

Awards underline success of The Bonnie Badger

The Bonnie Badger has only been open for around 12 months but it has already collected awards., accolades and five stars.

The Kitchen Group has transformed a tired, former pub in Main Street, Gullane, East Lothian into a boutique hotel with a pub, restaurant and garden.

The driving force behind the facelift are husband and wife team, Tom and Michaela Kitchen and The Bonnie Badger dates back to 1836 when it first opened as an inn. It has a stylish new look while retaining some of the original charm and features.

The Dining Room called The Stables features the original beams of the old horse stable and a grand fireplace is a warming centre piece.

The original sand stone walls have been carefully restored and head chef Matthew Budge uses seasonal, local produce and underlines TV chef Tom Kitchen's philosophy of From Nature to Plate

I was with at a function hosted by Midlothian and East Lothian Chamber and my meal, created to suit my diet requirements – was cod, which flaked to the fork, resting on a tasty pumpkin jus plus salty kale followed by an exquisite panna cotta with delicate apple slivers and apple sorbet.

Others enjoyed turkey – not presented in the usual way – with dainty vegetables. Their sweet was equally impressive.

There are 13 individually-designed en-suite bedrooms in the main house and over two cottages at the rear.

The hotel also boasts The Broc Bar, a garden room and a Private Dining room which can host up to 32 in an exclusive setting, adjacent to the back garden which features an outdoor fireplace and bar. In good weather it can be used as an outdoor kitchen.

The establishment has made its mark, not just from golf tourism, and is well worth a visit.