Take out to eat in – looking for something different?

A new pop up breakfast, brunch and lunch spot will open on Tuesday at the foot of Dundas Street.

The all day menu will offer fresh creative food and something different to take home – brioche sandwiches.

Chef Adam Sandison and Rogue Dining owner Matt Urry are launching Brioche Edinburgh at 114 Dundas Street the home of Rogue Dining where you will find Rogue Café now open next door for coffee, pastries and fresh breads.

The takeaway will base its menu on traditional comfort fare with a twist all centred on the brioche bun.

From smoked salmon, avocado and dill to brisket, onion and philly sauce and grilled halloumi, tomato and sriracha mayo to slow cooked pork shoulder, swizz cheese and american mustard as well as the signature 'classic' – smoked bacon, egg, cheese and house sauce brioche or the signature 'banger' – sausage, egg, cheese and house sauce. The menu will also offer a handful of soft brioche buns with hot and cold fillings that will change weekly with prices starting from £6.

Brioche Edinburgh co-owner, Matt Urry, said: "Our goal is to share our food with everyone. We'll make the delicious brioche appetizing all day, everyday, instead of just for a burger. We want our brioche filled buns to be more than just a meal, we want it to be an experience for our customers with a focus on the quality and distinguished taste of our mouthwatering menu,

consistent 'instagrammable' presentation, and great customer service in the heart of Edinburgh's New Town."

Brioche Edinburgh's pop-up home at 114 Dundas Street, Edinburgh EH3 5DQ will be open weekly Tuesday — Sundays from 8.00am — 4.00pm.

Brioche Edinburgh will open on Tuesday 9th March 2021.

Rogue Cafe located next door is also now open for coffee, pastries and fresh breads.