

Award-winning Lothians pub in gastro makeover



Traditional pub in Balerno now transformed with a gastro restaurant

One of the best known real ale watering holes in the Lothians has received a makeover to transform it into a gastro pub.

The multi award-winning Grey Horse at Balerno – known locally as Mrs Brow's after the formidable and well-respected landlady, Mrs Anne Brow – has been completed in time for Christmas and is now open from 9am to 9pm for breakfast, light bites and lunch and dinner.

Owner Paul Ng aims to serve quality food to a family market but stressed that the traditional bar, which sells quality real ales, remains.

Mr Ng, has owned the pub for nine years after moving to the village after running a Chinese take-away in Edinburgh's Duddingston area. He said: "Over the years, many people have asked us about opening a gastro pub catering for families.

"People, particularly in Balerno, want to leave their car in the garage and take their family for a quality meal and then walk home.

"We also want to cater for people who walk and cycle in The Pentlands and those who fish at local reservoirs."

Clientele in the cosy pub in the High Street has changed, he said, and people want value.

Hong Kong-born Mr Ng, who arrived in Scotland as a seven-year-old, first came to The Grey Horse to run the kitchen.

Months later, the chance came to buy the pub and he jumped at it. He added: "This is a significant investment for us but we believe the time is right."

He still plans to cater for local clubs and associations. In fact, The Grey Horse, runner-up in the Lothians Pub if the

Year in 2012, 2013, 2014 and 2015, an award run by the Campaign for Real Ale (CAMRA), is popular with Balerno Folk Club and the original home of the Balerno Burns Club who held their first supper there in 1881.