

Printing Press has a new menu



The Printing Press Bar & Kitchen on George Street has a new seasonal menu.

The chefs make full use of all the ingredients available right now from across Scotland with North Sea cod, seaweed potatoes, lamb and pork dishes all featuring. Local butcher John Gilmour provides the ingredients for some tasty steak dishes and vegetarians are also catered for.



The dishes have been designed by head chef Colin Fleming who has been part of the Scottish restaurant scene for over 17 years. He said: “Both myself and our expert kitchen staff have been working on the new menu for weeks – finding locally sourced ingredients that perfectly match and complement each other, to create some mouth-watering combinations and dishes for customers.”

“Repeat visitors will see some of our traditional favourites given a seasonal makeover, alongside some new and exciting concepts. We are determined to showcase Scotland’s world-class larder, with each dish created from fresh local produce bursting with flavour.”

Care has also been taken to create the perfect ending to a meal and those with a sweet tooth can enjoy a choice from six desserts alongside selected cheeses from Scottish Cheesemonger Iain J. Mellis.

[The Printing Press Bar & Kitchen](#), located in the heart of the Capital, is the perfect setting for a meal for all occasions and offers something to meet everyone’s tastes with all day dining available seven days a week, and has a late bar serving food and drink until 1am.