

Pompadour by Galvin wins Best Restaurant award



The Pompadour by Galvin won BEST URBAN RESTAURANT at the Scottish Restaurant Awards 2013

The Pompadour by Galvin officially opened its doors in September 2012, the sixth instalment of brothers Chris and Jeff's rapidly expanding empire and their first ever Scottish venture, adding an exciting new dimension to their London collection.

It takes its name from the celebrated Madame de Pompadour, the favourite mistress of King Louis XV of France, who installed her in the magnificent Palace at Versailles. The listed interior décor reflects the sumptuousness of the royal court of the day, and the restaurant has long enjoyed the reputation of having the best tables in Edinburgh, with impressive views looking out onto Princes Street and Edinburgh Castle through the panoramic arched windows.

The grand old lady of Edinburgh restaurants has undergone a painstakingly delicate restoration process as part of Hilton Worldwide's £24 million rebranding of The Caledonian, originally a Victorian railway hotel, into one of their five-star Waldorf Astoria establishments. The focus is very much on seasonal Scottish ingredients, paired with some of the finest French fare bought directly from Rungis market in Paris – all the freshness and flavour enhanced by superlative cooking.

Picture shows Tam Cowan (host), Craig Sandle (executive chef, The Pompadour by Galvin), Denise West (Daily Record, award category sponsor) and Peter Adshead (sommelier, The Pompadour

by Galvin). The event was held in Edinburgh at Ghillie Dhu on Tuesday 4 June 2013.