

The Raeburn – buzzing venue with memorable food

We were invited to The Raeburn in Stockbridge, Edinburgh, one of the Capital's most desirable areas, by relatives and we are delighted we took up the invitation.

The place was buzzing pre-Christmas, the staff were slick and the food, despite the pressure, was superb.

The Teriyaki glazed flat iron with spring onion, chilli, sesame and coriander a great way to open.

Beef osso bucco was recommended and it proved a mouth-watering delight with roasted garlic mash, buttered greens and gremolata.

The Raeburn burger on a brioche bun with either skinny fries or chunky chips was well received as was the crispy, beer-battered haddock, chips, peas and tartare sauce.

My meal was washed down by a thirst-quenching, Hollyrood IPA while others enjoyed wine from the varied selection. We thoroughly enjoyed the experience.

The neighbouring bar is dog-friendly and there is little doubt why The Raeburn – built in 1832 as an elegant Georgian family home – is now a popular feature in the area.

It has a ten-bed boutique hotel plus busy bar, with separate dining and outdoor terraces.