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February
- March 23

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Roadside Bhaji from Tuk Tuk.
Thanks to Tuk Tuk for the
front cover



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Mrs Bite



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Salt 'n' Sauce

A round up of what is happening on the Edinburgh eating and drinking scene...

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Bite



Harajuku Kitchen - Japanese food is utterly addictive. From dumplings, to sushi to curry, the cuisine manages to be comforting, healthy and delicious all at once. At Harajuku Kitchen you can peruse the menu online and then either collect or they can deliver. Perfect for a quick supper or picnic.



Mrs Bite was delighted to discover the 'Sharon' cocktail at **Bon Vivant** on Thistle Street recently. It comprises Equipo Navazos Manzanilla, Antica Formula, Campari. It is gentle but punchy and has bitterness/bite. According to Difford's Guide it was invented by Tristan Willey at Momofuku Ssäm Bar, NYC in 2018.



No alcohol beer is not just for January. As a savoury, adult tasting drink it has a place, and pairs well with a range of foods like cheese, chilli and curry. Over the last several years both the quality and range of zero and low alcohol drinks options has improved vastly. There are now more than 200 different beers, ciders, wines and spirits available in the UK and, according to **Heineken**, research shows that the number of No & Low drinkers has more than tripled since 2018. Challenging outdated stereotypes is the fact that the number of No & Low drinks sold in Scotland in 2022 was more than five times the size compared to 2018, and Heineken 0.0 accounts for one third of all alcohol-free beer sales.

The winter dining menu at **Harvey Nichols** is served until March 31st. The chefs have created a cheerful menu using seasonal ingredients with three starters, three mains and three desserts for guests to choose from. Dishes include Roasted pumpkin hummus served with pumpkin seed, maple crumb, harissa, lemon dressing and flatbread, Salchicha sausages served with soft Parmesan polenta, mushroom and beer gravy, and Sticky toffee pudding served with toffee sauce and salted caramel ice cream.

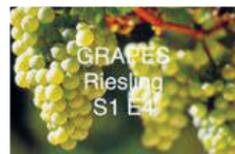


The Pakora Bar has opened at Holyrood in the former premises of Pizza Express. It is serving its trademark Punjabi Street Food in a much bigger space than at its previous site on Hanover Street. See our report of the opening on pages 26 & 27.



This March Stuart Ralston and his right-hand woman Jade Johnston, will open 'tipo'. Located on Hanover Street, **tipo** will be open seven days a week for lunch and dinner. Named after the finest grade of flour in Italy which is commonly used for making pasta, **tipo** will be a casual dining restaurant serving small plates with a focus on house-prepared speciality ingredients such as fresh pasta, cured and aged charcuterie alongside cocktails and small domaine, artisanal family-owned wineries. Stuart opened Aizle in 2014, and Noto in 2018.

If you like wine you may like the podcast **Grapes**, which is the brainchild of two local professionals who have worked in the trade for many years, Tobias Salvai and Phil Cook. Each episode features a chat about a particular varietal and points you in the direction of some interesting buys. Educational but accessible. On Spotify.



Tuk Tuk, has opened its second restaurant in Edinburgh. The new site, on Drummond Street, will offer up an authentic selection of small plates inspired by the bold and punchy flavours of popular Indian railway station and roadside dishes. Working with award-winning Edinburgh design agency S+Co, the space reflects the brand's character with bright and bold oranges and greens, giving personality to the sociable dining room. Dishes include Butter Chicken and Roadside Bhajis.



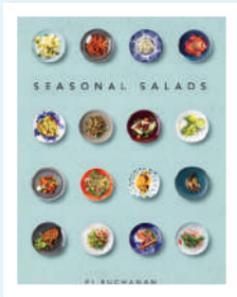
Towards the end of 2022, **The Balmoral** hotel announced the appointment of Paul Hart as their new Executive Chef. With over 28 years of culinary experience, Paul joins The Balmoral from his position of Culinary Development Partner at Gleneagles and formerly Executive Head Chef of The Scotsman Hotel.



The Real Greek is a new restaurant that has opened at St James Quarter. The menu includes a selection of small dishes, souvlaki, hot and cold meze and some very tempting desserts. Alongside a Greek wine list, ouzo, mint tea and coffee also feature as does the calorie count for each menu item. Scary.



Bite is disappointed to hear about the closure of both 1926 and Superico. The first is well-known for its authentic Neapolitan pizza while Superico dished out superb small plates and cocktails. Not all is lost, as the Superico cocktails will still be served at 99 Hanover Street.



Seasonal Salads, by food writer Fi Buchanan, and companion book to best-seller *Seasonal Soups*, was published by Kitchen Press in January 2023. Featuring 52 recipes each combines flavours and textures in the cleverest of ways. Amongst the salads included are: Winter: Roasted Mushrooms with Spelt, Walnuts and Spicy Greens / Roasted Sweet Potatoes with Chermoula and Spring: Seared Hispi with Cherries and Smoked Almonds / Quick Pickled Carrots with Whipped Ricotta and Garlicky Breadcrumbs. Fi Buchanan is a food writer and chef who owned Glasgow's legendary Heart Buchanan Café and deli. Winner of a Glenfiddich Spirit of Scotland Award, she presented the BBC series *Teen Canteen*; has worked behind the scenes on many TV food shows and has given a TEDx talk on courage.

The critically acclaimed **Duck & Waffle** restaurant opened in St James Quarter late last year. The menu is created around the brand's namesake dish; Duck & Waffle, made with crispy leg confit, fried duck egg and a mustard maple syrup and will feature innovative dishes with a Scottish twist such as the Deep Fried Haggis Bar.



For those not already booked you are probably too late for **Karen's Diner pop-up**, to which the original rude restaurant would reply, tough f**king luck. The diner which is the home of 'great burgers and rude service' is scheduled to visit Edinburgh on 10-12th February and 12th-15th of May at The Biscuit Factory. Customers can expect plenty of sass, great food and a hefty sprinkle of bad attitude. Tickets cost from £40.00 pp which includes food and drinks and the full and authentic 'Karen' experience.

Enjoy a six-course tasting menu (**Six by Nico**) with the theme of Neverland. The menu features Peter Pan inspired dishes including The Lost Boys comprising Ham and Cheese Toastie, Celeriac Remoulade, Pickled Mustard, Golden Raisin and Black Garlic Emulsion and Captain Codfish aka Shellfish Risotto, Smoked Cod Botarga.

