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**December 21  
– January 22**

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## HARAJUKU STREETFOOD VAN

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Thanks to Simone Hilliard



# In this issue

- 04 **Salt 'n' Sauce**
- 12 **Review** The Palmerston
- 14 **Review** East Coast, Musselburgh
- 16 **Review** Antioch, Dunfermline
- 17 **Review** Bo'ness Spice
- 18 Memorable meals of 2021
- 19 **Review** Il Fruttivendolo
- 20 **Competition** Win a bottle of Gusbourne Brut Reserve courtesy of Whiskers Wine Bar & Bistro
- 22 **Review** Bread Street Kitchen
- 23 **Review** Wahaca
- 24 **Review** Aurora
- 26 **Out of Town Review** Langholm Chillifest
- 28 **Out of Town Review** Taychreggan Hotel
- 30 **Review** New Chapter
- 33 Christmas Quiz
- 34 **Off the Trolley** Brussel sprouts
- 35 **What's in Season** Get ahead of the game and be prepared
- 36 **Listings**



Mrs Bite

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# Salt 'n' Sauce

A sprinkling of what is happening this festive season



For a tasty Christmas treat we recommend the quick and delicious sauces from **The Very Lovely Sauce Company**. Owner Michelle Wilkinson, in the 2021 Great Taste Awards, won one star for her Hickory Smoked Caramel Sauce, the Liquorice Caramel Sauce bagged two stars and Gingerbread Caramel Sauce the ultimate three stars.

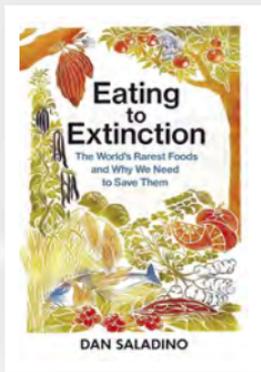


**Sebastian Kobelt**, an artisan chocolatier, has produced this beautiful Advent Calendar – Collection. There are lots of other products suitable for gifts and stocking fillers too such as Champagne, Cranachan and Passion Fruit Truffles, Chocolate Boxes and Bars and Chocolate Lollipops. *Look online for details – [www.sebastiankobelt.com](http://www.sebastiankobelt.com).*



There is still time to get your **Montpeliers Christmas Cocktail Club** wristbands. On sale since Friday 29th of October 2021, wristbands can be purchased online for just £5.00 and collected from all participating venues: Tigerlily, Rabble Taphouse & Grill, Indigo Yard, Montpeliers Bar & Brasserie, Candy Bar, Eastside & Lulu. The club runs seven days a week until and including Hogmanay. *Wristband holders can buy £5.00 festive cocktails from a special holiday themed menu.*

Despite the 6000 plus plant species that humans have eaten over time, just nine now account for 75% of what we eat. From a tiny crimson pear in the west of England to great chunks of fermented sheep meat in the Faroe Islands, from pistachios in Syria to flat oysters in Denmark, Dan Saladino explores some of these food stories in **Eating to Extinction**, a love letter to the diversity of global food cultures and an attempt to rescue some of our lost foods.



**Damiani Fine Dining** purveyor of fine Sicilian food has partnered with **Arabella Mocciano li Destri** to bring an outstanding organic extra virgin olive oil to Edinburgh. A lovely gift and there are many more gifting options on Sabrina Damiani's website.



Inspired by Dan Saldino's book (see above) Mrs Bite ordered some Stichelton, a raw milk cheese made on the **Welbeck Estate** in Nottinghamshire by Joe Schneider in partnership with **Neal's Yard Dairy**. The Facebook page states: "Stilton has a well-known history and is protected under European law as to where and how it can be made. Perversely though, these very same measures prevent Stilton from being made in its time-honoured traditional way, as a farmhouse cheese made with raw milk. Our goal with Stichelton is to bring back a long-forgotten cheese to British consumers, so that they can enjoy one of Britain's best known and best loved cheeses in its original form." *Well said. Available online.*



**Iceland** and **The Food Warehouse** have introduced \*drum roll\* the Luxury Mac and Cheese Tart (£3.00, serves 2, 400g) for Christmas. The Tart has flaky, golden pastry, a vintage cheddar sauce and it's all topped with toasted breadcrumbs and Red Leicester cheese.



Local company **Eteaket** have seasonal gifts including a Festive Tea Cracker (£6.95). Inside you'll discover 5 tea moments (5 x 2.5g sachets to brew 5 mugs of tea) and a complimentary pack of 5 self-fill tea bags to brew with ease. Available in dark blue, light blue or red online.



**Bon Accord** have launched Rhubarb Soda and Ginger Beer in Scotmid stores for Christmas. The drinks will be available in the stores in both 750ml sharing bottles and new 4-bottle multipacks for 9 weeks over the festive period.

Liqueurs to help digest the Christmas pud are always a good idea and Mrs Bite has taken to **TW Kempton's Chocolate Orange Gin Liqueur**. It tastes like a Terry's Chocolate Orange or Jaffa Cakes and can be sipped or used for cocktails. The liqueur range also includes flavours like Rhubarb and Ginger, Pineapple Sherbet and more. Available at **Tescos** for a very reasonable £9.99.





Edinburgh's new Indian restaurant and cocktail bar, **Tantra**, opened in October. Self-described as 'progressive Indian cuisine', the impression is very high-end, with menu choices like the Black Gold Gosht i.e., slow-cooked hyderabadi blackened lamb shank crusted with 24k gold leaf and priced at £33. *Castle Street.*



Handcrafted by the Casella Family in the land of sunshine, great coffee, wine and food, **Pepperbox Shiraz** is the perfect wine to complement braised meats. It has flavours of blackcurrant and cherry combined with a spicy aroma and silky-smooth finish. The Shiraz displays notes of ripe fruit and boasts soft, round tannins. It's a great choice for festive food and special occasions with friends and family this Christmas and New Year. Pairing suggestions: lamb shanks, slow-cooked beef and chocolate puddings. *RRP: £10 at Tesco.*



**THE DEVIL NEVER LICKED IT**  
Recipes and Stories from Lupe Pinto Dells  
Dougie Bell



**The Devil Never Licked It** is the new book from Dougie Bell who runs the Lupe Pinto stores in Edinburgh and Glasgow. Dougie said on Facebook that the book is a collection of stories, recipes and illustrations and follows *Two Cooks and a Suitcase*, *The Half-Canned Cooks* and *The Mexican Wrestlers Cookbook*. The 'De'il' should be in store in time for Christmas.



After an extended hiatus during lockdowns, **Vapiano** opened its doors in September with handmade pasta dishes such as the favourites, Chicken Alfredo and Gamberetti e Spinaci, plus newly created additions to the menu.

Buy a box of 4 or a box of 9 **Social Bite Brownies** and choose from The Chocolate Box, The Assorted Box, The Vegan Box and more. Ethical and delicious, each purchase supports projects helping people experiencing homelessness.



