

Restaurant Review – Cafe Fish



Delicious fresh seafood in the heart of Stockbridge

Having heard some great feedback on Café Fish, my business partner, Celia, and I had high expectations when we went to review it on a blustery January evening. And this lovely restaurant definitely did not disappoint.

We were welcomed out of the cold January night by a friendly waiter who took our coats and presented us with a delicious menu, which changes daily depending on the fresh fish they get in each morning. Having made the bold decision to move to Stockbridge from Leith, Richard & Mary Muir set up Cafe Fish anew in a wonderful converted bank. The restaurant is larger than it feels, and even on a Tuesday in mid January most of the tables were being used. Outside is a west facing deck which, according to the proprietor, is a favourite on warm sunny days when locals can soak up the sun whilst eating some tasty fish tapas.



Anyway, back to us. For starter Celia ordered the Sardines and once she had negotiated the de-boning she enjoyed the well cooked fish served in a butter sauce. I went for my trusty favourite calamari, presented beautifully with a passion fruit and sweet chilli sauce. I seemed to eat it rather too quickly though!



After tucking in to a glass of light Chilean Sauvignon (the wine menu was excellent) we were given our stunningly presented main courses. Café Fish seem to be experts in presentation! I opted for the Monkfish and prawn Malaysian

Curry. Light and sweet with a hint of spice, I know I will be craving it again very soon. Celia had the Sea Bass and Garlic Mash. As a bit of a mash connoisseur, Celia is quite specific how she likes it, but she claimed that Café Fish hit the nail on the head with theirs.

Two ladies eating on their own – of course had a pudding! I went for crumble, something I would never usually choose, as from childhood I was fed rather sharp tasting mixed berry crumbles. But this was deliciously light served in a ramekin with Edinburgh's favourite Luca's ice cream. I am now a fully fledged crumble convert. Celia went for Sticky Toffee Pudding, which was predictably a yummy perfectly sized portion.

Though we were relatively modest in our choice of puddings, the pudding menu was nearly as long as the main menu. With pudding wines, ports and a mouth watering selection of cheeses from Iain Mellis, I shall definitely be going back to try more.



If you like fresh seafood presented beautifully, but in non-pretentious and comfortable surroundings, Café Fish is a no brainer. The staff are friendly, happily greeting regulars like old friends – with their ever-changing menu this is an establishment you can go to time and again.

[Cafe Fish](#) 15 NW Circus Place T 0131 225 9554

The Reporter Food reviewer, Holly Jones, is a partner in [The Lifestyle Company Scotland](#) You can follow the company and their lifestyle tips on [Twitter](#)