Find out more and book online.



The team at Bite were extremely sad to hear the news last year that the chef and founder, Paul Kitching of 21212, passed away. He was a unique, talented and much-loved individual and our thoughts go out to Katie and all of Paul's friends and family.

Thinking of roses for Valentine's Day?

This year, why not play the card of originality and consider a twist on the theme of roses...**Rosevear's** herbal tea 'Rose buds' might be the most romantic option. These exquisite whole rose buds maintain their beauty throughout the infusion and have a fantastic floral aroma and such a lovely sweet delicate taste. Another romantic choice is Rosevear's Rose Petal Tea which is a rich black tea with rose petals that tastes just like fresh Turkish Delight, delicious and so yummy! Rosevear Tea's 160 + different teas, teapots, tea caddies, infuser cups and all things tea can be found in their stores on Broughton St, Bruntsfield Place and Clerk Street and online www.roseveartea.co.uk. Plenty of choices of presents in the universe of tea! roseveartea.co.uk



Review:

Ciao at Rico's Ristorante

Cicchetti and cocktail bar



Ciao at Rico's is a smart, stylish Italian restaurant sharing owners with The Seafood Restaurant and The Broughton. Tall elegant tables, high ceilings and a dark colour palette give a Venetian feel but despite the polish, this new Cicchetti bar runs a £15 for two courses deal.

The current cost-of-living crisis afflicting clientele has been considered but does not affect quality or portion size. Cicchetti implies snack but the dishes we eat are substantial.

Liz and I are seated and order Franciacorta, sparkling wine from the Lombardy region of Italy. These glasses of creamy, smooth bubbles rival champagne and leave prosecco dying in the dust. There is even a term for the wines silky texture 'saten'.

I have Beetroot Salad for my starter – and the chef Paul Barber (pedigree includes The Balmoral) has gone to town. A generous pile of sweetly roasted purple and golden heritage beets are caressed by whipped goats' curd, sprinkled with toasted hazelnuts and gilded with pretty swirls of syrupy balsamic. Across the table Liz has Tortellini brodo, pasta in broth which is the

culinary equivalent of a hug from Nonna. We also order some Leek and Chilli Croquettes and Liz comments on how the spice gently enhances the flavour of the veg. These are proper croquettes which snap open and ooze bechamel.

I choose Mushroom Risotto for my main course which has a runny consistency, meaty porcini, snips of tarragon, aged Parmesan and a squeeze of lemon. Liz has Sicilian Fennel Sausage Ragù. The dishes inspire us to comment on how herbs elevate food, also demonstrated by liberal rosemary in our fish-finger shaped Crisp Potato and Rosemary. Liz is a bad influence ordering extra carbs with each course.

As it is 'treat day' we also explore the cocktail list which is cleverly designed with colour charts to depict the flavour profile of each drink. My Italy 75 has an orange, lilac and yellow bar chart indicating that it is bitter, sweet and sour. Liz's Lychee Martini is sweet and sour.

Service is as impeccable as the food and drink offering; friendly, professional and courteous.

We are too full for dessert (£20 for three courses) and reluctantly have to decline Affogato or Meadowsweet Custard. Our sacrifice however, means there are plenty of reasons to return to Ciao. (S. Wilson)

Ciao at Rico's Ristorante, 58A North Castle St, Edinburgh EH2 3LU | Follow @ciaoatricos on Instagram for further details

Visit www.ciaoatricos.co.uk for all menus and bookings. Open Tuesday - Saturday 12-11pm.

Review: The Black Grape

Review:



"small plates, wine & good times"

'Bartender of The Year' Joey Medrington is responsible for this gorgeous creation. Gordal olives to the side are buxom and briny.

Flavours at The Black Grape, whether in drinks or food, are bold but not overpowering. So, you can expect Stilton, goat, cream, cacao, yuzu, kimchi, charcoal, Bearnaise, bacon, and banana but in the Blue Cheese Croquettes (which have a proper Bechamel sauce) the flavour is a well-judged gentle. The Kimchi Fritter on the other hand smacks our taste buds with its delicious mix of salty, crispy moreish-ness. Njuda Arancini have subtle heat and sit on a thick pesto sauce.

The Black Grape opened on the site of the former Pancho Villas in the Canongate late last year. It is the brainchild of entrepreneurs Stuart Hunter, Cameron Taylor and experienced restaurateur Murray Ainslie who previously operated The Chop House group of restaurants and The White Horse Oyster and Seafood Bar.

Dressed Crab with fried potato and Bearnaise is the overall winner which is an achievement given the competition. The rich, voluptuous sauce enveloping the sweet fish and fondant tattie is just too sexy. There should be a shout out too for the bottle of Grenache-Viognier from Nimes which is stony dry and full of tannins due the addition of some red grape skins during fermentation.

Simone and I visited during 'twixmas' to sample small plates, cocktails, and wine.

We snag a half-moon banquette that overlooks the Italian terrazzo tiled bar and comment on the palette of calm green, blue and grey hues along with plants all of which contribute to the 'kick-back and relax' vibe. There is also exposed brickwork and low lighting. It's a historic building in a unique, World Heritage Site location and The Black Grape's classy makeover respects this.

Everything we eat and drink at The Black Grape I would order again, and I can't wait to try those dishes we just couldn't squeeze in this time around. We did manage Sticky Chocolate Pudding to share and I had a Golden Slumbers cocktail. Who could resist cacao butter, toasted sesame, Macallan 12yo double cask and white chocolate? Not me.

Their signature Sour Grapes cocktail (Haku vodka, Black Grape, lemon oil, Sauternes) is elegant both in taste and presentation. The crimson drink is served in a long-legged coupe and garnished with two glossy ebony fruits skewered on a glinting steel cocktail stick, rather like a hat pin. Class Magazine's former

The Black Grape offers contemporary casual dining and is well placed to be enjoyed by locals and tourists alike and I am sure it will be. (S. Wilson)

The Black Grape, 240 Canongate, Edinburgh EH8 8AB. Opening times: Monday to Friday: 3pm – late Saturday & Sunday: 12pm - late

Blue Cheese Croquettes



Golden Slumbers



Sour Grapes



Review: Kaleidoscope Bar

Scotch Malt Whisky Society

They are not ones to brag, but Kaleidoscope Bar in Queen Street have won some prestigious awards over the past two years. Global Whisky Bar of the Year is the latest accolade from Whisky Magazine's World Whisky Bar Awards 2022. Entry depended on an earlier win, Icons of Whisky Scotland 2022 Award for best whisky bar.

