scotland on Calton Hill, the head bartender at HP created Above The Clouds, a harmonious blend of Bombay Sapphire gin, Black Lime cordial, Pineau des Charentes, and Champagne Vinegar. Meanwhile, some jelly technicians at Bombay Sapphire created an edible depiction of the monument.

We thought these creations were imaginative, clever and balanced and were intrigued by



the black lime. Hey Palu makes a cordial from these Iranian dehydrated fruits which then lends spicy aromatic notes to various recipes. For example, black limes are used in Hey Palu's Gimlet which of course we had to try.

We also tasted a martini which has a signature serve. Chill-batched cocktails are used for consistency and presented in bottles where the liquid is a perfect -19. You then pour the drink into frosted Nick and Nora glassware, add brine with a pipette to make it dirty, and plop in an olive stuffed with truffle cheese.

These cocktails are not just grown-up, they are x-rated.

Aperitivo has never been such fun as at Hey Palu, and although the 'Saw This Made This - Art Bites' has a limited run there remains much to enjoy at one of Edinburgh's great cocktail bars. (S. Wilson)



Hey Palu, 49 Bread Street, Edinburgh, EH3 9AH - 07869 710695 - heypalu.com
Open Monday to Thursday 5pm - 12am;
Friday 5pm - 1am; Saturday 4pm - 1am;
Sunday 4pm - 12am

It's been a good year at Tipsy Midgie garnering awards including Scottish Whisky Bar of the year, Whisky Guru of the year and Whisky Bar of the year. As we go to press we are also preparing for the Scottish Whisky Awards where I happen to be a judge. Now in its fourth year it's a prestigious gathering of the great and the good of the whisky world.

Speaking of loving whisky, The Hearach, the first, legal single malt whisky from the Isle of Harris, was released. Like the iconic Harris Tweed cloth created there for generations, this whisky is a weave of people and place culminating in an elegant spirit of complexity and character. Oloroso, bourbon and sherry casks have been used and there is a gentle island peat finish.

It would make a great Christmas present as would Meikle Toir (around £40), the new peated whisky from Glenallachie in Speyside. There are four expressions and my pick of the bunch is the Chinquipin.

As for non peated I would recommend the latest Old Pulteney Coastal release Port cask finish (around £60). It has everything we love from this coastal favourite but with a delicious port finish, perfect for those blue cheese and drams after your Xmas dinner. If you like a gentle peaty dram theres always the rum cask finish from Ardnamurchan (around £60) with both peated

and unpeated whisky being vatted and then finished in Jamaican rum casks for over two years and bottles at cask strength, the lighter fruiter notes complementing the rich rum finish.

Another whisky love at Tipsy is the first release of Roseisle as part of Diageo annual releases. The distillery was built to help supply across the Diageo range but this is the first time it's featured in its own right as a single malt, and although a little pricey for some people's budget it is an absolute cracker of a dram. Lastly there is A Tale of Tokyo from Glenmorangie as part 4 of Dr Bill's "A Tale of" series. This mizunara-finished whisky is elegant and polished with all the tangerine loveliness you would expect from Glenmorangie and a stunning white pepper finish.

Sláinte.

**Colin Hinds runs Tipsy Midgie -
Whisky & Gin Drinkery 67 St Leonards Hill,
Edinburgh, EH8 9SB
WHISKY BAR OF THE YEAR
WHISKY GURU OF THE YEAR**



Sake

31

Bite

Sake, the Japanese rice wine, and its unique properties are still not widely known in Scotland despite some mixologists using it more and restaurants starting to suggest food pairings.

To help foodies to get a better understanding of the drink, Slow Food Edinburgh and Harajuku Kitchen teamed up to offer one of the first Sake tastings ever held in Edinburgh.

Sake specialist, Masayo Nuttall from World Sake Imports, travelled from London, to educate guests on the fermented rice wines including their production process and tasting methods. Note, however, that sake simply means alcoholic beverage in Japan.

Masayo told us of the over 1200 sake breweries in Japan and we taste rice wines crafted in the mountainside of the prefectures of Kyoto (Tamagawa), Akita (Akitabare) and Nagano (Masumi).

The flavours and body of the wine come from the polishing of the rice. Generally speaking, the higher the polishing ratio (percentage of the rice kernel that remains after polishing) the more refined the sake.

Premium sakes fall into three main categories junmai, ginjo and daiginjo each of which lends a different flavour.



The tasting started with an Akitabare Daiginjo (Winter Blossom) light and fragrant that Chef Nobuo paired with Sashimi Moriawase made with hand-dived West of Scotland Scallops, salmon, seabass and Mediterranean tuna with seaweed, daikon radish, tsuma and shiso (beefsteak plant).

For the second tasting, Masayo, opted for a Masui Shiro (Sake Matinee), balanced and smooth to help

clean the fat of the paired slow-cooked Scottish Mackerel, simmered in Miso, dashi, sake, mirin, and Daikon radish. This dish is a work of art as the strong taste of the fish is balanced by the other ingredients.

