

REVIEW – The Potting Shed



The fictional story of the Potting Shed is that it all began one warm summer's afternoon when old Angus was on his allotment tending to his carrots and tatties whilst daydreaming that one day people would come from far and wide to sample his delicious produce.

On visiting the rustic and themed bar/ restaurant I think that this has been achieved. Angus along with the help of his 'farming friends' Morag, Jock, Hamish and others have created a rustic haven for quality local produce in a friendly and relaxed environment. It is a trendy themed venue which in reality isn't owned by fictional character Angus but by the experienced team behind The Sun Inn, a beautiful old coaching inn that was voted Scottish Gastropub of the Year in 2011.

The menu at the Potting Shed has something for everyone. There is a bar bites menus that can be enjoyed whilst sampling one of the locally brewed beers. The bar bites include Angus's cousins Rahjais chick pea, onion & lentil bhajis served with a raita dip, haggis & black pudding fritters with chip shop curry sauce and a pot of Billy's shell on prawns with piri piri dip to name a few (all priced at £3). We avoided the bar snacks and opted to go for a Saturday feast including a starter, main and pudding.

We were tempted to share an antipasti share board to start but instead I decided to try the Risotto cakes stuffed with mozzarella and roast peppers dressing whilst Holly selected

the queenie scallops topped with garlic butter and gruyere cheese. Both starters were very good, perhaps not the poshest scallops but apparently some of the most flavoursome, comforting and delicious.

As a main course we asked for a recommendation. With various meat, fish and veggie dishes on the menu all equally as appealing help was required. The 'king of sausage', Jocks secret dog recipe consisting of venison, pork and secret herbs was what I opted for with haggis and a side of proper chips and red slaw. What arrived at the table was the ultimate lazy Saturday lunchtime 'potting shed' box of comfort food which hit the spot and left me content and satisfied. The chips were truly delicious and crispy and the presentation was quirky and in theme. Holly was directed towards one of the boys Zeki's Kebabs. The beef kebab was presented on a hanging skewer with a garlic butter pot at the top which trickled butter down the kebab and into the bowl of proper chips which sat below. Again not something for the calorie conscious or anyone on a diet, it was a feast of yummy flavours presented differently.

Now after a few glasses of a delicious house white and a break we decided that coffee and a pudding had to be done. I had the sticky toffee, I always do, and Holly had chocolate fudge cake. A sweet end to this scrummy and naughty lunch.

It was a quirky and accommodating central venue which filled up whilst we were there with all ages of people popping in for drinks, coffee or like us enjoying a meal or bar bites. If you are looking for something fun, yummy and different pop along and let the guys at [The Potting Shed](#) give you the warmest of welcomes.

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