The excellent restaurant at 28 Queen Street closed in 2019 and this allowed the Scotch Malt Whisky Society to focus more on its raison d'être, the 'Uisge Beatha' and membership. However, you can still eat in the Kaleidoscope Bar, which is warm and welcoming with a real fire, leather sofas, tallboy tables, a bar stacked with gleaming bottles and splashes of colourful art on the walls. It is located on the ground floor of this Georgian townhouse.

The bar is open to non-members and acts as an introduction to the society. Our 'DRAM-cierge' Jeremy explains that The Scotch Malt Whisky Society has a huge range of ever-changing single cask, single malt whiskies. These bottlings are highlighted in the brochure



Outturn available in print in-house and online. The SMSW visits distilleries, choosing from casks, and the whiskies are then nosed and evaluated by the society's panel of experts. The whiskies are then put into branded SMWS bottles and made

accessible with flavour profiles and themed, fun descriptions. The December Outturn features Sweet Dreams (are made of this) aka a Speyside, aged 18 years in a bourbon barrel and one of only 212 bottles available:

"The palate combines dreamy crème anglaise and comforting apple pie with relaxing camomile, before the forbidden pleasures of chocolate and tobacco seduce the finish."

Someone somewhere is blushing.

A cheese plate comprises Cooleeny (so buttery!), Baron Bigod (creamy and nutty) and St Andrew's Cheddar. The paired recommendation for the cheddar is Shades of Sherry which is full of dried fruit flavours. It would also have worked well with Kate's Sticky Toffee Pudding which she said was a "real sweet treat".

Our first two courses were up to the standard of the now closed 28 Queen Street restaurant. Cauliflower Hummus was livened with dukkah and hot curry oil while Kate had tender on the inside, torched on the outside Fillet of Peat-Smoked Haddock. The chefs clearly know how to cook fish as my main of Roast Hake also has moist flesh and crispy skin. Kate's Haunch of Venison with creamy polenta and blaeberry jus is a dish to return for. When I comment on the blaeberry, Jeremy confirms that the kitchen buys from a forager. There are not many who will input the labour required to harvest this delicious berry. Plates would have benefitted from a warming but apart from that the food was good.

I enjoyed myself so much that I resolved to buy Mr Bite a membership for Christmas ... as long as he takes me along of course. (S. Wilson)

Review: **Antonietta** *First look...*

Antonietta is the revamped La Favorita on Leith Walk, which as its name intended, became a well-loved, dependable pizza place.

At the freshly-painted Antonietta, walls and fabrics are acid coral, pink and green whereas tableware is hand-painted pottery in Mediterranean blues, fiery reds, and sunshine ochre. The first assaults the senses, the latter warms them by evoking leisurely dining in the Tuscan countryside. Both at once however, feels discordant and this hit and miss theme extends to the food.

Lea and I are lucky enough to be seated with two other like-minded foodies at the 'VIP' opening night so we can all compare notes on the many cocktails and dishes that we order.

First up, Kirsty's Arancini reveals deliciously moist risotto inside but would benefit from more tomato sauce for mopping up. Lea's Bresaola is well presented, rare and juicy enough to satisfy any carnivore cravings. Adele and I have Bruschetta which, contrary to a fundamental rule of Italian cuisine, has multiple ingredients. I conclude that the mix of kale, burrata, prosciutto, orange segments and pomegranate seeds is more about colour than taste.

For mains Lea's Crab Linguini is a decent plate of pasta as is Adele's and Kirsty's 'Nduja Vibes', fiery pasta with sausage and mozzarella. My Festa Del Mare pizza is disappointing. Again, there is too much going on with squid (nicely cooked), crab, skinny samphire, pesto and lemon. I did think twice about ordering it but was seduced by the promise of seafood and the non-materialising lemon which I thought



may elevate the whole dish. The well-fired blistered base is good as are crispy Zucchini Fries and moreish Truffle Fries.

For dolce, Adele and I enjoy boozy Tiramisu and Kirsty raves about her generous portion of Salted caramel ice-cream. Lea's giant Cannolo however is hard, overcooked and poorly presented.

I am left craving simple, confident Italian cooking but my criticism is tempered by Adele and Kirsty who comment that for a simple supper on the way home from work or a night out with the girls, Antonietta may well appeal. They are of course correct. Antonietta's 'insta'-friendly vibe, pumping music and price point will suit a lively young crowd. (S Wilson)

Become a Gin Genius at Sip Antics Gin School

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Bites

As the mercury falls to sub-zero, the alcohol I am distilling reaches 78 degrees and the hydrometer measuring the strength of my gin shoots to 45%.

Don't panic though, all is above board as I am distilling my gin under the licensed supervision of Gary Bradley who runs Sip Antics micro-distillery and gin school in a cosy, downstairs room at the Cumberland Bar in Edinburgh's Georgian New Town.

Gary has been General Manager at the popular 56 North Bar in West Crosscauseway for more than a decade but as a fun side project educates willing pupils about Scotland's juniper revolution.

Book this drinks experience with Sip Antics and you can expect a G&T, gin cocktail, gin tasting, three hours of fun and educational chat and for the grand finale *drum roll* you get to make your very own bottle of gin to take home.

The experience encompasses history, chemistry, botany, cookery, and taste. I particularly like the Gin School Botanical Chart which is laid out like the Periodic Table. As with the gin bottles that line the walls of the private room, the botanicals are categorised by their flavour profiles: floral, herby, citrus, pepper, unusual and spicy. There are 77 botanicals in total and Liz and I are challenged to detect some of them in a blind tasting of three gins.

After our (somewhat poor) efforts we enjoy a freshly shaken White Lady cocktail before progressing to our next task of choosing botanicals for our own recipe (along with the

key ones of juniper, coriander, angelica, and citrus) for our signature bottles of gin.