Finally, a fuller-bodied Tamagawa Tokubetsu Junmai (Heart of Oak) nutty with a wild berry zing the spirit is accompanied by an Aburi Charshu pork belly with soy marinated boiled egg and Japanese slaw.

If you are interested in tasting and understanding pairing, the staff at Harajuku Kitchen will be happy to introduce you to the world of sake. (E. Vanello)



Harajuku Kitchen
10 Gillespie Pl,
Edinburgh EH10 4HS
Open everyday

Christmas Quiz 2023

1. Nocellara, gordal, nicoise and manzanilla are all types of what?
2. Starbucks' pumpkin spice latte turned 20 this year, but which of these has not been a Starbucks seasonal drink?
 - A. Iced Gingerbread Oatmilk Chai
 - B. Cherries Jubilee Mocha
 - C. Juniper Latte
 - D. Mince Pie Hot Chocolate
 - E. Iced Sugar Cookie Latte
3. What fast food chain is popular in Japan on Christmas Day?
4. This year saw another new addition to the Bake Off family. In total there have been six presenters and three judges over the 14 seasons. Can you name all the presenters?
5. What smoked dish is traditional for Christmas dinner in Iceland?
6. Match the coffee drink to its definition.

1. Flat White	A. Double shot of espresso and a touch of foam
2. Ristretto	B. $\frac{1}{3}$ espresso, $\frac{1}{3}$ steamed milk, $\frac{1}{3}$ foam
3. Macchiato	C. Espresso shot with a small amount of steamed milk
4. Cortado	D. One small shot of espresso with an equal part steamed milk
5. Doppio	E. Espresso shot made with half the amount of water
6. Cappuccino	F. Double shot of espresso
7. The record for the world's largest carrot has been held by Christopher Qualley of Minnesota since 2017. To the nearest kilo, how heavy was the carrot?
8. What is the traditional sauce to accompany grouse?
 - A. Mint jelly
 - B. Fruit jelly
 - C. Tomato chutney
 - D. Peppercorn
9. Barry Enderwick has recreated over 700 historical sandwiches on his TikTok account @sandwichesofhistory. His quest included a sandwich from 1909 that combined which fruit with peanut, lettuce and mayo?
10. The hand rolled pasta "strozzapreti" has an interesting name. Literally translated, it means to strangle what particular vocation?

WIN! WIN! WIN!

Submit your answers for a chance to win a Family Ticket to Planetarium Lates kindly offered by Dynamic Earth. Experience your favourite Christmas films in their 360°, 6K Planetarium, in spectacular surround sound.

December 18 – 23 5.30 | 7.30 | 9.30 PM

T's & C's – email your answers to bitepublishing@gmail.com by the Closing Date of Monday 11 December, 12 noon.

A winner will be randomly selected and can choose their preferred date and time.

Must be over 18, no cash alternative, judges' decision is final.

Off the Trolley:

A month of Christmases



33

Bite

While I never quite wish it could be Christmas every day, there are times I wish it lasted for more than one day. However, look beyond our shores and there is a wealth of festive celebrations throughout December. Plan wisely and you could have a month of Christmas to enjoy!

Handily near the start of the month, Saint Nicholas' Day is usually observed across Europe and parts of the Middle East on 6 December. Although St Nick is about as Christmassy as it gets, this feast is a little bit more low-key than what's to come. Traditionally, children leave out shoes (filled with hay and carrots for St Nick's horses) which are then filled with small presents.

However, it's not all sweets and chocolate. In parts of Germany and Austria a terrifying beast called the 'Krampus' accompanies the saint on his rounds, punishing any naughties. If you manage to avoid him, you can celebrate St Nicholas' Day again on 19 December when the Eastern churches using the old calendar celebrate.

It's a welcome jump from the Krampus to the light of St Lucy, whose feast on 13 December is a big deal in Scandinavia. There, in what is a terrifying fire risk, girls with candles in their hair pass out ginger cookies



and cardamom buns to mark the festivities. Flavours of Christmas mingle with the festivities, and the feast is almost a warm up to the big day.

Christmas Eve is next, and many Italian Americans might celebrate the day with the gift of seafood. Their 'Feast of the Seven Fishes' contains 7 seafood courses. As Catholics are meant to abstain from meat on Christmas Eve, this is an elaborate way of getting round that obstacle!

While Christmas Day follows in quick succession, it's worth remembering that until relatively recently New Year was the big celebration in Scotland. Fortunately these days we can have both, and a traditional roast dinner can be swiftly followed a week later with a traditional steak pie.

But that doesn't have to be the end. Twelfth Night follows, with food and drink at the centre of celebrations. Spanish "roscón de reyes" and French "galette des rois" are just two cakes to try while crowning a pea queen, drinking wassail, and generally revelling. If you're still not ready for it to be over, Orthodox Christmas follows the next day. And from there, it's just 11 months until it all starts again! (R. Edwards)

What's in Season: Vancouver

Bannock but not as we know it

In 1978 Edinburgh became a sister city to Vancouver, and, like us, she sits on the banks of a river, in this case the Fraser, making her a coastal location. With a very distinctive skyline and with a backdrop of mountains, Vancouver is a very modern place compared to our historic home.

