

A culinary triumph at The Grey Horse



The restaurant at The Grey Horse in Balerno.
Picture by Nigel Duncan Media

It was a special occasion and we asked Will, the new chef at The Grey Horse in Balerno, to create something with a difference.

And the special taster menu proved a triumph of culinary craftsmanship.

Without ceremony here it is:

Home-made bread with pesto and butter with a splash of balsamic

hand-dived scallop served with tomato coated with basil and herbs

Smoked chicken and beetroot puree with crusty bread

Warm ham with apple strips, cress and radish with capers coated with coconut foam

Mini steak pie with cheese crusted pastry plus beef of strip and potato selection

Blue cheese toast with onion chutney

Waffle coated with caramel on milk ice cream and fruit compote and basil

We loved it and Will's skill and the surprise element – we did not know what was coming – undoubtedly made this a memorable night.