

For one night only – Barry teams up with Duck & Waffle

Edinburgh based chef Barry Bryson has formed a new relationship with Duck & Waffle in St James Quarter and will be creating a five course seafood tasting menu for the restaurant.

The menu will be served on 21 May at the Guest Chef Dinner. Chef Bryson, renowned for his culinary brilliance and the popularity of his acclaimed pop-up, Barry Fish, joins forces with Duck & Waffle's Corporate Chef Maxwell Terheggaan to create the menu.

Dishes will include a Cullen Skink Tart, Cod Croquette with pine emulsion, and a flavourful Langoustine in shellfish butter. Next, guests will enjoy the Smoked Halibut complemented by bottarga, dried raisins, and almond aioli, followed by a mouth-watering Wild Sea bass with brandade, pressed apple, seasonal greens, and beurre noisette, and for the grand finale Chocolate Ganache with sesame ice cream.

Tuesday 21 May at 6pm

5-course SEA-TO-TABLE TASTING MENU

£75pp | £120pp with wine pairings

For full menu and to book visit: <https://duckandwaffle.com/edinburgh/whats-on/guest-chef>

[-dinner/](#)



Chefs Barry Bryson & Maxwell Terheggen

