

Edinburgh's culinary scene – a mix of closures and fresh beginnings

Amid closures and challenges, Edinburgh's culinary scene remains vibrant and dynamic, with each new venture adding to the city's gastronomic allure.

In recent months, Edinburgh's dining landscape has witnessed both closures and openings, reflecting the ongoing challenges faced by the industry. Established favourites like New Chapter, Whiskers, and Bell's Diner in Stockbridge have bid farewell due to rising costs and pandemic pressures. However, among these closures, new ventures are emerging, showcasing the resilience and innovation of restaurateurs.

Cardinal: Tomás Gormley's Solo Venture

Renowned Scottish chef Tomás Gormley, previously awarded a Michelin star at Heron alongside previous business partner, Sam Yorke, is set to debut Cardinal in March. Located on Eyre Place, this intimate, 24-cover fine dining establishment marks Gormley's solo venture. Teaming up with Ben Mansour as General Manager and James Aikman as sous chef, both previously at Skua, Cardinal promises a flavour-focused experience. With a 13-course tasting menu for dinner and a concise lunch offering, the menu will spotlight Scotland's rich natural bounty, incorporating techniques like fermenting and pickling, and featuring ingredients cooked over a bespoke wood-fired barbecue.

www.cardinal.scot

Montrose: Timberyard Team's New Venture

The team behind Timberyard, recipient of a Michelin star in 2023, has unveiled Montrose, a restaurant and wine bar on Montrose Terrace in Abbeyhill, Edinburgh. Housed in a historic late 1800s building, Montrose offers a cosy wine bar on the ground floor and an intimate dining room upstairs. Emphasising seasonal and locally sourced produce, including wild game and organic ingredients, Montrose presents a simple yet refined dining experience. The seven-table dining room offers a four-course set menu, while the bustling wine bar with room for up to 30 guests serves European-inspired small plates and a three-course lunch menu.

Both spaces at Montrose are open for dinner from Wednesday to Sunday, with lunch being offered on Saturday and Sunday.

www.montroserestaurant.co

Heron: Retaining Its Michelin Star

Chef patron Sam Yorke of Heron celebrates retaining its Michelin star in the Michelin Guide Great Britain & Ireland 2024. Situated in Leith, Heron showcases the UK's natural larder with tasting and à-la-carte menus, served Wednesday to Sunday for dinner and on weekends for lunch. Supported by a talented team, including Restaurant Manager Seoridh Fraser, Edgar Lumsden-Morris as Pastry Chef and Kate Cummings as Sous Chef, Heron continues to uphold its culinary experience.

At the recent Michelin Awards, there were no new entry one stars for Scotland however, Edinburgh retained their five Michelin star restaurants, with three of these in Leith. This means that Leith has the highest concentration of Michelin star restaurants per square metre outside of London, making it a foodie capital for the UK.

The full list of Michelin star restaurants in Scotland for

2024:

Heron, Leith, One Star

Cail Bruich, Glasgow, One Star

Condita, Edinburgh, One Star

UNALOME by Graeme Cheevers, Glasgow, One Star

Timberyard, Edinburgh, One Star

The Kitchin, Leith, One Star

Restaurant Martin Wishart, Leith, One Star

Loch Bay Restaurant, Stein, One Star

The Peat Inn, Fife, One Star

Glenturret Lalique, Perthshire, Two Star (New)

Andrew Fairlie, Gleneagles Hotel, Auchterarder, Two Star

www.heron.scot

RIO Brazilian Steakhouse Arrives

The iconic Assembly Rooms on George Street welcomes RIO Brazilian Steakhouse, offering a non-stop meats concept and authentic Churrasco dining experience. With an unlimited gourmet salad bar and set pricing, RIO provides a competitive alternative in the city's steakhouse scene.

<https://www.rio-steakhouse.co.uk/edinburgh>

Eat Out Edinburgh: March Offerings

For those seeking more affordable dining options, Eat Out Edinburgh presents a month of incredible offers. From weekend brunch to business lunches, this initiative brings together friends and family to explore diverse cuisines while supporting the city's hospitality sector. Participating establishments span Princes Street to George Street, offering a chance to discover both established favourites and exciting newcomers.

<http://www.eatoutedinburgh.co.uk/>

Exploring Eden Mill: A Taste of Edinburgh's Newest Drinks Venue

Eden Mill's first-ever city centre Edinburgh venue opened last

month as 'The Eden Mill Experience'; located in the heart of the Scottish capital, the city's newest drinks venue offers two unique journeys through the spirits & flavours of Eden Mill.

Located in the Heads & Tales Gin Bar at Rutland Place in Edinburgh's West End, the immersive drinks venue offers two interactive mixology experiences, Share the Love Gin (£30) and the Guard Bridge Masterclass (£35), giving drinks lovers the chance to explore the stories behind Eden Mill's whisky and gin expressions through a range of delicious cocktails, one of which guests will learn to mix themselves.

<https://www.edenmill.com/>



Tomás Gormley to open Cardinal in Edinburgh this March PHOTO Stephen Lister



The Montrose team outside the venue at 1 Montrose Terrace
PHOTO Abi Radford



Chef Patron of Heron, Sam Yorke, PHOTO Joshua Greenwood



RIO has opened at Assembly Rooms



Huxley Love Gin Experience



The Eden Mill Experience



The Guard Bridge from Eden Mill