

Hot off the press! New restaurant opening on George Street

The opening of The Printing Press Bar & Kitchen this month marks the arrival of a new restaurant for the city and brings to its tables the finest ingredients Scotland's larder has to offer. With striking décor and branding, the look and feel of The Printing Press will match the simple yet sophisticated menus. The Printing Press will open on 22 October 2015 seven days a week for breakfast, lunch and dinner, with a late-night bar and comfort food menu open until 1am. "Opening the doors to the new restaurant is the result of months and months of hard work from the team," says Des McDonald. "We can't wait to welcome guests in the coming weeks and months."

The restaurant on George Street nods to the capital's rich literary heritage: number 25 was home in the 1780s to the acclaimed novelist Susan Ferrier, the equal of Jane Austen, according to Sir Walter Scott, and Robert Burns was a frequent visitor; late, in 1840, records show one John Oliphant living there – and Oliphant's and Ferrier's descendants founded Oliphant, Anderson and Ferrier, one of Scotland's most prestigious publishing houses.

The vision for the restaurant has been developed by one of London's most respected restaurateurs, Des McDonald, the ex-Ivy head chef and former CEO of Caprice Holdings, whose London restaurants include Vintage Salt, Q Grill and Holborn Dining Room at London's Rosewood Hotel. For Edinburgh, Des has enlisted the talents of Fife-born Colin Fleming as Head Chef for the new 180 seat restaurant and bar. "We set out with a clear vision to create seasonal dishes that are bursting with flavour and reflective of the local produce found on Scotland's doorstep," says Des. "Collaborating with The

Printing Press team has taken me to some remarkable places including the Queensberry Estate at Drumlanrig Castle, which is home to the people behind Buccleuch Beef, just one of the highly reputable suppliers we are working with.”



One of the menu’s signature dishes is the Spatchcock Borders grouse, served with red cabbage and brambles. The game is supplied by Campbell Brothers, who bring more than 100 years of butchery experience, and is unconventionally prepared using a Josper grill to give a unique coal charred flavour. Served with sweet brambles, foraged from the forests of Scotland, this combination creates a beautifully satisfying dish. Slip soles caught off the coast of Peterhead and cooked on the bone with a squeeze of lemon and dose of butter served alongside brown shrimps and capers. The Printing Press menu is also home to a range of delicious starters including Perthshire wood pigeon sustainably sourced through Campbell Brothers, which sits on the plate alongside colourful heritage beetroot and seasonal hazelnut crowdie. Scottish favourite the potato scone also features, flavoured with winter ingredients of horseradish and fennel. This modern, seasonal take on the Scottish classic is plated with Loch Duart salmon from the Scottish Highlands that is cured and smoked over oak chips in house.



Colin Fleming, Head Chef at The Printing Press, said: “We have worked lovingly on each and every dish to craft food that showcases some of the very best Scottish produce. The menu is shaped by the seasons and by our ambition to create a distinctive food offering in Scotland’s capital. “Good food is at the very heart of what we’re doing and we want the plates we have created over the last few months to give our guests a great experience.”



The Printing Press Bar & Kitchen 21-25 George Street,
Edinburgh EH2 2PB

www.printingpressedinburgh.co.uk

Reservations open: 0131 240 7177

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