

New food hall for Marks & Spencer Gyle

Marks & Spencer The Gyle has unveiled its revamped Food hall and Cafe, bringing with it the first M&S pasta making machine to be launched to customers in Scotland.

The Food hall features a new in-store Deli, from which customers can select from a range of fresh pasta that will be made onsite to order. A range of over 100 exclusive Deli lines including carved meats, pasta sauces, cheese, salads, olives, mezzes and dressings, fish and a hot rotisserie, will also be available.

Also unveiled is the newly expanded Bakery which now offers a range of breads, cakes and pastries, freshly made in-store.

The Café has almost doubled in size and now provides seating for 230 customers, replacing the two former smaller in-store Cafés. The new contemporary surroundings are spacious and stylish, and the perfect setting to relax while enjoying a snack or meal. Shoppers can choose from a range of hot and cold refreshments, including Fairtrade tea and coffee prepared by specially trained baristas, as well as a selection of hot meals, sandwiches, baguettes and cakes.

The Womenswear, Menswear, Kidswear and Lingerie departments are also currently undergoing a makeover. Work is due to be completed in the autumn, with disruption being kept to a minimum as the store continues to trade as normal.

Aaron Spicer, Store Manager at M&S The Gyle, said:- “The Café and Food hall transformation is a very exciting part of the revamp at the store. We are very excited to become the first store in Scotland to introduce the pasta making machine within our fantastic new Deli. Our Deli Counter assistants have become experts on all the different dishes and delicacies, and

they are excited to share their knowledge with customers.

“With the Café expanding from 80 seats to 230 seats, I am sure customers will truly enjoy the spacious and contemporary new environment. We are now well underway with our development with even more fantastic changes to come. We look forward to unveiling the completed new look store later in the year.”