

Old dish back on the menu in Southside pub

St Andrews Brewing Co at Potterrow has brought an old dish back onto the menu.



Tweed Kettle

The dish is called Tweed Kettle and it dates from the 19th century when it would have been quite a usual thing to eat.

It became quite popular in Edinburgh's ale houses after a woman from Kelso brought it to her eatery in the city.

Chef James Sherriff said: "I've cooked lots of traditional Scottish dishes, and Tweed Kettle feels very light, fresh and surprisingly modern. It dates from around the same time that oysters and claret were widely consumed by the ordinary folk of Edinburgh, and it would have been made with wild salmon from the River Tweed, but we're using the more sustainable sea

trout.”



Tweed Kettle was a cheap and nutritious wild salmon dish made with foraged ingredients including lovage, sorrel, mace, potatoes, turnip and butter cooked together in a fish kettle and served a little like a soup or a pie filling. Chef James has refined the presentation, using the lovage and sorrel as a crust for the baked fish, and adding a splash of cream, some chanterelles and fresh peas for extra layers of texture and flavour.

This is the second pub opened by St Andrews Brewing Co and they aim to serve the best Scottish beers, wines and whiskies with a menu featuring Scottish produce.

Click [here](#) to view the full menu.

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