**Moxy Edinburgh Fountainbridge** is fast becoming a well-known spot for their rooftop bar and a great night's stay but it now plays host to classic cinema screenings in their purpose-built cinema. Organised in partnership with cinema specialists Cinescapes, guests can enjoy a raft of classic films every 3rd Sunday of the month. With doors opening at 3.45pm, guests will be greeted with a complimentary Negroni cocktail from Highland Liquor Company using their Seven Crofts Gin as well as the chance to enjoy live entertainment for an hour before the film kicks off. As they head into the 40-seater screening, they are handed popcorn to munch on whilst watching the film and an intermission at halftime means guests can grab another drink at the bar to enjoy during the second half. *Tickets, priced at only £20, are available through Eventbrite – [bit.ly/cinescapesadolcevita](https://bit.ly/cinescapesadolcevita)*





The Christmas countdown is on and **Sarson's vinegar** is launching their new pickling jar! The all-in-one jar has been designed to give plenty of room for all your vegetables alongside delicious ready-spiced pickling juices made with Sarson's time-honoured recipe. You could create a 'Pickle-mix' jar for a thoughtful homemade personalised Christmas gift or prep pickled delicacies for the Christmas spread.

**Mackie's Crisps** latest world-first addition, "Boxing Day Curry" are now available. The flavour was on release from late November so hopefully, you can still find some in Asda, Aldi, Sainsbury's, Lidl, Tesco, Wilko, TJX (TK Maxx) or Scotmid. James Taylor, Managing Director of the Perthshire family business, said: "It's hoped the festive leftover flavour proves to be a popular choice amongst consumers in the lead up to Christmas – as you don't often get the chance to conveniently have boxing day curry ahead of time." The new launch continues the brand's tradition of providing "world-first" crisp flavours, following in the footsteps of Lorne Sausage and Brown Sauce – and Haggis, Neeps and Tatties.



**The Cocktail Mafia**, billed "a new one-of-a-kind drinking experience" from the owners of The Raging Bull on Lothian Road opens early December on Charlotte Lane in Edinburgh's West End.





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**The Register Club**, has unveiled a brand new food and drink menu for the winter season which features ten new creations crafted by drinks specialist and bartender Ruben Goncalves. Cocktails on the menu include 'Gin Lane' – Tanqueray 10 Gin, Amaretto Disaronno, Tio Pepe, and Strawberry Syrup; 'Crimson Skye' – Talisker 10YO, Madeira Wine, Coffee and Sherry syrup; 'Uxmal' – Tequila, Mezcal, Orange, Falernum, Absinthe, Lime and Angostura and 'The Grand' – Rum, Chinoto, Acid Grapefruit juice, IPA cordial and soda. All available from £11.00. **The Register Club, 4th Floor Cheval The Edinburgh Grand, 42 St Andrew Square, Edinburgh EH2 2AD. Walk-ins welcome.**

**Gleneagles**, in the heart of the Perthshire countryside, is expanding its brand to open a 33-room hotel in one of Edinburgh's most historic buildings on St Andrew Square which was The Old Linen Bank and then The Bank of Scotland. An all-day restaurant, **The Spence** and roof terrace bar **Lamplighters** will boast views across Edinburgh's iconic skyline. It will also be home to a members' club with exclusive access to private spaces and state-of-the-art wellness experiences housed in the old bank vault.

For something a little bit different, but equally indulgent this Christmas, **The Harbour Café** on the Fife coast has launched its **festive feasting box** full of seafood delights. Great British Menu's Amy Elles has created a stunning pescatarian box for Christmas Day. Each box includes a selection of small plates including trout caviar blinis and mini crab cakes paired with a chilli jam, but the star of the show is the creel-caught Scottish langoustines with aioli and lemon.



Review:

## The Palmerston

“Now you just roll over don’t you”, says Liz. I am telling her that when I visited Cassis in the South of France a decade ago, I remember paying £4.50 for a loaf and thought it was outrageous. We are heading out of The Palmerston restaurant in the West End where I am parting with £4.20 for a loaf of their homemade sourdough without blinking.

The crispy crusted, springy textured bread bookends our meal. As we take our seats in the airy former Royal Bank of Scotland building, two slices along with butter and a jug



of water appear magically. This is the proper way to start a meal and bodes well as does the Parisian feel to the restaurant. It is not as if I spend any time in Paris you understand – but The Palmerston has understated class; wooden chairs, aproned staff, good glassware, sage coloured walls and a weeknight supper buzz; all features I associate with the city.

Then there is the food, which is right up my boulevard. The menu has changed since I looked online the day before. Hazelnut and Chocolate Tart has been replaced by Chocolate Mousse and Roast Figs and the Hare and Pork Casoncelli (stuffed pasta) has gone. A turnover of menu items, although containing disappointment, is not a bad thing. It signals that the food is both seasonal and based on what produce is fresh, good and available daily.

If I roll over for bread, Liz is a sucker for good wine. I take a comfort break as she is ordering



and tell her “I trust you”. Big mistake. When I return, she has ordered Bourgogne Blanc, Domaine de la Cras, Burgundy, France and the price makes me splutter. There is no denying it is good though. I learn later that it is the owner James Snowdon who pours it for us with all the TLC it deserves.

We choose fish. Liz has Roast Brill, ceps, bone marrow and potatoes and I have Fish Stew with cod, gurnard, mussels and aioli. From the first slurp of bisque the Pernod hits but I double check with James. Yes, he confirms, it is Ricard with citrus zest to boot. A crostino of that bread with a dollop of garlicky aioli, the soup, the fish – I swoon. Liz’s Brill has a crispy skin and glistening flesh and it falls from the bone with ease. I conclude that the soft mussels and fish must have been timed just so to allow last minute cooking in the bisque itself. We are in piscine heaven and even the knobbly, nutty Ratte potatoes are excellent.

Liz chooses Cashel Blue, black fig and honey and I have a milk chocolate airy Mousse with roasted figs and red wine for “afters”.

Food is very reasonably priced in comparison to many other restaurants at the moment especially when you take into account its quality and expert execution by chef Lloyd Morse. So, spending a little extra for superb bread and wine makes sense after all. We left happy and suspect we are both set to return to show off our ‘find’ to other friends. If anyone is up for sharing Hare and Trotter Pie with a bottle of Red – please just shout. (S. Wilson)

***The Palmerston, 1 Palmerston Place, Edinburgh EH12 5AF – 0131 220 1794***

***Opening times: for coffee & pastries  
Tuesday-Saturday from 9am,  
lunch Wednesday-Saturday noon-2.30pm,  
Sunday noon-3.30pm,  
dinner Tuesday-Saturday 6pm-9.30pm***

Review: **East Coast, Musselburgh**

After an impressive meal at Ostara Dei Sapori recently and now one at East Coast in Musselburgh I am beginning to wonder if the best Italian restaurants are to be found off the beaten track.

East Coast has all the ingredients of a good Italian restaurant; it's family-friendly, has a focus on fish and shellfish and a Scottish/Italian heritage that is to be found in cafés and eateries around Scotland.

Musselburgh High Street is gray on the Sunday afternoon we visit but East Coast restaurant is welcoming, and we instantly relax and admire the neutral tones and stylish décor. There is a takeaway next door which was the well-kent Coral Reef until the present owners Carlo and Katia began a new history with East Coast. The Coral Reef chippie had been there since 1974 and Carlo remembers helping in the family business as a child, standing on a bag of tatties to reach the cash register.

A Seaside Negroni is effortlessly mixed and so good that I know a second would spoil the effect. I sip the last of it with my starter of Pan-Fried King Prawns bathed in garlic, fresh chilli, lemon, parsley, extra virgin olive oil. Mr Bite chooses Italian Sausage on Sourdough with mushroom, white wine and jus which is an earthy, warm, and spicy dish. Sourdough threads through the menu, as do truffles, garlic, chilli and saffron (there are heavenly scents in East Coast).

