

Chef designs affordable glamour menu for Edinburgh hotel



Steak features prominently in the new menu created by TV chef Marco

Top chef Marco Pierre White believes in creating restaurants which are not stuffy and pretentious.

They are, he says, about enjoying your evening with excellent food and drink in luxurious, relaxed surroundings.

He wants diners to have a good time and the celebrity chef says that is the kind of experience that his guests in Edinburgh can look forward to.

Marco says his menu at his Steakhouse Bar and Grill in the Hilton Edinburgh Carlton Hotel on North Bridge has something to suit every taste and budget.

He said: "I call it affordable glamour and we hope it is an experience our guests will want to return to again and again."

The new has been exclusively curated by Marco allowing guests to enjoy a new range of starters, main courses and desserts and he has used his cooking techniques to create a mix of childhood favourites and modern day delicacies, simply cooked using the best locally sourced ingredients.

Steak remains at the heart of the new menu all sourced from Royal Warrant appointed butcher, Campbell Brothers.

Alongside classic cuts including fillet, rib-eye and Chateaubriand, the 32oz T-bone Cuts for Two special is a new sharing option for diners to enjoy, along with a selection of

extras including grilled woodland mushrooms and peppercorn and brandy sauce.

Old favourites including the classic chicken kiev and The Great American cheese and bacon burger will also be preserved and joined by additions such as the barbeque smoked babyback ribs, sticky ribs in deluxe BBQ sauce served with French fries and American coleslaw.

A range of vegetarian dishes have been added to the menu including the mushroom tartlets with poached eggs and the vegetarian sharer which includes baked Camembert, roasted vine tomatoes, olives à la Provençal, Glamorgan sausages, baked sourdough, vintage balsamic and olive oil.

For those with a sweet tooth, the new menu also delivers a selection of desserts, including tiramisu, and the Trio of Desserts for Two which includes a warm chocolate brownie, cheesecake, and banana and caramel mess.

Colin Brand, the restaurant's food and beverage manager, said: "Our new menu gives our returning guests a selection of exciting flavours to try while guaranteeing an enjoyable experience for diners who are visiting for the first time."



Marco visited his Edinburgh restaurant in October 2016 to launch his new cook book