

Chris Niven to Launch The Scotsman Grand Café & Bar



Photograph: Daniel McAvoy

The Scotsman Grand Café & Bar – a new independent dining and drinking venue scheduled to open in Edinburgh this summer – has announced that Chris Niven will be its Executive Head Chef.

Niven is regarded as one of the leading chefs in Scotland and reached the final of *MasterChef: The Professionals*, the BBC TV show.

The new bar will be located, appropriately, in the former Scotsman building in Edinburgh's North Bridge and has undergone extensive restoration.

Chris Niven is building a team to help him craft unpretentious dishes which will take diners from early morning breakfasts and coffees through lunches, afternoon teas, dinners and all the way to late night cocktails and drams.

He said: *'The opportunity to take the reins at The Scotsman Grand Café & Bar in this pre-opening phase and to have complete autonomy to develop the venue and its menus is one*

that I didn't want to miss. There is no blueprint, so every dish is being designed from scratch and will be custom-made, with seasonality, flavour and sourcing at the heart of everything we do. It will be an easy and elegant menu with something for everyone, and we are working hard to offer customers something fresh, distinctive and one-of-a-kind in the Edinburgh scene when we open our doors in a few months' time.'

The Scotsman Grand Café & Bar have also appointed Kenny Arnott as General Manager. Full plans for the launch will be unveiled in the coming weeks.