

# Eating out – two head chefs opening new Leith restaurant

The two chefs behind the fine dining pop-up Bad Seeds, Tomás Gormley and Sam Yorke, are to open their first restaurant, [Heron](#), on The Shore in Leith this summer.

With experience of working in some of Scotland's top kitchens, including Restaurant Andrew Fairlie, Castle Terrace and Tom Kitchin's Bonnie Badger, Gormley and Yorke will open their fine dining venture at 87-91 Henderson Street, in the space once occupied by The Raj restaurant, in July.



The restaurant space has views of Edinburgh's picturesque Water of Leith, and the new eatery will be situated a stone's throw away from other restaurants and cafés. The two head chefs will be at the helm, and Heron will offer farm to table fine dining with an à la carte menu which will ring the changes every few weeks. No matter what dishes are on offer the restaurant will use the best of Scotland's seasonal produce including organic fruit and vegetables, wild fish and seafood, game and heritage breed meat.

The duo's classical training will inspire the menu, using simple seasoning to highlight the quality of the ingredients. Local suppliers will include Griersons Organics, Phantassie Organic Farm and The Free Company. The pair have also commissioned local ceramicist Borja Moranta to design their tableware which will complement a relaxed and comfortable interior. Lunch will be served Friday – Saturday and dinner

Wednesday – Sunday.



Tomás and Sam

As head chef at The Lookout by the Gardener's Cottage, Tomás was one of six UK chefs named 'one to watch' at The Staff Canteen Awards 2020. Originally from Ireland, he grew up in Leith and has spent six years working in Scotland's most prestigious restaurants, including two-star Restaurant Andrew Fairlie, 21212 and Le Roi Fou.

Sam Yorke trained extensively under chef Dominic Jack at Castle Terrace in Edinburgh, rising from commis chef to become sous chef. Following its closure Sam stayed in the Tom Kitchen stable, moving to The Bonnie Badger as sous chef. In January 2021, the pair launched Bad Seeds, a pop-up dining at home service which sold-out each week and garnered glowing reviews from restaurant critics.

Tomás and Sam will be charting the progress of the restaurant via social media @heron.scot and further updates including booking line opening will be available via social media and by signing up to their newsletter via the website [www.heron.scot](http://www.heron.scot)

Heron, 87-91 Henderson St, The Shore, Leith, Edinburgh EH6 6ED

