

# Eco-friendly food initiative



Beef roll from the restaurant menu

A smokehouse restaurant has become the first in Edinburgh to embrace an eco-friendly initiative.

Reekie's Smokehouse uses classic American BBQ techniques to smoke top quality local meats with a Scottish twist.

Now, people can collect smoked items from Reekie's menu just after the restaurant closes at 9pm and for as little as £3.80 per person.

Owner Craig Cameron said: "As we prepare all our meats in advance by smoking them overnight for 22 hours, it can sometimes be tricky to predict just how much will be used on any given day.

"We wanted to make sure that anything left over wouldn't go to waste and to do so in the most eco-friendly way possible which is why we signed up to Too Good To Go.

"This is a fantastic way to ensure as many people as possible can experience our top-quality BBQ while also being environmentally conscious and we hope we can encourage others in the capital to get on board."