We reckon correctly that the Monkfish wrapped in Parma Ham with Saffron Risotto and the Panciotti (Scallop & Prawn filled pasta, fresh tomato sauce, garlic, white wine, chilli & herbs) will be excellent choices but really, we



*A Seaside Negroni is effortlessly mixed and so good that I know a second would spoil the effect. I sip the last of it with my starter of Pan-Fried King Prawns...*

could stick a pin in the menu and be happy. Pasta and piscine combos abound but there is also Parmigiana, Caesar Salad and of course Fish 'n' Chips.



The latter seems popular with fellow diners, while our pasta and risotto with fish are both finely executed and deeply satisfying. We order one Tiramisu and two spoons. It is an opportunity for Mr Bite to point out that Ado Campeol who invented the coffee-drenched dessert died recently. Tiramisu means “lift me up” and apparently it was an accidental dessert that energised his wife when she was pregnant. It got me thinking that I would like to see a Zabaglione on the menu at East Coast – I know it wouldn’t disappoint.



A swift macchiato and we are on our way, but I hope there is an opportunity for a return visit to the ‘Honest Toun’ soon and to East Coast. (S. Wilson)

*East Coast, 173 N High Street, Musselburgh  
EH21 6AN – 0131 665 2079*

*– eastcoastrestaurant.co.uk/restaurant  
Opening times: Monday-Tuesday closed,  
Wednesday-Friday 5pm-8pm,  
Saturday-Sunday noon-9pm*

## Review: **Antioch, Dunfermline**

There is nothing obvious to alert you to the fact that Antioch is a very good restaurant. It is located at the bottom of the High Street in Dunfermline towards The Glen in a row of forgettable takeaways and shops. The menu and interior are modest. Some pictures of Turkey decorate the walls and there are colourful lamps and plastic flowers. It doesn't look hopeful but from the arrival of our starters, we know we are in for a treat.

Primarily it is the freshness. The homemade fried cigar-shaped pastries (KIYMALI SIGARA BOREGI) are stuffed with salty feta and fresh leaf spinach. They are light, crisp, seasoned just so and very moreish. Mr Bite has the same pastries (PEYNIRLI SIGARA BOREGI) but his are filled with herby meat. These delicacies are like tubular croquettes but it is the impression of them being cooked with the satisfaction of the eater in mind that really elevates them.

On the Mezze plate, Hummus is heavy on the tahini and smooth in texture. Thick yoghurt Cicak is scooped up with bread recently blistered on the charcoal grill which is also where the chef Emil watches the kebabs with a careful eye. He gently turns a skewer here, a chicken piece there. Mr Bite has the Lamb Shish for main course and the meat is smoky, juicy and still tender in the middle. It has



obviously been marinated. Even the Bulgur Wheat is good but regrettably barely touched as we have so much else to focus on. My Moussaka has that fragrant mince, this time presented in a shallow dish topped with tasty slices of potato and bubbly béchamel.

Salad is vibrant and crunchy but like the Bulgur neglected amongst the feast before our eyes. The only suggestion I would make is that some fresh wedges of lemon would gild the lily and the wine-by-the-glass list could be expanded. Honey-drenched Baklava with sweet mint tea is ordered and devoured.

Thank goodness for our

extra pudding tummies.

Antioch is homely and it feels a world away from any city pretensions. I feel very happy that I have found it and suspect it may become a 'go-to' for me and Mr Bite. Emil cooks the sort of food I think I will come to crave. Juicy meat, fresh salads, Levantine sides. (S. Wilson)

**Antioch, 11 Bridge Street,  
Dunfermline KY12 8AQ – 01383 722020  
– antiochdunfermline.com**

**Opening times: Monday closed,  
Tuesday-Thursday 5pm-10pm,  
Friday noon-11pm, Saturday noon-10pm,  
Sunday 5pm-10pm**

## Review: **Bo'ness Spice**

**T**hink of great curry, and your mind likely wanders to Bangalore, Birmingham, Bombay (Mumbai), and Bradford. I'd be willing to bet that the post-industrial coastal town of Bo'ness to the west of Edinburgh doesn't feature highly on your mental list. If not, however, more fool you.

Bo'ness Spice is, like many of my favourite Indian restaurants, small, primarily set up for take-away, and BYOB. Unlike many of my favourites (think Kebab Mahal in Edinburgh, or the Banana Leaf in Glasgow) the few tables there are in Bo'ness Spice are set with linen table cloths and waited on with the care and attention normally reserved for restaurants costing four times as much.

My dining partner and I agree to put ourselves in the hands of our waiter – a man we later find has two decades of experience working in and managing hotels such as the Scotsman and the Balmoral, which explains the impeccable service.

Obligatory poppadoms and chutneys hungrily polished off, we turn our attention to starters. Lamb Tikka Kebab arrives with a remarkable fresh apple and mint sauce – like nothing I've had in an Indian before – and Tandoori Jingha beautifully combines bold spice and juicy king prawns. Our waiter tells us that the owner's wife toasts and grinds many of the restaurant's spice blends at home. It is clear this isn't your average curry house.

Our mains are no less impressive. We opt for impossibly tender Bengal Beef – a relatively uncommon meat in Indian restaurants – and Bo'ness Millyjilly (lamb and chicken in a thick fragrant sauce). Veggie sides – soft Bombay Aloo and garlicky Tarka Dahl – vibe along nicely with our other choices, and we keep



making eye contact and grinning at how good the food is.

Each sauce is made from scratch, rather than all being slightly altered from a common base gravy as is the custom in most Indian restaurants. This gives every dish its own clarity and character, with the subtleties of well-considered spicing coming through in each fresh and vibrant combination.

Having mopped up the last of the sauce with our light fluffy Peshwari Naan (a far cry from the stodgy fluorescent fare on offer elsewhere), we top the meal off with an unctuous Gulab Jamun and ice cream.

The atmosphere at Bo'ness Spice is warm and convivial, the service is professional, and the food is truly excellent. If you live in Bo'ness, you are fortunate to have one of the best Indians in Scotland on your doorstep. If you don't live in Bo'ness then it's unlikely you will regret making the journey. (R. Sutherland)

*Bo'ness Spice, 61 South Street, Bo'ness, EH51 9HA – 01506 826 777 – [bonessspice.com](http://bonessspice.com)  
Opening times: Wednesday-Monday 4pm-10.30pm*

# Memorable meals of 2021

18

Bite

What a year it's been. Back in January 2021 we were looking at a couple of months of dark winter still to survive following a subdued Christmas 2020. I remember having some epic Black Isle Beef at The Wee Restaurant on Christmas Day but the festivities pretty much ended there. Then we gradually emerged blinking, first from winter then from Lockdown, and the Bite team started to visit restaurants socially again. Which got Mrs Bite thinking – what were our contributors most memorable meals of the year?

**Kirsty Wilkins:** “My most memorable meal of the year was my birthday dinner at The Perch on Hanover Street. The menu had some amazing-looking options, but I eventually settled on the cod with potato, buttered kale, cauliflower purée and lemon butter sauce. A definite win! (I might add my other half and I preceded dinner with a vodka martini at speakeasy-style bar Bramble. If you go, part of the fun is finding the cocktail lounge ...)”

**Mrs Bite:** “Whiskers. I have always loved classic Roux cooking and discovered after I had eaten at this Stockbridge restaurant that the head chef Jon studied under the Roux brand. It is just the sort of indulgent French-inspired cooking that a greedy hedonist like me appreciates. I also had a lovely vintage Afternoon Tea at Garvock House Hotel where I saw fellow Bite contributor Lea Harris for the first time in nearly two years!”

