

Festive Feasts at Foundry 39



Christmas shopping in Edinburgh. Dontcha love it? I battled with the thronging masses in the capital city on Sunday and was grateful for the chance to pop into Foundry 39, the popular bar/restaurant in the city centre for some respite. Some readers of The Edinburgh Reporter may be aware of my thoughts on Christmas so when I saw there was a 'festive menu' my heart sank like a brussel sprout dropping to the floor. However, my spirits were soon lifted when I read their buzzwords 'There's not a sprout in sight this Christmas!' Phew!

Sunday lunchtime in Foundry 39, in Queensferry Street, is a pleasant experience. It was busy, as you might expect the week before Christmas Day, but not overly busy. The servers were very helpful and explained the festive menu and offered to go through the vast array of exotic cocktails. I opted for a pint of in-house ale, Noggin' Around, which went down a treat after the battle of Princes Street.

Having previously tasted the big bold burgers piled high with adventurous add-ons like salt beef, black pudding and maple bacon, this time I opted for the Festive Pizza. What's that, I hear you ask? I should say I was somewhat doubtful myself when I read it contained pork & sage stuffing, marinated mozzarella, crispy bacon, roasted chestnuts and cranberry relish with a sprinkling of parsnip crisps on top (yep – parsnip crisps) All this in a pizza?

However, it proved delicious and went down well with my pint of Noggin' Around. My only gripe was the pizza was slightly burnt around the crust but this didn't detract from the overall taste.

My wife, Marion, opted for the Festive Burger – a classic bacon and melted camembert burger drizzled with cranberry sauce and topped off with a skewered pig in blanket. Along with a side dish of fries it seemed to please she-who-must-be-obeyed. I know she was tempted to try one of the Smoked Bloody Mary cocktails on offer – particularly when she saw one being served at the table opposite – but she settled for a French Martini (with a delightful wee raspberry on top)

I tend not to eat that much in the early afternoon and while I was tempted by the dessert menu, I opted to stop at the pizza. As a hypnotherapist, I tell my clients who visit me to lose weight ‘you will eat only when you are hungry’ – so I was practising what I preach! Marion, however, went for the Berry & Raspberry Ripple Sundae which looked delicious and, going on the double-quick time she demolished it, certainly seemed that way.

Foundry 39 have recently introduced a new ‘How to Sunday’ offering at their Queensferry Street restaurant which features live acoustic bands. There were two separate musicians playing on Sunday whilst we were there. The first one was a little bit loud for my taste but the second one – a fella called Fraser – got it just right. This talented singer may well go far.

All-in-all, it was a pleasant early Sunday afternoon and I can certainly recommend this festive feast. Foundry 39’s Christmas menu is available until 1st January (Christmas Day excluded as the restaurant is closed that day)

[Foundry 39,](#)

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