

New eating and drinking tour on the menu from today

A unique eating and drinking tour of Edinburgh is to launch today.

The route will take guests from Hanover Street to the Grassmarket via The Mound and onto the Royal Mile.

Throughout the tour, various stops will be made to taste local produce from local businesses and will culminate with some traditional live music.

Delicacies such as 'haggis with a twist', pork rolls, home-made fudge and deep-fried Mars bars are all on the menu.

Craft beers being made in Edinburgh will also feature, although the organisers stress this isn't a pub crawl.

Lead by guide Channing Jackson, the tour will take a maximum of 16 people every Friday from 11am-2pm.

"We want to showcase how small local businesses can thrive using local produce," said Finn McNally, director of Edinburgh Food & Drink Tours.

"This isn't about using the big chains but trying to help the small local firms while telling customers a little about the city's culture and some of its hidden culinary gems.

"I had the idea after a holiday to Berlin with my wife when we went on an organised tour of the city sampling some food and drink.

"We thought it would be a good idea to do one in Edinburgh but couldn't find any. Sure there are pub crawls and afternoon tea type of things but nothing like this so we decided to set one

up.”

The first tour route will feature: The Perch (haggis), The Mound (Whisky Rooms), Victoria Street (pork roll), Grassmarket (deep fried Mars bar), Greyfriars Bobby (craft beer), Royal Mile (Fudge Kitchen), The Scotsman’s Lounge (craft beer, traditional live music).

Each weekly tour will cost £60 per person and will cater for a maximum of just 16 people. Places can be booked via [Eventbrite](#) or in person at the Tron Church Box Office.