Gary has several mini stills and once Liz and I have sniffed and selected 7-10 botanicals we infuse all the ingredients and wait for the alcohol to boil, cool and vaporise. We then add water and pour our very own Mother's Ruin (mine is spicy, Liz's more delicate) into bottles. We name the gins Gin Genie and Beira (Scottish goddess of winter).

As the wax seals cool on our bottles three hours have flown by. This experience would suit all types of groups and is full-on gin-fuelled fun. (S. Wilson)

*Sip Antics – The Cumberland Bar,
Cumberland Street, Edinburgh, EH3 6RD.
info@sipantics.com.*



Gary Bradley

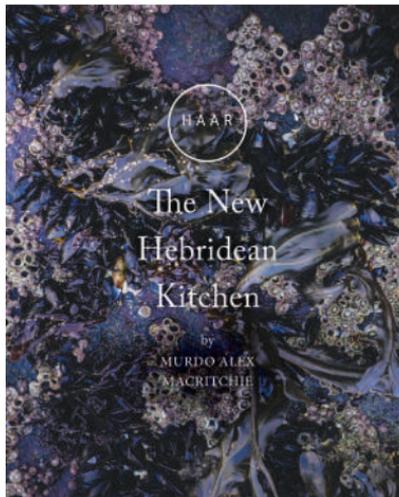
Book Review: **HAAR**
The New
Hebridean Kitchen

HAAR *The New Hebridean Kitchen* was published on December 3rd and is a cookbook written by the late Murdo Alex Macritchie who died of pancreatic cancer in 2019.

The cookbook project was started by the chef but completed by his sister Kathleen MacDonald, after Macritchie lost his three-year battle with the disease. At the time of his diagnosis he was working as a private chef to the model Claudia Schiffer and film director Matthew Vaughn. The name HAAR was also the name of a pop-up restaurant that Macritchie held to showcase the forgotten foods and cooking techniques of the Hebrides.

Written in English and Gaelic (Gaelic text by Jo MacDonald), the book champions the landscape, natural larder, and culture of the chef's birthplace of Lewis as well as that of the neighbouring islands. All of these inspirations are encapsulated in Macritchie's culinary creations.

In his book Macritchie also acknowledges the influence of the New Nordic movement made famous by the Copenhagen restaurant Noma and its chef, Rene Redzepi. This influence has been seen on many Scottish menus in the last decade or so where dishes began to be listed under headings 'The Land' and 'The Sea' as a nod to provenance. The recipes in HAAR are divided into categories such as 'Moor and Machair', 'Rocks and Shore' and even 'The Guga'. This underlines Macritchie's specific focus on the food and foodways of the Hebrides. For example, talking of 'cuddies' aka coalfish or a saithe, he says:



"My favourite way of eating cудаigean (young saithe or cuddies as we called them) is simply fried in flour and butter. My grandfather used to catch them on a bamboo rod with an orange cord, little white flies made from seagull feathers and a lead weight made by pouring molten lead into a carved-out piece of peat."

Reading Macritchie's book you soon realise that despite the influence of the Nordic movement that the chef cites, he too was a pioneer, fusing the traditional methods and foods of his homeland with new cooking techniques. The pop-up HAAR tasting menu included 'Croft Potato' cooked over a smouldering peat fire, Smoked Herring Roe with pickled chive flowers, Salt Mackerel.

HAAR was a follow up to Macritchie's first restaurant Sùlair (2010) which retained Italian and French influences despite dishes pointing to an embryonic 'New Heb' cuisine.

The menus are preserved in the book and reveal exotic dishes and ingredients; avocado ice-cream (remember that?) is served with Isle of Lewis crab. Today these dishes sound jarring and old-fashioned whereas at the time they were considered 'cutting edge'. It is testament to chefs like Macritchie that we have come so far with Scottish cuisine.

Hebridean recipes in the cookbook are introduced with short explanations. Wild Arctic Hare, Fruit Pudding, Fermented Celeriac, Apple and Rosehip Sauce is preceded by the following prose:

"The Arctic Hare is found on the moors of Lewis and has a distinctive white fur during the winter months. They are absolutely delicious, although many folk in the north of the island would not eat them because of superstition. They were thought to be witches in disguise and a bad omen to anyone who crossed the path of one!"



Murdo Alex Macritchie at work
(Photo by Paul McGinley)

Here I have paired it with fermented celeriac and rosemary purée, a tart apple and rosehip sauce and a slice of marag mhilis (fruit pudding), my take on the traditional Hebridean fruit pudding, made with oats that have been soaked in buttermilk, beef fat, barley flour, barley malt, onions, chopped prunes, rosemary and some spices. The dish is finished with a sauce made with the bones of the hare."

HAAR aligns stunning photography with a gastronomic lens that unearths the culture of the unique Hebridean islands. (S. Wilson)

Published by Acair books with all royalties from the book sales being split between Bethesda Hospice and Pancreatic Cancer UK.



Hebridean Mutton Chop

Note

Nibbles:

Q&A with

Chef Stuart Ralston

What would you order for your last meal?

For sure, a Double Cheeseburger from the burger joint in NYC (formerly in the Parker Meridian Hotel), my favourite cheeseburger in NYC, fries, and an ice-cold Stella Artois.

What is your favourite restaurant and why?

My favourite restaurant currently is probably Ikoyi, I had dinner there just before they won their second Michelin star and was blown away, they deserve all the praise they get.

What is your favourite bar and why?

The Back Room in NYC, an old speakeasy bar, great drinks, good fun finding it.

Most memorable holiday meal and why?

My fave holiday meal was on the beach in Barbados. We took our two young sons back to the island where we lived and had a bunch of different local foods, but the combination

of being on the beach, cold beer and humble local food made for a very relaxing lunch.

Who would you most like to go out to dinner with and why?

Chef David Chang, I was lucky to live in NYC when he was up and coming and ate a lot of his food back in the day and all his restaurants inspired me to try and do something a little different and throw away any preconceived "rules" of what a restaurant could be.

Who would you most like to go drinking with and why?

I would love to go drinking with Gordon Ramsay, still to this day he inspires me and would love to pick his brains whilst half cut!

What foods do you most remember from your childhood? What is your most memorable childhood meal?

My mum's food for sure, growing up my favourite was her stuffed pancakes which is an Italian dish called Crespelle, savoury crepes stuffed with Bolognese and covered with bechamel and baked like cannelloni.

What is your 'go-to' quick supper?

