

Taisteal, the brainchild of Michelin-trained chef Gordon Craig



Gordon Craig helped establish Field and Field Grill House and now he has branched out on his own with Taisteal.

The word means journey or to travel and Gordon will use some of the knowledge learned on his own travels in the prominently-positioned restaurant in the heart of trendy Stockbridge.

It has big competition in the area but the owner is confident that his skills learned from working under the direction of the Roux Brothers in London and after training in rated restaurants including The Waterside Inn and The Peat Inn will attract custom.

Top Scottish produce combined with elements from around the world will be used and the menu will be complemented by an extensive wine list.

Craig Brown, the Front of House manager, said that a tempting offer of £10 for two courses will be made to diners (all evening excluding Friday and Saturday) in January to help launch the restaurant which is open Tuesday to Sunday.

Opening Hours

Tuesday – Sunday

Lunch served 12pm – 2.30pm

Dinner served 6pm – 9.30pm

Taisteal
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taisteal.co.uk/