

New Edinburgh market puts Scottish street food on the map



Scottish street food: Edinburgh pop-up market set to showcase best of Scotland's outdoor eating scene

Promising to put Scottish street food on the map, a new pop-up market dedicated to showcasing Scotland's outdoor eating scene launches this week.

Street Food Sundays will run every Sunday in August from 11am-4pm on Castle Terrace and will feature stalls from Bakery Andante, Hugh Grierson Organic, Creelers, The Edinburgh Larder and Seriously Good Venison.

Created by the organisers of Edinburgh Farmers Market, Street Food Sundays will be one of the largest gathering of Scottish street food producers ever held in the capital.

Market goers will be able to enjoy freshly prepared, made-to-order produce including oysters, foraged fruit cordials, vegetable layer cakes, venison kofta and artisan pasta dishes.

A pop-up restaurant serving a menu of locally sourced, seasonal produce will also offer a seated outdoor brunch and lunch experience with Edinburgh Castle as its backdrop.

Event organiser Brian McAteer explained more about the concept:

"Until now, Scottish street food has been dominated by chips, burgers and kebabs.

"Street Food Sundays is about redefining Scottish street food

by showcasing how our native larder can be used to create delicious takeaway-style eats like venison pies, pulled pork rolls, artisan breads and seasonal cakes.

“Visitors to the market can also enjoy the theatre of watching their food being made-to-order while meeting the farmers, producers and bakers in person.”

Street Food Sunday will run on the 3rd, 10th, 17th, 24th, 31st August.

Submitted by [Mhairi MacLeod](#)