My quickest meals at home are always what we call a "smorg" dinner, a riff on a smorgasbord of things, so usually, bread and butter, cheese, ham, pickles and some fruit, my kids always eat it so win-win.

What is your top food hack?

Top food hack is sandbagging, I learned this term whilst living in America, it basically means get it all cooked off beforehand. So, for example you're cooking a roast dinner for friends, get all the veg cooked off in the morning, get the roast tatties on early, this gives you a chance to get the kitchen tidy before they arrive and just reheat for dinner, easy to then relax and chat with your friends.

If you weren't a chef, what would you be?

I would have loved to become a comic book artist or a rally car driver.

Who is your food hero and why?

Still probably Gordon Ramsay, I worked for him and really before all that, his books influenced me massively and still do.

What is your favourite Edinburgh restaurant and/or bar and why?

Hard to choose a fave but I love Ondine, it's just always brilliant execution and stunning simplicity. Eleanor on Leith walk I think

are doing really interesting food but more importantly delicious.

What is your comfort food?

Pizza is my comfort food. I really like Matto pizza in Morningside. I also make it in my Gozney oven in the garden.

Stuart Ralston and Jade Johnston run the Top 100 National Restaurant Aizle and Michelin Bib-awarded Noto. They are due to open tipo this March on Hanover Street. Tipo will be a neighbourhood style restaurant that will focus on simple pastas, dishes to share and vegetables prepared in ways you'd find in Europe alongside artisanal wines. Open seven days a week for lunch and dinner.



Wemyss Malts Core Collection



Wemyss Castle on the East Coast of Fife is the ancestral home of Wemyss Malts and the castle (located above caves) is the brand emblem.

The company was founded in 2005 by William Wemyss and his sister Isabella selects regional whiskies to form a portfolio of blends and malts which they then curate. In keeping with such curation The Wemyss Malt Core Collection has recently been unveiled and purports to travel beyond region, age and finish to capture the experience of the different drinks. So

The Hive, is described as: *"being evocative of up-tempo evenings abuzz with anticipation or the golden glow of a warm summer's day. It's a sweet-blended single malt with notes of sticky blossom*

honey, zesty orange and a ginger tingle on the tongue and a finish of warm, clove-spiked grapefruit."

Spice King captures:

"the hum of a lively terrace on a sultry midsummer night or an atmospheric place of intrigue and indulgence" and is "an intense and complex blend with notes of rich spiced orange, deep ginger syrup and aromatic spice with a lingering warm smoky finish of black pepper."

And ...

*"Reminiscent of twilight on a shore's edge surrounded by wisps of bonfire smoke, or a luxurious moment of contemplation, **Peat Chimney** is a contemplative whisky that starts with warm peat smoke, rich espresso and muscovado sugar before a flinty minerality gives way to a soft and sweet finish."*

We love the collection's artwork and the suggested signature serves:



The Hive Sour

Ingredients

- 50ml The Hive
- 25ml lemon juice
- 20ml sugar syrup
- 1 egg white
- Lemon twist to garnish

Method

1. Shake all ingredients together with ice
2. Double strain into rocks glass with ice
3. Garnish with lemon twist



Peat Chimney Penicillin

Ingredients

- 50ml Peat Chimney
- 25ml lemon juice
- 20ml honey and ginger syrup
- Lemon wheel to garnish

Method

1. Shake all ingredients together with ice
2. Garnish with a lemon wheel



Spice King Sazerac

Ingredients

- 50ml Spice King
- Barspoon Absinthe (we used Sweetdram)
- 3 Dashes Peychaud's Bitters
- 2 Dashes Angostura Bitters
- Sugar Cube
- Lemon twist to garnish

Method

1. In a mixing glass or shaker, add the sugar cube or one teaspoon of sugar to the whisky. Stir until the sugar is dissolved.
2. Add the bitters and ice and stir for around one minute.
3. Add a dash of absinthe to a chilled rocks glass and rinse it around the sides, discarding any excess liquid.
4. Pour the whisky mixture into the glass and garnish with a lemon twist

Hardiesmill Ethical Scotch Beef

at Whiskers Wine Bar & Bistro

Hardiesmill, is a family-owned farm in the Scottish Borders run by Robin & Alison Tuke. They believe the best beef is also the most ethically produced beef hence the name that graces their marketing "Hardiesmill Ethical Scotch Beef". So, what makes beef ethical and tasty?

Hardiesmill cattle spend all their lives on the farm giving full traceability from farm to plate. Alison and Robin have even set up a micro-abattoir to ensure cradle to kill husbandry. The herds eat species-rich grass, grass silage & hay (no hormones, steroids, pesticides or grain). The result is great tasting beef and a high standard of animal welfare.

Hardiesmill have had their beef nutritionally analysed and found it to be rich in Omega 3, Omega 6, Vitamin B12, protein and minerals.

That all stems from the grass the cattle eat and means the steak on your plate will be full of long-lasting, juicy, umami-rich flavour. When cooked well a great steak also has a buttery, pâté-like texture and collapses with the mere touch of a knife.

Lineage affects taste too. The cattle are all pure-bred Aberdeen Angus with some bloodlines going back to the original Aberdeen cattle, as listed in the 'Poll-Cattle Herdbook' (1887).

The book 'Steak' (2015) by Mark Schatzker chronicles one man's search for the best steak around the world. Chapter Three features Scotland and Hardiesmill's steaks are awarded a solid A. In Steak Schatzker explains that mid-nineteenth century a chap called Bakewell picked the meatiest longhorns and

bred them into Dishley Longhorns which were the ancestors of today's Aberdeen Angus. But beware, continues Schatzker, the label Aberdeen Angus is no longer a guarantee of purity. Supermarkets allow labelling that means the meat is only 50% genetically pure. Hardiesmill cattle however, are 100% Aberdeen Angus. So, it appears that lineage, grass and husbandry are important factors which all affect the final produce.

Hardiesmill appear to be quite discerning as to who they sell their meat to. They state on their website that: "We work with a small number of key clients where we know that their standards, passion and ethos match ours."

The small list includes Whiskers Wine Bar & Bistro at Raeburn Place in Stockbridge and Kyloe in the West End.

Chef Patron at Whiskers

Jonathan Cook is very proud to serve Hardiesmill steaks and is happy for writers to focus on the restaurant's suppliers.