**Rachel Edwards:** “We made up for all the missed lockdown events with a dinner at Martin Wishart. I have wanted to go for years, and it didn't disappoint with the truffle and



scallop risotto a particular high. It also happened to be the night of the Scotland England game at Wembley. Running home past the pubs, hands on ears, to watch the game on delay just added to a memorable night.”

**The Go-Between:** Still shimmering in my memory is a seascape in June, viewed across the low whitewashed stone terrace from Craig Millar, 16 West End, St Monans in Fife. While the vibe was pure Greek taverna,

none there could match the food & wine here, and in that moment, we felt blessed to rediscover the Scottish staycation.

**Eleonora Vanello:** My most memorable meal of the year took place at the Little Chartroom in late July. I was lucky enough to find a table last minute before the restaurant relocation to Broughton Rd. My starter ‘Confit potatoes, Girolles, Wild Leek, Summer Truffle, Cheese’ was unforgettable, even more, when paired with a Cartoixa 2018 from Catalunya, dry but juicy. Other 2021 foodie highlights include Fin & Grape, Timberyard, Bluerapa Thai, New Chapter and The Palmerston.

## Review: **Il Fruttivendolo**

It was mid-September when walking in Dalry Road I noticed a sign for 'Il Fruttivendolo'. For a second, I thought I was back in Italy as I realized an Italian greengrocer had just opened in the neighbourhood.

In Italy, every town has its own 'fruttivendolo' along with a butcher, baker and local supermarket. The fruit and veg are very seasonal and likely to come from the farms around the area.

Il Fruttivendolo is Italian-owned and Dalry is the second branch they have opened. The first was in Linlithgow and it opened in September 2020. Certain postcodes in the city can opt for online shopping with free delivery for £100 or over but a modest £2.50 otherwise. The website offers a recipe section, to help you cook vegetables you may not be familiar with or if you are on the lookout for fresh ideas. You can also buy gift cards to surprise your foodie friends.

The first time I visited Fruttivendolo I felt like Alice in Wonderland. There was radicchio and my beloved Fichi d'India, aka prickly pears which are widely present in Sicily but almost impossible to find in Scotland.

The wide range of vegetables encompasses a rainbow of tomatoes, courgettes, aubergines, leaves and more. You can also get chestnuts that when roasted make the famous 'caldaroste', an Italian street food treat which we Italians enjoy in the coldest months.

Fruit and veg, though, aren't the only items in the shop. The counter showcases a range of pastries including the most loved (mini) cannoli filled with a range of fillings (coffee, tiramisu, pistachio, etc.)



The shelves are home to pasta, spices, biscuits, sauces and every time I visit I discover something new. The fridge offers mozzarella, burrata, charcuterie, sausages, pizza. There is also a plant corner, a lively and colourful touch which includes Chilli and 'Swiss Cheese' plants.

Prices are higher than supermarkets but worth it for the quality and freshness of the products. I would recommend anyone to have a wander and get inebriated by the colours and smells of Italy. (E. Vanello)

**Il Fruttivendolo, 110 Dalry Road, Edinburgh EH11 2DW – 0131 261 9143**

**Opening times: Monday-Saturday 9am-7pm, Sunday 10am-6pm**

# Win a bottle of Gusbourne Brut Reserve courtesy of Whiskers Wine Bar & Bistro

Head chef and proprietor Jonathon Cook remembers sitting in his Granny's kitchen watching her bake cakes and pies. Fast forward a couple of decades and he found himself under the tutelage of the Chez Roux Brand. Then Jon opened Whiskers in February 2019 but had to close for Lockdown.

The ethos of Whiskers is to provide “fantastically fresh, seasonal and delicious food cooked from the heart” – in the relaxed and comfortable setting of a wine bar and to list thoughtfully selected wines to complement the dishes on the menu.

Gusbourne Fine English Wines have just been listed by Whiskers. “We are extremely happy to be working directly with Gusbourne to pour some of their delicious sparkling wines at Whiskers wine bar & bistro. It’s fantastic that we are able to grow vines within the UK and the quality of the wines is outstanding. In a time when importing wines is becoming incredibly difficult and time consuming, being able to utilize a product grown and produced within this country is very fulfilling.”

The wine producer is based in Kent and the bottles carry the goose crest of the estate where all the grapes are grown and which dates to the fifteenth century. The vision is to create fine English wines and Gusbourne won “English wine producer of the year” in both 2013 and 2015 at the International Wine and Spirits Competition.

Gusbourne Brut Reserve is now the Champagne of choice at Whiskers. It is aged on its lees for a minimum of 28 months and



then left a further three months before its release. It has a clean fresh aroma with pear and citrus on the nose and a rich palate with hints of toasted brioche.

Whiskers Wine Bar & Bistro are giving away one bottle of Gusbourne Brut Reserve to Bite readers to celebrate this exciting new collaboration and Christmas!

To win a bottle please go to [www.bite-magazine.com](http://www.bite-magazine.com) and answer the following question: *What dish from Whiskers festive menu would you love to enjoy with a glass of Gusbourne Brut Reserve and why?*

Closing date is **December 28th** and Terms and Conditions apply.

*Whiskers Wine Bar & Bistro, 48 Raeburn Place, Stockbridge, EH4 1HL – 0131 343 3681 – [enquiries@whiskerswinecafe.co.uk](mailto:enquiries@whiskerswinecafe.co.uk)*



# Review: **Bread Street Kitchen** by Gordon Ramsay

I don't relish criticising people because of their celebrity status. It whiffs of the little man taking a blow at the big man in the public eye and I think people in the public eye have enough on their plate already.

Having said that Gordon Ramsay is a chef and entertainer so if I visit his restaurant – even one billed as a casual bar kitchen – I do so with certain expectations, namely great food and a bit of pizzazz.

Bread Street Kitchen is the latest restaurant to join several chain venues that now circle St Andrew Square.

Unfortunately, based on our experience it may be the weakest link.

Nearby Dishoom is always buzzing, Wahaca has an ethos and Gaucho is polished. Hawksmoor is exciting, and Harvey Nichols has carved out a home in Edinburgh. The first thing Simone and I note about BSK is the lack of refurbishment since it was The Refinery. There is no stamp of identity and the bar kitchen seems to have simply moved in.

It's all a bit of a damp squib.

Simone and I take a seat upstairs overlooking the square and I order a Nobel House cocktail which comprises Patron Reposado tequila, lime, egg white, rose syrup. It is perfectly mixed and very pretty.

The menu has some signature dishes like Beef Wellington for two and Wagyu burgers which I



clock as they sail past us. I have to admit they look very good but it is a school night and we are being semi-sensible. I order Sea Bream and Simone has Duck Salad.

The Bream is a generous and mostly cooked piece of fish despite not having the crispy skin I prefer. Red and yellow cherry tomatoes are sweet, the fillet sits on a bed of leeks softened with butter, skinny samphire is salty and teeny brown shrimps are meaty. It all adds up to a competent and tasty plate of food. BSK has the Coravin system which means you can sample better wines by the glass. I am pleased to be able to try a glass of Bacchus Reserve from Chapel

Down which is medium bodied, and juicy with citrus and gooseberry. It complements the fish very well. Simone's Duck was crisp and sweet with a light, sweet and sour Asian dressing and crunchy radish.

Two good plates of food but we weren't tempted by dessert. Partly because it was a Monday and partly because we just weren't wowed enough by our main courses.

