

AA rosettes – Dining Room celebrates major award



Head chef James Freeman and his team at The Scotch Malt Whisky Society's Edinburgh restaurant are celebrating after being awarded two AA rosettes.

The Dining Room will now appear in the 2018 edition of the AA Restaurant Guide and it was recognised for its culinary excellence.

Freeman's inventive menu combines traditional fine dining with seasonal local ingredients and unfussy presentation.

Dishes include lobster cannelloni with fennel puree, orange and tarragon cream, and roast wood pigeon with elderberry, onion and red cabbage.

The award follows a recent facelift to the Queen Street restaurant which now has a stylish, contemporary look and expanded capacity as part of a makeover of the Society's Georgian townhouse.

Jan Willem-Damen, the UK Operations Manager, credited the achievement to the hard work of head chef who has worked with the Society for over 15 years.

Jan said: "In James, we have an extremely talented chef in the kitchen who create innovative dishes.

"Together with manager Francois Guillemet, The Dining Room team is an incredible asset to the society."

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