With Valentine's celebrations in mind, I heartily recommend a Hardiesmill rib-eye with triple-cooked chips but I hear Whiskers will also have delicious on-the-bone sharing cuts for Valentine's too. Check their website for full details.

A visit to Whiskers is one way to support our farmers, our hospitality trade and to enjoy world renowned ethical Scottish beef. (S. Wilson)

Hardiesmill Place, Gordon, Berwickshire, TD3 6LQ | Whiskers Wine Bar & Bistro, 8 Raeburn Place, Stockbridge, EH4 1HL





Review: **The Pakora Bar** *Punjabi Street Food*

"No-one wants a soggy pakora".

This is the reply I get from Mark, one of the owners of The Pakora Bar, which has moved to new premises (from Hanover Street) at 111 Holyrood Road; I am quizzing him about cooking the crispy, flaky, moreish pakoras and samosas that are the backbone of the menu at this new venue. Although he won't reveal the bespoke spice blends The Pakora Bar use, he does tell me that for the batter the cooks mix Be Free gluten free flour with Gram Flour (also GF as it is made with chickpeas).

When me and Mr Bite visit for the opening we receive a warm Sikh welcome from Mark, his brother and co-owner Paul, dad George and various other relatives. The Pakora Bar really is a family affair.



Kashmir offers sticky sweets



But there is a bit of tension in the air. Everyone is waiting for the pakoras!

When they are served we get to taste mushroom, vegetable, chicken, black pudding, cauliflower and haggis versions alongside minced lamb samosas and potato samosas. I particularly like the aromatic caraway that forms part of the spice mix for the chicken and when I grab a moment with Mark he emphasises how they use only fillets, discarding the pieces of inferior poultry that others may use as a staple ingredient in pakora. I also really like the lamb samosas which burst with flavour but all the food is cleverly spicy (not just hot) and delicious. Everything is well-seasoned too.

The menu includes mango and passion fruit lassis, wine, beer, mocktails, cocktails and curries. The restaurant is over two floors and there are 130 covers so it's roomy; which is more than can be said for my jeans when I head home replete. (S Wilson)

*The Pakora Bar -
111 Holyrood Road - 0131 202 5200.
Open Tuesday - Sunday 12 pm - 9.30 pm*



Vegetarian Samosas

Review: **Ka Pao** *Holy Basil*

Ka Pao, meaning 'Holy Basil' in Thai, is in my humble opinion, one of the better eateries in St James Quarter.

The Glasgow based restaurant group Scoop, also responsible for the renowned Ox & Finch, have a branch of Ka Pao in the 'tinderbox city'. This second branch, featuring food inspired by South-East Asian Cuisine, is located next to the Bonnie & Wild food market.

Unlike some (not all) of the concessions, once you are in Ka Pao you forget you're in a shopping centre. The space is upbeat and modern, with leather seats, ironwork, and an open kitchen. Flavours are bold but prices are gentler.

Me and Mr Bite visit one Sunday in the early evening and our waitress explains the menu which comprises starters, small plates, mains, and desserts. I order a Burnt Orange Margarita which is in keeping with the exciting flavour profiles of the food and drink offering at Ka Pao.

Then we have Gigha oysters with green nam jim, a dipping sauce made with garlic, fish sauce, lime juice, sugar, and chili. This is a traditional Asian accompaniment for seafood and steamed fish. I still prefer my oyster's naked but for those that like spice with their shellfish, this works.

The other two 'nibbles' are chosen by Mr Bite and both are excellent. Pork and Bone Marrow Chipolatas are made with lean meat and have savoury flavour from the marrow. Pork Skins are gigantic puffy scratchings that dissolve on the tongue. Mr Bite's Thornbridge Green Mountain IPA is the perfect hopy libation.



Out of the ten main courses, three are vegan, but there is no ultra-processed vegan food. Hispi Cabbage is served with cashew nut butter and sriracha, but you can also choose dishes where celeriac or broccoli take centre stage. Side dishes of healthy cucumber salad pimped with toasted peanuts and cabbage with white pepper and soy see even Mr Bite eating his greens.

For the main course he has stir-fried Ox Tongue, pak choi, oyster sauce and green peppercorns. Slices of beef are lean and slim and, like the bone marrow, have that unique rich flavour characteristic of nose-to-tail cooking. I have a whole Sea Bream roasted with the bone in which is always a treat. Skin is crispy and its flesh is as snowy as that of an Arbroath Smokie. It reminds me of the fish I ate by the sea in Crete last year. Dill, coriander, and basil are liberally piled on for a powerful herby hit.

Desserts do not let the side down. Neither my Gingerbread, pear, long pepper and white chocolate yoghurt and Mr B's Banana Crème Diplome, peanut caramel and black sesame filo rely on sugary sweetness. My cake is fiery and moist, and the rum banana cream is pungent. We are delighted by these adult desserts.

Ka Pao is one of those new breeds of eateries that are unstuffy, fast-paced and designed for sharing plates of tasty, imaginative food. This one also retains an eye on price. It's a good 'un. (S. Wilson)

Ka Pao - Unit 420 St James Quarter, Edinburgh - 0131 385 1040.



Pork buns



Gingerbread



Oysters and Chipolatas

...cabbage, cashew n
and sriracha (vg) [2, 10, 15]

...shetland mussels, chili
and thai basil [3, 5, 8]

...whole grilled sea brea
and green nam jim [3]

...oil-fried ox tongue, p
and green peppercorn

...y curry of coley, clam
and lime leaf [5, 5, 8]

...on curry of minced ven
ana chilli and green pe

...coal-grilled celeriac, alm
eric curry, crispy kale (vg)

...n leg, apache potato, smok
anut massaman curry [5, 11]

...ast pork belly, pak choi
ant tomato sambal [2, 3, 5, 8]

...broccoli, onion squash, bird's eye chilli

...cabbage.

...butter and sriracha (vg) [2, 10, 15]

...lean and pork, banana chilli

Whisky Chat from Tipsy Midgie

Now that we are over the festive period, we can take a wee breath, and look forward to spring walks, clear skies and of course the perfect dram.