I suspect the location and name attached to Bread Street Kitchen will attract the requisite amount of tourists to sustain it but locals will know they can get outstanding food in beautiful venues within literally a stone's throw. (S. Wilson)

**Bread Street Kitchen, 4 St Andrew Square, Edinburgh EH2 2BD – 0131 252 5200**

## Review: **Wahaca**

**T**homasina Miers was ahead of the street food curve. She won MasterChef in 2005 and followed her victory by co-founding Wahaca and writing her first solo authored book *Mexican Food Made Simple* (2011). Thomasina, a cook not a chef, showed us that Mexican fayre offered more than the refried beans, 'Tex Mex' and, heavens above, tequila slammers we had come to know in the UK. She presented the taste, textures, sounds and colours of the Mexican market with the wide-eyed enthusiasm of a just-returned gap year student.

Wahaca has survived where many other chains have folded perhaps due to the formulaic canteen-style eating combined with considerable insight into sustainability. Mexican food is inherently peasant food where nothing can afford to be wasted. In 2016 Wahaca became the first carbon neutral restaurant in the UK and the menu is 45% vegetarian.

The biggest surprise on a recent visit to the St Andrew Square located Edinburgh eatery was how tasty the 'Wahacamole' is. Made with organic British fava beans, I like it more than the ubiquitous 'guac'. It's tangy, tasty and satisfying. Clearly a nod to avocados being the poster vegetable victim of a plant-based diet and hipster influencers. Smashed Hass or 'green gold' has caused deforestation, has a huge carbon footprint and is associated with drug cartels. I visit Wahaca fairly regularly so didn't have an issue with a PR invite to sample some dishes to promote Dia de Los



Muertos, November 2nd. A passion fruit Margarita is great but outshone by the limited edition La Ofrenda – a freshly shaken mix of pomegranate, lime, triple sec and Gran Centenario Blanco finished with a volcanic lava salt rim and edible flowers. It packed a punch.

Smoky succulent Lamb Barbacoa with gently pickled cucumber and mint crema is folded into floury tortillas and slow-cooked Beef Brisket and Buttermilk Chicken are complemented by trendy Hispi Cabbage which is British and served with spelt and a cashew nut mole. A price tag of £5.95 is welcome considering I have spotted it for six times as much on another Edinburgh menu. Mains are devoured greedily and followed by Black Coconut Ice-Cream and Churros. Desserts at Wahaca are a goal not an afterthought. Ice cream is 'Jude's', carbon negative and served with sugar-crisped pastry.

Servers appear casually knowledgeable about the menu and my only regret is that I can't eat and drink more in one visit. Mr Bite and I vow to return so we can sample more and leisurely sip some artisan tequilas.

You can eat and drink your fill affordably and ethically at Wahaca and there is not a refried bean in sight. (S. Wilson)

**Wahaca, 16 St Andrew Street, Edinburgh**  
**EH2 2AU – 0131 202 6850**  
 – [www.wahaca.co.uk](http://www.wahaca.co.uk)

**Opening times: Monday-Sunday 11.45am-10pm**

## Review: **Aurora**

Nestled on one of Leith's less picturesque streets, isn't where you would expect to find a fine dining restaurant of this stature, but since Aurora arrived on the scene in 2017, this small bijou restaurant with just 18 covers, has won many awards, and for good reason.

Its unassuming entrance doesn't give any clues as to the theatre that's about to unfold but chef-patron Kamil Witek's cooking flair and originality certainly shine through in the food, while the knowledgeable restaurant manager/sommelier Cezar Biegum tickles your palate where the wines are concerned.

Aurora's décor is simple and unobtrusive. The music – think Dolly Parton and other classics, plays subtly in the background, an eclectic selection of cookbooks adorn the shelf under the coffee machine, while wine bottles with intriguing labels seduce you to try them. Handbag sized Neal's Yard hand sanitizer adorn each table – a nice touch – and the smell is so divine that our liberal use attracts compliments from a stranger on the journey home.

Interesting treats pepper the whole Aurora experience.

The 6-course tasting menu (or 7 if you choose the cheese course – a supplement of £7) is inspired by the chef's travels and marries different cultures on a plate.

Like not wishing to spoil the plot of a good book, I'm avoiding too many spoilers but suffice to say, every mouthful is an explosion of flavours, colours and textures. For most of the courses, there are two choices, yet the



understated menu's narratives don't do justice to the food art that is served.

Each plate is beautifully described by Cezar, along with the accompanying wines, chosen

to bring out the unique food combinations, while showcasing unusual wines from countries including Greece, Georgia and Lebanon.

Course 5 Suckling Pig and desserts scored highly too.

If I were to give you one spoiler, my favourite course – the 5th – reveals itself as a 24-hour marinated Suckling Pig, cooked in a sous vide served with pineapple, garnished with a purple heritage carrot, spring onion and apple served on soft mash potato, melts in my mouth.

Extra treats intersperse the various courses include a small, rustic warm loaf, served with potato peel butter, which smokes as you lift off the glass covered dome; an amuse bouche of a fried, crispy potato parcel with truffle and also a zingy palette cleanser of lemon gel with a beer foam.

A hidden gem of a neighbourhood restaurant, if you want to know how the rest of the plot unfolds, push yourself out of your comfort zone and venture down to Leith. You'll be in for one of the most exciting dining experiences that you'll have experienced in a long time, even before the pandemic put dining-out on hold.

The six-course menu is available for dinner Thursday to Monday from 5pm and is priced at £52 per person, with a wine pairing of £48, or non-alcoholic pairings of £30. A shorter four course version of the menu is available for lunch on Saturdays and Sundays noon-2pm priced at £30 per person. (K. Teakle)

**Aurora, 187 Great Junction Street, Edinburgh EH6 5LQ – 0131 554 5537**

– [www.auroraedinburgh.co.uk](http://www.auroraedinburgh.co.uk)

**Opening times: Tuesday-Wednesday closed, Monday-Thursday and Friday from 5pm, Saturday & Sunday 1pm-2pm, then 5pm-late.**



## Out of Town Review: **Langholm Chillifest** *hot new festival of friendly fun*

All scenic roads lead to Langholm (eventually). This small historic hub town of the southern borderlands is easy to miss but contains a thriving colourful community of friendly folks dedicated to the chilli plant. A comfortingly warming idea around which to base an early autumnal weekend. I went with a pal but we met people on their own, of all ages, and couples & families, many with an interest in gardening/self-sufficiency but all with a sense of adventure and curious to learn more.

Venues were spread across the 'Muckle Toon' (which recently celebrated its 400th anniversary) – easily walkable, but also with a shuttle bus available – around both sides of the lovely River Esk. Ubiquitous celebrity chef Tony Singh was in his element here, launching events by making his chilli cheese samosas – in this case with chillies plucked directly from one of the huge 187-variety (largest ever shown worldwide) range being exhibited and then available to take home afterwards. My own 'catch' included a magnificent Sugar Rush Peach chilli plant to supplement last year's Bolivian Rainbow.

The Chillifest was announced by the local pipe band, and then the town brass band took over – quickly hotting up and 'turning mariachi' when sombreros were placed on their heads. Great fun. Several other types of music played over the day, including at the (\*non-trad\*) 'ceilidh' later. Guest of the day on film and in 'person' was Buzzbó the space highland 'coo'smonaut' and heroic originator of the



'space' chillies which have now been grown as far as Shetland (in fact the local Facebook Langholm Chilli Club group, over 1.3k strong, has members worldwide).