The raw ingredients of British Columbia are very similar to Scotland – lots of good seafood, wild game, grass fed beef, blueberries of course but also cranberries, wild mushrooms are prolific too and, like us, much favoured by chefs.

There is also a Bannock, but not one we would recognise, it's more like a soda bread but without the fruit.

From what I gather, it was introduced to the First Nation people by Scottish fur traders called Selkirks. The recipe was adapted by the communities, replacing oats with corn and nut meal as well as flour made from ground plant bulbs (don't try this at home, folks).

Salmon is also a firm staple with our Canadian twin, cooked on cedar planks, or on a bbq, there's even a soup very similar to our beloved Cullen Skink. I could go on about things like Nanaimo bars and poutine but thinking about these two delights, just makes me get out the jeans with an elasticated waist!

Lea Harris aka @BakersBunny on Instagram

Vancouver Island Seafood Chowder

- Large knob butter
- 1 medium onion
- 2 medium carrots, peeled and diced
- 2 largish spuds, peeled and diced
- 2 tbsp plain flour
- 1 tsp dried thyme
- 2 oz/50ml white wine
- 1ltr stock (chicken, fish or veg)
- 10oz/280g firm white fish of choice
(the Canadians use rockfish), cut into chunks
- 4 oz/100g smoked salmon, chopped
- 8 oz/200g chopped kale
- 5 oz/125g double cream
- Salt and pepper to taste

Method

- Melt butter in a large pan, add onion and carrot.
- Cook for 5 mins to soften (about 5 mins)
- Throw in the spuds, stir, then add the flour to coat the veg. Pour in wine and stock, chuck in the thyme. Bring to the boil, lower heat after a couple of mins and simmer for 20 mins. Stir occasionally.
- Plop in the fish, kale and cream and simmer for a further 10 mins, stirring frequently.
- Season with salt and pepper. Serves 4, great with thick slabs of bread and butter.

What Else is in My Basket

Goose, turkey, pheasant, rabbit, oysters, clams, langoustines, razor clams, sea bass, sprats, wild salmon, beetroot, Brussels sprouts, celeriac, kale, parsnips, salsify, winter squash, chestnuts, clementines, cranberries, dates, figs, pomegranates, satsumas, walnuts, Bûche de Noël, Cumberland sauce, gingerbread, mincemeat, panforte, panettone, rum butter, Stollen.

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 every day. **Saltire Court (1st floor), 10 Cambridge St, Edinburgh EH1 2ED – 0131 218 1818 – dineedinburgh.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. **0131 374 4800 – murrayfield.scot**

French

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**

L'escargot bleu – Provenance, sourcing and sustainability define the cooking style at 'bleu'. Sourcing from small-scale traditional producers and suppliers from the length and breadth of Scotland, chef patron Fred Berkmler also grows vegetables and herbs for his kitchen at Monkton Garden on the outskirts of Edinburgh. With wife Betty, they offer a warm and friendly welcome and a daily-changing, bistro-style menu. Fred is Catering Scotland's 'Chef of the Year' 2019 and 'bleu' was awarded Slow Food's Scottish Restaurant of the Year award in 2020.

56 Broughton Street – 0131 557 1600 – 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 visit 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.laptitefolie.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 - 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 – Reservations recommended. 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.**

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. Outside tables. Lunch & dinner in the restaurant 'Above'. **3-5 Rose Street, Edinburgh EH2 2PR – 0131 225 5276 enquiries@theabbotsford.com www.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.

1 Cumberland Street, Edinburgh EH3 6RT – 0131 558 3134 – www.cumberlandbar.co.uk enquiries@cumberlandbar.co.uk Food all day Sat & Sun, Mon-Fri from 4pm.

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 cocktail bar. 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. **26 William Street**

Edinburgh EH3 7NH – 0131 225 2973 – www.teuchtersbar.co.uk | Bar open Sun-Wed 12pm-12am, Fri & Sat 12pm-1am. Food available Sun-Thu 12-9pm, Fri & Sat 12-9.30pm.

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. **1a-1c Dock Place, Leith EH6 6LU – 0131 554 7427 – www.teuchtersbar.co.uk – Food available everyday 9.15am-9.30pm. Bar open every day 11am-1am.**

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 mend. A Central location with parking that offers both indoor and outdoor seating to enjoy the panoramic views of Arthur's Seat and Salisbury Crags. 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.dynamicearth.co.uk

Indaba Cafe 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.**

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. Come find our van

too under 'Street Food' too! **8 Forrest Road, Edinburgh EH1 2QN – 0131 226 4436**
www.unionofgenius.com **Open Mon-Fri 9am-4pm, Sat 12-4pm. 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.

Union of Genius Soup Van – Find Dumbo our Citroen H on the northwest corner of George Square, next to the 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 Mon-Friday 11.30am-2.30pm**
www.unionofgenius.com

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 (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 | 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

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56 Broughton Street, Edinburgh EH1 3SA – 0131 557 1600 - www.lescargotbleu.co.uk

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