I usually use winter and spring as an excuse to delve into peated and smoky whiskies. There is nothing quite like being snuggled in front of a roaring fire with an equally fierce dram to keep the cold away. But the old notion of only Islay whiskies fitting this bracket is a bit passé, as other regional distilleries have fabulous smoky incarnations of their own. For example, Talisker and Torabhaig from Skye, Cubocan from Tomatin in the Highlands, and in the lowlands "Alinta" from the Bladnoch distillery and the richly-peated "Man o Swords" from Annandale.

There's more to whisky than just warming the toes and tummies though, February is the month of Valentine's and to celebrate in a fun and unique way, I would suggest a whisky and chocolate pairing. Boring old champers and chocolate-dipped strawberries don't come close. Instead grab yourself some amazing chocolates from Sebastian Kobelt master chocolatier and a few drams. You will be amazed at next level experiences that can be achieved.

As well as stunning single malt whiskies, there's much to celebrate within the blended whisky category. At the Tipsy Midgie we will be showcasing over 100 blended whiskies ranging from heritage and almost forgotten blends to the best of new wave and modern releases. Sometimes we forget the blended whiskies of yesteryear, many of which contain old, expensive



expressions that are now out of reach of most people's pockets. We will focus on whiskies from the 70s, 80s, 90s and 00's. It's quite remarkable to taste these ancient blends and compare them to their counterparts today. Some people like the nostalgic element whilst others appreciate the new experience that complements their existing love of single malts.

Dram of the moment

We are truly loving the Madeira wine cask release from Ardnamurchan, a stunning dram at 58.2% cask strength, raspberry and strawberry sweet, with enough punch and spice to be hugely satisfying. Although my infamous hot toddy is doing the rounds too!

Whiskies to look out for ...

The latest release from Lochlea in Ayrshire, the "ploughing edition", the fourth in their seasonal releases, came out on the 25th January aka Burn's Night. Rabbie once worked on the farm that now grows the barley and distils the whisky. Sláinte. (C. Hinds)

*Colin Hinds runs Tipsy Midgie bar
at 67 St Leonards Hill - 0131 563 9061*

Off the Trolley: Food Sports

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Bite

From halftime pies at the football to Superbowl Sunday spreads, food can be an important accompaniment to sport. But can it ever be the star?

In preparation for pancake day, I recently learned about the Olney Pancake race.

Olney is a Buckinghamshire town with a traditional race dating back to the 15th century. Apparently it originates from a local woman who, in 1455, ran out of her house, skillet in hand, when the church bells rang for the start of mass.

On Shrove Tuesday, Olney women can participate in a competitive re-enactment of this run, wearing a traditional costume of a skirt, apron and headscarf and carrying a frying pan and pancake.

The race begins with participants tossing their pancake, and they must toss it again at the finish line. Race run, they then proceed to church for a service (and the race results).

The discovery of this bizarre event led me to look for other weird and wonderful British food sports. Probably the best known is the Gloucester Cheese rolling competition, held every spring at Cooper's Hill.

Participants chase, roll, or slide down a steep hill in pursuit of a 7lb Double Gloucester cheese. The hill is a short 200 yards, but said to be almost vertical and the cheese can reach speeds of 70mph. Should runners need help coming to a stop, the local rugby team lines the finish to catch them.



The origins of cheese rolling are said to date anywhere from Roman times and the 19th century, and the reasons behind the tradition are equally varied. One explanation links it to maintaining grazing rights on the ground, while another suggests pagan origins.

Next, I learned about the Yorkshire Pudding Boat race. Legend is that it began in 1999 and featured giant Yorkshire puddings, coated in waterproof varnish, paddled down a river by school children. Sadly, this race does appear to be entirely the stuff of myth and legend. But is it really so far off chasing a cheese down a hill, or racing through town with a pancake skillet?

Competitive food events clearly go beyond pie eating competitions and egg and spoon races. They can be steeped in culture, full of mystery and tradition, and a dose of the bizarre. But I'm here for all of them, ideally on the sidelines, with a pie in hand.

(R. Edwards)



What's in Season:

Going Global with Our Sister Cities

Good riddance to 2022 and hello 2023. Once again, I'm looking for inspiration and new ideas for this year's WiS. Funny how things flit into one's mind as we drift off to sleep; my fleeting idea? Edinburgh's twinned cities. There are ten of them, scattered around the globe – from the nearest (and oldest) Munich, Aalborg, Nice, Florence, Krakow, Kyiv, Vancouver, Xi'an, San Diego to the furthest city of Dunedin in New Zealand.

Let's concentrate on our nearest sister, Munich; we've been twinned with this Bavarian capital since 1954 and is, as we all know, famous for its Oktoberfest, and its hearty meat and carb-laden food. Pork features heavily in its dishes with Schweinshaxe – a hefty hunk of slow-roasted knuckle with crisp crackling skin, Schweinebraten - roast pork, Schnitzel of course, all washed down with a good beer. Cabbage (sauerkraut) and potatoes appear in various guises; there are dumplings, knödel, and of course, pretzel aka brez'n (pretzel to you and me). Other dishes include a white sausage made from veal – Weisswurst that you can either eat with a knife and fork or suck the contents from its skin (I'd be doing the latter). The Bavarians aren't averse to the odd bit of offal, Kronfleisch, which strangely enough includes beef skirt *shrug*.



As for sweet things, you'll find deep-fried dumplings, shredded pancakes, the multi-layered, chocolate buttercream filled Prinzregententorte. Munich is my kinda gal!

This issue's recipe is for Fleischpflanzerl, a meatball or rissole very similar to the Swedish version.

Lea Harris aka @BakersBunny on Instagram



What Else is in My Basket

Wild duck, goose, venison, pheasant, lobster, clams, sea bass, cockles, wild salmon, hake, winkles, mussels, horseradish, cauliflower, Jerusalem artichoke, kohlrabi, beetroot, swede, leeks, salsify, kale, truffles, cabbage, forced rhubarb, blood oranges, Seville oranges, pomegranate, apples, tangerines, walnuts.

Fleischpflanzerl

500g minced beef and pork
100g bread soaked in 100ml milk
1 shallot or small onion, grated
2 eggs
2tsp mustard, I like Dijon
½ tsp each paprika, marjoram
A good rasping of nutmeg
Salt and pepper to taste
Enough for 3-4 people

Method

- Chuck everything into a bowl and squish together, hands are best for this.
- Fry a little of the mixture off and taste, adjust seasoning if needed.
- Shape into 8 to 10 balls, flatten slightly.
- Fry in a little oil for about 15 minutes, turning several times during cooking.
- Serve with pretzels and mustard, or in a roll with mustard or with mashed spuds and a creamy sauce.