A large range of local Dumfries & Galloway and borderlands businesses from both sides of Hadrian's Wall were present and our local hotel had an extra range of chilli specialities for dinner – right through the meal from nachos to chilli cheesecake. I found myself toting a glass & recycled silver chilli necklace, badge, green tomato relish, Langholm RFU Pale Ale, Buccleuch estate meat pies from (one of two) local butchers in this food town, local apple turnovers & honey amongst many other delights. Cocktail of the day was the 'Firecracker', from a mystery container which was balanced nicely with fresh pineapple in the mix.

Edinburgh & Borders Masterchef finalist & former national rugby captain Jilly McCord triumphed in a chilli cook-off. Everywhere we were greeted warmly by locals including tireless organiser Mark Hodgson and his 'nommittee', and the whole thing felt really inclusive, with some impromptu helping out by visitors at the social club, chilli tunnel and all points welcomed. Even the town hall and local hotels like the Douglas sport chilli plants in their window boxes all year round!

BBC One Show cameras were present to film events including the chilli-eating contest later that day, for those crazy enough to attempt



a series culminating in the hottest chilli ever to be recorded. (Thankfully the standby ambulances did not need to be deployed.) Hilarious commentary was provided by the local Chilli Queen who seemed to have an agenda in encouraging fearless competitors to remove their layers as they warmed up!

Along with plenty of other local food & craft (chilli & non-chilli) opportunities to enjoy, a local historian gave us some background on this stronghold of the Clans Armstrong and Elliott (astronaut Neil Armstrong visited, and was given Freedom of the Burgh, hence space connection).

We left clutching free chilli fruits (with exhortations to save & plant the seeds), along with fully-ripe beautiful chilli plants to brighten up our Christmases. Roll on Langholm Chillifest 2022! (E. Bowman)

*The Chillifest was announced by the local pipe band, and then the town brass band took over – quickly hotting up and 'turning mariachi' when sombreros were placed on their heads.*

## Out of Town Review: **Taychreggan Hotel**

28



**F**or our first proper holiday since 2019, my other half and I recently stayed at the stunning Taychreggan Hotel in Argyll, on the shore of Loch Awe. The hotel has been updated in recent years but keeps the feel of a traditional inn – perfect for our little party, as he likes things modern, and I like quaint and old-fashioned.

Aside from the great reviews and fabulous views, being slightly food-obsessed I am drawn to this particular hotel for the reputation of its restaurant. We arrange to eat there on the

first night and I am rather impressed at the reasonable rate of £40 for 3 courses, including canapés to begin and petit fours and coffee to finish – perhaps I'm just too used to Edinburgh prices now.

As we lurch along the twisty singletrack road to the hotel, we both agree that if venison is on the menu, we will definitely order that. We are not disappointed, though the main course options look so good I would have been very happy with the trout...or the monkfish... or the duck breast. As is often the case, the



vegetarian option is a lot less inspiring.

To start, I order the Loch Linnhe Langoustines, having been assured that they are not in the shell, which come with beurre blanc, poppy seed, sesame seed, carrot and apple. A slightly unusual combination of ingredients, the buttery sauce, lightly spiced seeds and fresh carrot and apple are actually the ideal accompaniment to the creamy seafood. He orders the Mull Cheddar Soufflé with cheese sauce, which judging from the appreciative noises while eating, tastes as good as it looks.

The Venison comes with red wine poached pear, cauliflower purée, crispy shallot and fondant potato. I am slightly surprised that berries don't feature, as redcurrants or brambles are a more common pairing with venison. However, the pear is a wonderful addition that really lifts the rich, gamey meat, and the dish is perfectly balanced.

To finish, Apple Tart Tartin with 'chef's caramel ice cream' – cue the jokes, “does he mind if I have some?” etc. The Farmhouse Cheese Selection for him, which comes with frozen grapes to cleanse the palate between cheeses.

Feeling very content with life, we grab blankets and take our drinks out to the loch-side fire pits to admire the incredible starry sky. The events of the last two years feel like a lifetime ago and I almost forget to put my mask on when we head back inside.  
(D. Spencer)

*Follow me on Instagram: @feast\_lothian*

*Taychreggan Hotel, Kilchrennan, by Taynuilt,  
near Oban, Argyll PA35 1HQ  
– 01866 833 211  
– [www.taychregganhotel.co.uk](http://www.taychregganhotel.co.uk)*

*Feeling very content with life, we grab blankets and take our drinks out to the loch-side fire pits to admire the incredible starry sky.*

## Review: **New Chapter**

**H**idden in Eyre Place, New Chapter is an award-winning family run business and a joyful surprise. Despite being a foodie on the hunt for the best places in town, this one wasn't on my radar until a friend mentioned it. We decided to book and discover first hand their cuisine, a modern approach that mixes European influences with Scottish produces.

The restaurant is small but cosy, and as soon as you walk in you realise you are going to get a fine dining experience. New Chapter, though, is not strict and it welcomes guests whether they are up for a special occasion, a family meal (kids are allowed) or a private function.

The menu offers interesting ingredients and pairings, not what you would usually find in most restaurants in Edinburgh. The wine selection is also good and the waiter tells us they sometimes collaborate with their neighbour, Bacco Wine. I appreciate small businesses supporting each other so the venue wins a thumb up before even starting the meal.

The wine chosen to accompany our food journey is an Australian Pinot Noir, light and with layers of juicy raspberry, cherry and hints of vanilla oak.

My starter is a Cured Sea Trout, chawamushi (a Japanese savoury egg custard dish), kohlrabi (German turnip), cucumber pickle, soy and



lime dressing. I love the intensity of the dish. When you dive your spoon in, you encounter floating fish and vegetables in a sweet and delicate broth before hitting the custard. The flavours work perfectly as the sweetness is lighted up by pickles, kohlrabi and lime.

I decide to go for a vegetarian dish for main as I believe good restaurants are able to elevate the dullest vegetable. Here we go, a delicious Salt Baked Celeriac is paired with wild

mushrooms, kale, lovage and hazelnuts and the elements are brought together by a bright green Gruyere and truffle foam. No envy for the fish/ meat dishes on the table.

The dessert is a Raspberry and Dark Chocolate Cremeux with tarragon ice cream. Another top notch dish as it isn't too sweet but well balanced thanks to the fruit and herb.

I liked every bite of the meal and the restaurant is now on the list of the best food experiences 2021. (E. Vanello)

***New Chapter, 18 Eyre Place,  
Edinburgh EH3 5EP – 0131 556 0006  
– [www.newchapterrestaurant.co.uk](http://www.newchapterrestaurant.co.uk)  
Opening times: Monday-Tuesday closed,  
Wednesday-Friday & Sunday noon-2:30pm,  
5:30pm-8:30pm, Saturday noon-2:30pm,  
5pm-8:30pm***





# Christmas Quiz

33

Bite

- Match the Christmas biscuit to its country of origin.
  - Pryaniki
  - Lebkuchen
  - Brunkager
  - Julsøckerkakor
  - Sweden
  - Germany
  - Russia
  - Denmark
- What is “vegan block”?
  - An all-vegan restaurant district in NYC
  - A digestive issue due to excessive fibre
  - A butter substitute made of non-animal fat
  - What Piers Morgan does on twitter
- Tik Tok had social media in a tizz with a baked feta pasta recipe. But which of these was not a Tik Tok recipe craze?
  - carrot bacon
  - potato pizza
  - cloud bread
  - taco tables
  - pasta chips
- In 2021 actor Stanley Tucci became known as much for his love of food as his films. His cocktail videos inspired millions, and he also released a food memoir, Taste. But what was the name of his directorial debut in 1996, a film about an Italian restaurant?
- In what century did Scotland’s oldest surviving pub, the Sheep’s Heid in Duddingston, open? Bonus point for the exact year.
- Yuzu is tipped to be a food trend in 2022 – but what is it?
  - a citrus fruit
  - a spice from the mace family
  - smoked, fermented soy paste
  - the flower of a Hawaii orchid
- Gin remains a popular tippie throughout the UK, with local distillers popping up all over. But what is special about Seedlip gin?
- Bake Off saw a number of new theme weeks in 2021. Which of these was a theme week this year?
  - Caramel week
  - Japanese week
  - Food waste week
  - Meringue week
- Joppa, cherry, bergamot and Seville are all varieties of what?
- Covid, Brexit, and a lack of lorry drivers caused delivery issues around the country. What restaurant chain was forced to temporarily close a number of locations in August after it ran out of a key ingredient?

