

Review – The Wee Restaurant



Vikki Wood and her husband Craig opened the Wee Restaurant in North Queensferry ten years ago.

Their ethos was to serve simple food and wine in a relaxed atmosphere.

Since then the restaurant has gained a big reputation and that is no surprise given that Craig has worked in some of Scotland's top kitchens including Restaurant Martin Wishart, The Royal Scotsman Train and The Crinan Hotel.

Craig and Vikki are hands on. They demand the best and we experienced that in their Edinburgh restaurant which has been open for eight months in Frederick Street, in the heart of the Capitals's business community.

There was hustle and bustle outside – mainly from Thursday night, pre-Christmas shoppers trying to find a parking place.

Inside, it was calm, the décor assisting. Adam, our Hungarian waiter, was attentive and our inquiries about the food, particularly diet concerns, were answered and alternatives, if necessary, were suggested.

We decided to be festive and selected from the Christmas menu which provides ample choice for discerning diners and while we pondered we were served home-made bread with a wonderful olive dip.

Pam picked chicken liver and brandy parfait with apple walnut and celeriac salad.

My pick was Queenie scallops with lemon, garlic and parsley breadcrumbs.

The rich, creamy chicken liver worked perfectly with the salad and the breadcrumbs provided a pleasing mix of flavours which blended well with the scallops served in eye-catching shells.

It is Christmas and Pam had to be traditional with turkey and chestnut stuffing on a bed of savoy cabbage with and chipolata sausage and potatoes with a rich cranberry sauce.



I could not resist wood pigeon cassoulet with puy lentils, onion confit, sausage and herb gnocchi. My knife sliced easily through the succulent pigeon and the lentils proved an ideal foil for the delicious meat. I was, however, disappointed at the gnocchi. It looked good on the plate but lacked flavour.

Yes, we did have room for sweet. Frankly, they all looked irresistible and Pam followed turkey with Christmas pudding. This was not as you would know it. Wee Restaurant style is light and spicy.

I'm lactose intolerant. Fruit salad is the norm, not here. Mango and coconut mousse was suggested and wow.

The creamy mousse (interestingly served in a kilner jar), was topped by crunchy, green pistachio nuts and, digging down, I found rich honey and raspberry flavours. Take a bow Matthew Innes, the chef on duty.

We said goodbye and stepped out into the night with a spring in our step having discovered a new place to dine in town. This restaurant may be wee in name but it looms large in our book.

The Wee Restaurant 61 Frederick Street Edinburgh EH2 1LH

To reserve a table t 0131 225 7983 or click [here](#).