

Refurbishment completed at Herringbone Goldenacre – recruiting for new staff now

Herringbone Goldenacre has a new menu to go alongside its new look, and it is also recruiting for new staff members.

The menu introduces smaller sharing plates in addition to the Herringbone favourites. The main menu offers a vegan mushroom and hazelnut seitan with charred cauliflower puree, garlic and chilli kale, roasted celeriac and pomegranate dressing and pan-fried sea bream with potato gnocchi, black olives and sun-blushed tomatoes.

Ash Bairstow, operations director of Herringbone Goldenacre, said: “We’re absolutely delighted to welcome back our beloved guests to South Trinity Road, showcasing our fantastic new bar and restaurant and updated menu.

“We’ve invested a considerable amount in refurbishing the space, adding a layer of comfort throughout while still remaining true to our laid-back, contemporary Herringbone style.

“Not only have we introduced a range of new features for our guests to enjoy, but we’ve also redesigned the flow of some of the venue to make it feel noticeably bigger and, as a result, increased our capacity by 16 seats.

“We generally change our menus every six to eight weeks to keep our offer fresh for our guests and team however we wanted

to provide our guests at Herringbone Goldenacre with a new element to our dining concept to go alongside our new interiors.

“We recently introduced a small-plates option at our sister venue [Herringbone Abbeyhill](#) and guests have been loving it, so it was a no brainer to introduce a similar concept here at Goldenacre.

“Although it’s important for us to introduce new items to our menu, we’re still passionate about serving up some of our favourite dishes that guests have grown to love.

“Diners can still enjoy our ever-popular seared steak slices, served with rocket and parmesan, alongside other modern classics such wild woodland mushrooms on toast with spinach and crispy shallots, and our much-loved East Lothian seafood chowder – the perfect winter warmer.

“We talk about food daily and are always experimenting with new ideas as a team, so we’re very excited to bring this new menu offering to our guests.”

A semi-private dining area for larger parties has been created and the restaurant has new tiled flooring, bar stools, a high table area for guests watching selected sport on a new wide screen TV. The kitchen has a new extraction system and refrigeration has also been upgraded.

Herringbone Goldenacre is open from midday until 11pm every Monday to Thursday, 9am until midnight every Friday and Saturday and from 9am until 11pm every Sunday.

To reserve a table online, visit: www.herringbone-goldenacre.co.uk or call the venue on 0131 5523292.

To apply for a job in the kitchen or front of house email your CV to goldenacre@theherringbone.co.uk