## Answers

- a = !!!!, b = !!, c = iv, d = i!
- C
- B
- Big Night
- 14th century – 1360 to be precise
- A – yuzu is citrus mainly grown in Asia
- It’s alcohol free
- A
- Orange
- Nando’s had to temporarily close restaurants due to a shortage of chicken.
- Half a point for KFC, which had to offer a reduced menu around the same time.



## Off the Trolley: Brussel sprouts

I've often thought Brussel sprouts exist to spoil Christmas dinner. As a child I hated those smelly little green balls – but not as much as my brother did. Before Christmas dinner we would discuss how much it was worth to him to not have to eat his sprouts. Once a favourable exchange rate was agreed, come Christmas dinner he would slide me the offending sprouts under the kitchen table and I would enjoy my spoils, if not the sprouts.



I know there are some genuine sprout fans. They are a passionate, fervent lot and every year their sprout celebrations get a little bit weirder. Trying to come up with innovative and bizarre sprout creations is becoming a Christmas tradition for UK supermarkets. It seems to have started in 2018 with Sainsbury's Brussel sprout tea. From there, others picked up the challenge and this year we have some strange sprout surprises.

In the “love them or hate them” category, sprouts surely have a friend in Marmite. Perhaps hoping that two negatives will make a positive, M&S have combined the ingredients to make their Brussel sprouts with Marmite butter (£2.50). Sainsbury's are doing a Brussel

sprout ketchup (£3) which a friend swears is delicious. I think I might instead try their Brussel sprout and parsnip bhajis (£1) which sound almost appealing.

Asda have chosen to celebrate the appearance rather than the taste of the sprout. Their Bruce the Brussel Sprout ice lollies (£1) are vanilla flavoured and 100% sprout-free. You can also pick up Brussels (sprout) truffles (£2), a cupcake kit (£2), and even an egg and milk-free chocolate sprout game (£2).

At the other end of the spectrum, Fortnum & Mason have pickled sprouts (£9.95) or perhaps you might try Ross & Ross's Brussel Sprout dust (£4.25), to be sprinkled over your sprouts. If you prefer to drink your sprouts, Pickering's offer Brussel sprout gin (£12) which promises to be “herbaceous and surprisingly sweet”.

If you prefer to celebrate the sprout without eating it, items from bath bombs to pet toys, sprout wreaths, kitchen roll and even whoopee cushions are readily available.

But for sprout haters like me, it's enough to know I don't have to eat them at all. The sight of them uneaten and unloved, on the side of the plate, is one of my favourite parts of Christmas dinner. (R. Edwards)

*If you prefer to celebrate the sprout without eating it, items from bath bombs to pet toys... are readily available*

## What's in Season: **Get ahead of the game and be prepared**

It's begun! Like a snow flurry, we're all busy getting ready for the big day. What I can't understand is why does it have to be so manic? Last year, because of the various restrictions, Christmas was a little more relaxed; I did a lot of prep on Christmas Eve because we didn't have our normal 'invite the neighbours' round for the evening'.

Instead of a recipe and the random shite I normally drivel on about this time of year, I'm going to give you, my dear and patient readers, hints and tips on how to have a less flustered/stressful Christmas Day. Let's start with the dreaded turkey – I have no idea why you bought such a huge bird!

Cook it the day before and reheat it in stock for 20mins. If you can face it, remove the legs, and either freeze for another day or roast slowly for a few hours at a low temp (or cook in a slow cooker). Put sausagemeat under the skin to keep the breast from drying out. Put stuffing into a loaf tin and top with sausage meat; the juices soak into the mix while cooking, it's also easier to slice.



Blitz leftovers (veg and turkey) and mix into a gram flour batter and make pakora or turn into pancakes/rissoles. The stripped carcass makes fab stock – water, herbs, onions, carrots, chuck into a large pan and simmer for a couple of hours.

Mince pies can be crumbled into softened ice cream and popped back into the freezer.

Panettone makes excellent bread and butter pudding, or dip in beaten egg and milk, pan fry in rum butter for a boozy treat (flambé it with any tippie you fancy for more decadence), you can stuff slices with any spare mincemeat or cranberry sauce too. For an iced terrine, gently stir trifle, plop into a lined loaf tin, freeze.

Make cheese into sauces, scones, cheese straws, but I like to make twice baked soufflés that are more well behaved than the normal ones, plus they can be frozen.

Feel free to msg me if you want any more hints, but in the meantime – FELICITATIONS THAT BEFIT THE SEASON. (L. Harris)

*Lea writes IntheKitchenwithBakersbunny.*

*wordpress.com @BakersBunny on  and *

*What else is in my basket:* Turkey, goose, pheasant, rabbit, oysters, clams, sea bass, langoustines, razor clams, sprats, Brussels sprouts, salsify, kale, parsnips, winter squash, beetroot, celeriac, satsumas, Clementines, pomegranates, chestnuts, dates, figs, cranberries, Stollen, Bûche de Noël, panettone, mincemeat, paneforte, gingerbread, dates, fig, walnuts, Cumberland sauce, rum butter.

## Restaurants

### Brasseries & Bistros

**Dine** – Above the Traverse Theatre, this is a relaxed brasserie-style dining and drinking venue that nonetheless boasts distinguished awards from both Michelin and Visit Scotland. The venue also features a smart cocktail and champagne lounge with classic and innovative drinks served with style. Executive Chef Stuart Muir, formerly of Harvey Nichols, presents dining at its very best and is a passionate advocate of Scottish produce. There are à la carte and market menus everyday. **Saltire Court (1st floor), 10 Cambridge Street, Edinburgh EH1 2ED** – 0131 218 1818 – [dineedinburgh.co.uk](http://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](http://murrayfield.scot)**

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

the top 5 beef brands in the world. This bistro is also and very much a wine bar featuring over 100 wines to sample and over 20 by the glass or carafe. Wine is sourced from a variety of suppliers. Charcuterie from East Coast Cured and Cheese from Mellis' are the perfect complement.

**48 Raeburn Place, Stockbridge**  
– 0131 343 3681 – enquiries at [whiskerswinecafe.co.uk](http://whiskerswinecafe.co.uk) – Open Wednesday 5pm-12am; Thursday-Friday 12pm-12am; Saturday 9am-9.30pm; Sunday 10am-10.30pm.