Fred's Garden

Life at Monkton garden

It's now a year since I started growing on the new patch at Monkton garden, a lot has happened and I am fairly happy with the results so far.

Last year we made nine beds 10 metres long by 1.2 wide. Cardboard was readily available from deliveries and laid on the ground to serve as a first mulch. However, getting a good compost proved more tricky. The issue was finding out what had gone into it. The question often remained unanswered and I ended up trying a few different ones for the first thick layer. Luckily a year later I am now in possession of a few tonnes of good organic compost which was made on site using all the waste from the garden and restaurant. I have also bought 16 tons of well composted manure which brings in nutrition.

A lot of compost was sprayed onto the beds over the winter to keep them fed until planting in the spring. I also used compost as a base for the greenhouse. The greenhouse was a winter project, and will be used mainly for seedlings and for and for crops needing more warmth than others, like peppers, chillies, melon and a few tomatoes.

The tomatoes outside were very successful last year and I am planning on increasing the crop and variety this coming season.

Maintenance was fairly easy this winter, thanks to the beds having been done properly without compromising on quantities and quality of green goodness. We also added composted wood chips to the paths laying cardboard first. I am hopeful that we won't have to weed much this year after all the precautions we have taken.



Paths after mulching

There aren't many winter vegetables left now, just a few leeks but there are still lots of lettuces for the restaurant and the garlic and onions planted early autumn last year are looking healthy.

Spring is almost here and it will soon be time to start sowing for small plants that can go on the ground soon. We are set up for a good year.

Enjoy gardening.

More to follow very soon, you can get updated by signing up to l'escargot Bleu newsletter at www.lescargotbleu.co.uk or visit my blog at the same address.

A bientôt, Fred

Frederic Berkmillier is the chef-owner of l'escargot bleu restaurant and wine bar in Edinburgh

Georgian Wine

Fion Wines is an Edinburgh-based online wine shop and agency that was founded by Vera Cebotari & Miguel Crunia in 2021. They know their viticulture and welcomed 2023 with a focus on Georgian wines made in amphora or with skin contact.

Georgia is considered the cradle of winemaking and developed a process 8000 years ago called Qvevri. A simple clay vessel is placed underground containing the wine to be. This is a non or minimal interventionist approach, where natural yeasts and the fermentation process are left alone to do their work. Fermentation can last up to three months.

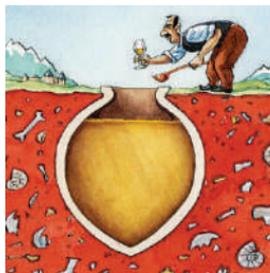
As an introduction to wines made in the Qvevri way Fion have the Qvervi Duo Set comprising **Chitistvala 2019** by Casreli Winery & **Saperavi 2020** by Papari Valley. Both wineries (located in the region of Kakheti) vinify their wines in a natural way. £46.50.

Then there is **Tsitska 2019** which is an ancient variety from western Georgia. The wine is produced by an ex-cardio anaesthesiologist, Dr. Eko Glonti who started his natural wine project Lagvinari. Grapes were sourced from Imereti. 12 months in Qvevri, only 3 on the skins. £37.

It's all about the amphorae

Rkatsiteli 2007. The Shavnabada Monastery is a Medieval Georgian Orthodox Monastery. Its monks make wine here with grapes sourced from the Kartli region. The 2007 Qvevri Rkatsiteli was aged in Qvevri for 9 years and spent a further 6 years in the bottle. It is considered iconic and unique. £42.50

Aladasturi 2019. Aladasturi is a unique and rare grape. Originating in the western part of the country it has almost disappeared by the middle of the 20th century. This Aladasturi made by Lagvinari spent 8 months in Qvevri, only 3 on the skins. Ethereal. £37



For more interesting wines and the stories associated with them, visit Fionwines.co.uk



Qvervi Duo Set



Tsitska 2019



Rkatsiteli 2007



Aladasturi 2019

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 Street, 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. **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 £54 – a steal! Set lunch is two courses for £17.95, three for £20.95. 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 opening 12pm-12am and Sunday 12-8pm**

French

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 Berkmillier 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. **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**

Asian

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; closed Tuesday. Saturday & Sunday noon-11pm. 10 Gillespie Place, Edinburgh – 0131 281 0526 @Harajukukitchen@harajukukitchen.co.uk**

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. **Reservations recommended. Opening hours: Sun-Thurs 12 noon – 10 pm, Fri &**

Sat 12 noon – 11 pm. Call 0131 558 1947 or online www.kahanirestaurant.co.uk | 10/11 Antigua St, Edinburgh EH1 3NH

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 38 Listings 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 – Tucked away on cobbled William Street this is a hidden gem popular with the locals. It is also one of the most well-known rugby venues in the city with all international & Scottish Pro team

games shown live on TV. The pub is centred around its extensive malt whisky selection with around 140 on display. There are also around a dozen international & blended whiskies on offer as well as the famous 'hoop of destiny' for those who cannot decide or just want a bit of fun. Teuchters also has an impressive draught beer selection which is predominantly Scottish too. There are 5 cask ales of which 2 are rotating guests whilst the keg selection of 18 includes 4 rotational taps. Bottled beers, a cracking wine list, gin, rum & soft drinks make up an eclectic mix of options for one & all. Bar; Sun-Wed 12pm-12am, Fri & Sat 12 noon-1am: Food; Sun-Thu 12pm-9pm, Fri & Sat 12pm-9.30pm. **26 William Street EH3 7NH – 0131 225 2973 – www.teuchtersbar.co.uk**

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

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

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 Forrester Road, Edinburgh EH1 2QN – 0131 226 4436 – come find our van too under Street Food. www.unionofgenius.com**

Street Food

Harajuku Street Food 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 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 11.30am-2.30pm Monday-Friday – www.unionofgenius.com.

Food Shopping

Chocolatier/Pâtisseries 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 in 2014. They have 3 shops in Edinburgh and stock more than 160 teas including directly-sourced teas, more than 30 different herbal infusions and many 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
; 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**

Bite

www.bite-magazine.com
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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



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