

# Where to eat out in Edinburgh – Reekie's Smokehouse



Looking for high quality barbecued food? Then get down to Holyrood Road where the capital's first smokehouse is open longer to 'meat' demand.

Craig and Felicity Cameron are behind the meat-eaters' paradise which aims to offer Scotland's best meat in a relaxed setting.

They use American BBQ techniques to smoke the locally sourced meat with a Scottish twist.

Now open between 11.30am and 9pm with a carefully selected menu including a variety of tasty pork shoulder and ribs, all accompanied by Scottish-themed sauces with names like Buckie Broon, Whisky Jerk, Craft Beer Mustard and Irn Bru BBQ.

Craig said: "We're delighted to be extending our opening hours. Nothing is more rewarding than seeing happy customers enjoying our food, so to be in a position to welcome even more people through the door is extremely exciting for us.

"The whole concept started when we arrived back in Edinburgh from a few years overseas eating in very informal settings. We'd always enjoyed hosting BBQs so set about developing a menu we felt used Scotland's delicious beef and pork to its full potential. The key to a great BBQ is using top quality meat."

Reekie's Smokehouse prides itself on using only 100% Scottish meats and local produce where possible with uniquely specified quality meats from East Lothian

butcher [J Gilmour](#), locally supplied vegetables, honey, and small-hold free range eggs.

All drinks from beer to soft drinks are Scottish with a great range of craft beers and local sodas and juices. Even the coffee roast was designed by Craig and Felicity and is produced by Home Ground Coffee in Cardross.

Craig continued: “We see ourselves as being a classic, neighbourhood eatery – a place you know and go to for one type of food but know that it will always be reliably excellent, honest and relaxed.

“Our aim was to create somewhere that is sociable and casual with delicious quality food to tuck into. You can pop in for a quick bite or sit and relax with a group of friends for as long as you want.

“Our meats are smoked overnight for 22 hours and served up in a sandwich, tub or as a “Meatfest” to share, meaning we have something to suit everyone.”

Reekie’s Smokehouse is now open Tuesday – Saturday 11:30am to 9pm. More information can be found [on the website here.](#)