### French

**La Garrigue** – Regional French cuisine and terroir wines from the Languedoc/Roussillon with spectacular views over Calton Hill. This warm, relaxed bistro brings all the warmth of Provence to you on a plate. Multiple awards include Gordon Ramsay's Best French Restaurant 2010 and a Michelin AA Rosette. Expect the best Scottish produce presented in classic French dishes such as Soupe de Poissons, Canard, Les Coquilles Saint Jacques, Clafoutis, Lavender Crème Brûlée. **To book call 0131 557 3032 – 31 Jeffrey Street, Edinburgh** – email [reservations@lagarrigue.co.uk](mailto:reservations@lagarrigue.co.uk) or visit [www.lagarrigue.co.uk](http://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 £15.50 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](http://laptitefolie.co.uk)

**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, Edinburgh EH1 3SA  
– 0131 557 1600 – [www.lescargotbleu.co.uk](http://www.lescargotbleu.co.uk)

### Italian

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

### Japanese

**Harajuku Kitchen** – Edinburgh's most authentic Japanese restaurant. Awarded one AA Rosette for its outstanding cuisine and sushi which is always prepared with care, understanding and skill, using good quality ingredients. This light, bright and relaxed bistro specializes in small dishes, ideal for sharing, from classics such as Beef Tataki and Chicken Karaage to more unusual delicacies such as Salmon Nanban, Gomadare Salad and Takoyaki.

They also offer a range of noodle and Japanese curry dishes and a wide variety of freshly made sushi, sashimi and maki – guaranteed to have you coming for more. Monday-Friday noon-3pm, 5pm-10pm; Saturday & Sunday noon-11pm. Catering and private functions available 24/7. 10 Gillespie Place, Edinburgh  
– 0131 281 0526 – @Harajukukitchen  
– [www.harajukukitchen.co.uk](http://www.harajukukitchen.co.uk)

### Scottish

#### **Nobles Café Bar & Restaurant** –

A sumptuous eatery and loveable neighbourhood pub, full of old world maritime charm and modern twists. Delectable seasonal menus and refined pub classics are prepared using the best of local ingredients. Crisp craft beers, considered wines and thoughtfully crafted cocktails all served until late. Also boasting a famous weekend brunch, Nobles is a home away from home for discerning foodies and drinks aficionados alike. 44a Constitution Street, Leith EH6 6RS – 0131 629 7215  
– [noblesbarleith.co.uk](http://noblesbarleith.co.uk)

**Ostara** – A welcome neighbourhood eatery. A little off the beaten track on a sunny corner site next to the Water of Leith. The menu focuses on fresh, local produce, organic wines, and craft beers in a relaxed environment. Serving brunch from 8.30am, the space is also available for evening private dining. A traditional roast lunch using the best local ingredients is served on Saturday & Sunday. You can also pick up organic eggs and milk or check out their hampers at [artisanlarderscotland.co.uk](http://artisanlarderscotland.co.uk). 52 Coburg Street, EH6 6HJ – [ostaracafe.co.uk](http://ostaracafe.co.uk) – 0131 261 5441  
– Open Thursday 9.30am-4.30pm, Friday & Saturday 9.30am-9pm. Sunday 9.30am-4.30pm.

## 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](http://www.theabbotsford.com)  
 – [enquiries@theabbotsford.com](mailto:enquiries@theabbotsford.com)

**The Cumberland Bar** – Spacious New Town local, lots of rooms and large beer garden. Six real ales on tap. Plus a good wine list. Food all day. Sunday Roasts (‘til 6pm).  
 1 Cumberland Street, EH3 6RT – 0131 558 3134  
 – [www.cumberlandbar.co.uk](http://www.cumberlandbar.co.uk)  
 – [enquiries@cumberlandbar.co.uk](mailto:enquiries@cumberlandbar.co.uk)

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

**The Guildford Bar** – Edinburgh’s finest real ale bar. Est. 1898 (10) real ale taps mainly Scottish, 13 keg beers/ciders, good wine and whisky lists. Food served all day in the Victorian bar or

boutique ‘Gallery’ restaurant above.  
 1-5 West Register Street – 0131 556 4312  
 – [www.guildfordarms.com](http://www.guildfordarms.com)  
 – [enquiries@guildfordarms.com](mailto:enquiries@guildfordarms.com)

**The Street** – A popular mixed bar at the top of the very funky Broughton Street. By day the large glass frontage provides an ideal place to relax inside or outside with a coffee to people watch, whilst at night it attracts a livelier crowd with a buzzing atmosphere. Good pub food such as homemade burgers and enchiladas until 9pm and snacks such as nachos, homemade chilli & potato wedges until midnight Sunday-Thursdays. Antipasti plates. Premium selection of beers, wines & spirits and cocktails.  
 2b Picardy Place, Edinburgh EH1 3JT – 0131 556 4727  
 – [www.thestreetbareдинburgh.co.uk](http://www.thestreetbareдинburgh.co.uk)

## Cafés

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

**Union of Genius Soup Café** – You Need Soup! We have 6 different soups daily, plus a range of salads and vegan chilli. We always have

a wide choice of meat, veggie, vegan and free-from options. We have Artisan Roast coffee, Rosevear Teas, and hot chocolates from The Chocolate Tree and gluten-free cakes. We run a suspended soup and coffee service and we also donate soup to the Care Van which serves Edinburgh's rough sleepers every night of the year. Open 9am-4pm Monday-Friday, noon-4pm Saturday. 8 Forrest Road, Edinburgh EH1 2QN – 0131 226 4436 – [www.unionofgenius.com](http://www.unionofgenius.com) come find our van too under Street Food.

## Street Food

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

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

## Food Shopping

### Chocolatier/Pâtissière

**Sebastian Kobelt** – Award-winning and renowned artisan chocolatier. Sebastian's inspirations include local Scottish ingredients, worldwide exotic flavours, the changing seasons and his German grandfather. Sebastian has worked at Michelin restaurants and boasts the

coveted title of German Chocolate Master. He now runs a bespoke small business offering a variety of gifts and treats for every occasion or everyday life. Browse for selection boxes, truffles, bars, cakes, nuts and confections and order online at [www.sebastiankobelt.com](http://www.sebastiankobelt.com)

## Tea

**Rosevear Teas** – The Rosevear tea brand was created by Isabelle and Adam Rosevear. They have 3 shops in Edinburgh and stock 130 teas including directly-sourced teas, herbal infusions and exclusive blends. They have a large choice of beautiful teapots, cups and all things tea that make great gifts for others or for yourself.

Visit them at one of the shops where there is usually a brew on the stove or online at [www.roseveartea.co.uk](http://www.roseveartea.co.uk)

100 Bruntsfield Place, Edinburgh EH10 4ES  
– 0131 261 9854;

71 Broughton Street, Edinburgh EH1 3RJ  
– 0131 558 2530;

17 Clerk Street, Edinburgh EH8 9JH  
– 0131 667 8466.

## Wine Bars

**Le Di-Vin** – Edinburgh's most sophisticated wine bar beside French restaurant La P'tite Folie restaurant on Randolph Place. Charcuterie, Cheese and Fish platters and light plates. Wines by the glass from around the world.

Open Monday-Saturday noon 'til late.

Closed Sundays.

9 Randolph Place, EH3 7TE – 0131 538 1815  
– [www.ledivin.co.uk](http://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](mailto:info@laptitefolie.co.uk)

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

## Le Di-Vin Wine Bar

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

Private mezzanine area available and monthly raclette evenings



St Ann's Oratory  
9 Randolph Place, Edinburgh.

0131 5381815

[www.ledivin.co.uk](http://www.ledivin.co.uk)

