

# **New restaurant at Dornoch Castle named after its chef**

**Dornoch Castle Hotel has revealed its stunning new restaurant, named after Head Chef, Grant Macnicol, who returned to the business last year. Having quickly put his stamp on the menu, with inventive seasonal dishes indicative of his time spent in two and three rosette kitchens throughout Scotland, the Halkirk born chef now has his name above the door at the 55 seater restaurant at the Hotel.**

Having undergone an extensive refurbishment, the restaurant has been named "Grant Macnicol at The Castle".

There is an impressive new look showcasing stone pillars, a new fireplace at the entrance, new signage, together with full redecoration throughout. Colours and décor reflect a sophisticated Highlands theme, whilst the use of local Scottish produce remains to the fore in Grant's menus, which include both a six course tasting menu, served in the private dining room, The Vault, and an a la carte menu.

Grant has developed dishes showcasing the hotel's own label organic gin produced in its on site Distillery, such as his popular salmon dish, cured with Thompson Bros Organic Gin. Under his direction, private dining at the Hotel has also continued to grow apace.

"We're delighted to unveil this new name, and look, at the restaurant," said Dornoch Castle Managing Director Colin

Thompson. "Grant has proved himself a huge asset since he returned to the business, and we are delighted that he's now become a Partner in the business, with my wife and sons. We are thrilled to have him, as the food and drink offering is a huge part of what we do here at the Castle, with everyone committed to developing this sector as much as we can."



As Colin outlined, the restaurant investment supports the Distillery, and is designed to boost private dining, and afternoon tea trade at the hotel.

"Developing unique paired whisky and gin menus has appealed strongly to foodie guests and given us a boost as a culinary, as well as a whisky destination hotel," he said.

"We hope that our clientele, both existing and new, love our new look in the restaurant, which has been carefully planned, with lots of input from Grant."

Having trained at North Highland College, Grant, (35), started his career with Dornoch Castle Hotel in 2004 as a Sous Chef.

Going on to win Scottish Young Chef of the Year in 2007, he also became a Young Highlands Ambassador.



Grant Macnicol at the Castle is open every day 12-2pm, and 6-930pm. Twenty new wines feature on the wine menu, alongside new Dornoch Gin cocktails. Afternoon tea is served daily from 1 til 4pm.

In October 25-28<sup>th</sup>, the Hotel is part of the Dornoch Whisky Festival, putting together a series of special foodie and whisky tasting events, including two special Dinners, a Japan versus Ireland whisky tasting, a single cask tasting, and an Old & Rare showcase with Gordon & MacPhail. Special room rates apply.

Further details at [www.dornochcastlehotel.com](http://www.dornochcastlehotel.com)

