

Where to eat in Edinburgh – Dine

Dine with Stuart Muir, 10 (1F) Cambridge Street, Edinburgh EH1 2ED

RATING: Food 4.5; Ambience 5; Service 5; Drinks 4.5; Toilets 4.5; Website 4.5

Dine was, sadly, not on my radar until a kind invitation from a relative popped into my email box.

Now I'm a fan.



Yes, I have read reviews from leading critics, but I prefer to go on what I witnessed and the food, service and ambience in this stylish, conveniently placed restaurant – it's ideal for shops, the theatre and concert hall – proved a treat.

One could argue about the size of the portions and the fact that a small side of potatoes costs £3.50, but the food quality was superb. My Peterhead smoked mackerel, so often an underrated fish, with roast butternut and pumpkin salad and green lentil salsa, was packed with pleasing flavours, all complementary.

The glazed spiced pork cheek (no, it was not too fatty), burnt apple puree, cavalo nero and butter roasted celeriac, was equally captivating. My only gripe was that the portion was small.

I finished with a selection of British cheese. I was able to pick what I wanted, ideal, and the chutney was delightful. My wife enjoyed her Autumn mushroom risotto, roasted chestnut and

truffle oil and enthused over the seasonal fruit crumble.

Others in the party were similarly glowing in their praise for Dine which was packed on the Sunday we visited.

One thing to note. If you park in Castle Terrace then ask at reception as I am told they have a deal. I didn't see the notice and it was not pointed out by staff and it cost me £15 to park. Left a sour taste, I'm afraid.